

Requirements for Temporary Food Premises Operating at Special Events

Event: _____ Name of Premises: _____
Contact Person: _____ Telephone: _____
Fax: _____ Email: _____
Menu: _____

These requirements are for the operation of outdoor cooking events such as festivals and fundraisers.

Prior approval must be obtained before operation begins. A Special Event Application / Notification must be submitted to the North Bay Parry Sound District Health Unit at least 15 days prior to the event.

Important Notice:

When hazardous foods are being prepared prior to the event (e.g. roasting beef, making cabbage rolls, etc.), preparation is to take place in a kitchen facility (e.g. restaurant, club, churches, etc.) that is inspected by the North Bay Parry Sound District Health Unit or other health agency. A private home is **not** an inspected facility.

Food preparation at the event site is limited to re-heating, hot/cold hold, final assembly and service of the product.

- All food premises operating in North Bay Parry Sound District must meet the requirements of the Ontario Food Premises Regulation 562/90, as amended, under the Health Protection and Promotion Act.
- Food and food preparation surfaces must be protected against contamination by use of canopies.
- For the purpose of hand washing, a one-compartment hand washbasin, conveniently located in the food assembly area supplied with potable hot and cold running water, under mechanical or gravity pressure must be provided. The hand washbasin must be supplied with liquid soap in a dispenser and single use disposable towels. Wastewater must be disposed of in a sanitary manner. Hand sanitizers are encouraged, however they do not replace handwashing.
- A two-compartment sink, supplied with potable hot and cold running water under mechanical or gravity pressure must be provided for the purpose of washing and sanitizing utensils and work surfaces. It is also recommended that a minimum of four clean wrapped utensils be available at the start of each day of operation. Used utensils should be exchanged for clean ones a minimum of every 2 hours and/or when they become contaminated (e.g. dropped).
- Food contact surfaces must be made of smooth, non-absorbent food grade materials.
- Washroom facilities must be available and in accordance with the Building Code Act and Ontario Regulation 562/90.
- The food handler must follow good personal hygiene practices by washing hands appropriately, not smoking, wearing clean clothing and confining the hair.
- Condiments must be single service packages or be protected using covered containers.

- All foods must arrive on site in a ready to assemble state (i.e. no slicing, dicing or washing on site).
- Displayed foods must be pre-packaged, enclosed in cabinets, covered and protected from potential sources of contamination.
- All food products must be supplied from approved (inspected) sources (e.g. commercially manufactured, grocery store, restaurant).
- All hazardous foods are to be maintained at:
 - 18°C (0°F) or lower for frozen foods,
 - 4°C (40°F) or lower for refrigerated foods,
 - 60°C (140°F) or higher for hot-held foods.

*Foods must be cooked to an internal temperature of 74°C (165°F) or higher.

*A probe thermometer must be used to verify internal temperatures of these foods.

- Each cooler must be supplied with an accurate indicating thermometer.
- Hazardous foods being transported must be maintained at 4°C (40°F) or lower or 60°C (140°F) or higher.
- Steam tables, thermally insulated containers, or heating elements may be used for hot-hold foods provided they maintain the product at 60°C (140°F) or higher.
- Food products and equipment must be stored a minimum of 6 inches (15 cm) above the floor surface.
- All non food contact work surfaces must be cleaned regularly using potable water and detergent.
- A sanitizing agent must be available to disinfect surfaces. A 100 ppm solution of household bleach and water in a spray bottle is recommended. A 100 ppm equals 1 tablespoon per gallon of water, or 5 ml per litre of water.

For further information, please contact the Public Health Inspector at the number below.

Inspector: _____ Operator: _____

Date: _____ Date: _____

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