

Chatham-Kent Public Health Unit

Special Events

Food Vendor Package



Community-based special events are a great way for local organizations to bring people together and to add richness to our communities. One of the best ways to do this is to serve and share food. But food can also be a way of sharing things that are not wanted – things like bacteria (germs) that can make people sick. Sickness caused by bacteria in food is called foodborne illness or, more commonly, “food poisoning”.

The following are the minimum requirements for food vendors to minimize the risk of foodborne illness. You may be contacted by a Public Health Inspector to review your plans prior to the special event.

How do you get started?

Please ensure that you properly complete the application package and forward the information to the Event Organizer. The Event Organizer is required to forward the completed application package to the Chatham-Kent Public Health Unit a minimum of 2 weeks prior to the date of the event.

It is strongly recommended that all food handlers participating in the event complete Safe Food Handler Training through the Chatham-Kent Public Health Unit or online at www.ingoodhands.ca

What types of food are you serving?

Hazardous Food: Any food that is capable of supporting the growth of disease-causing organisms or the production of the toxins of such organisms. Examples include hamburgers, hot dogs, chicken, pork, beef, cooked rice, cream filled pastries, milk and milk products, egg and egg products, and ice cream.

Non-hazardous Food: Food that does not support the growth of disease-causing microorganisms. Examples include dry goods, cereals, baked goods, potato chips, popcorn, and candy.

Is your food/water from an approved source?

- All food must be obtained from an approved source. For example, inspected meat, graded eggs, and pasteurized milk.
- All food must be prepared in an inspected premises.
- No unapproved home prepared or home canned foods shall be used, sold, or given away.
- Unpasteurized dairy and cider products are not permitted.
- Ungraded honey is not permitted.
- All water must be potable.
- All ice must be made from potable water.

What type of booth are you going to use?

1. Booths must be constructed in a manner which prevents entry of wind, dust, and rain.
2. Work surfaces must be constructed of smooth, non-absorbent, non-toxic material that can easily be cleaned.
3. Proper floor surface and canopy structure is required.

Are you handling and preparing food safely?

- We recommend that all hazardous foods (including, without being limited to, wieners or similar sausage products, pizza, samosas, burritos, beef patties, hamburgers, etc.) should be **purchased precooked or be precooked in an approved food premises**.
- As best practice, foods should be prepared on site where possible to limit the potential for temperature abuse and cross-contamination during transport.
- Thermometers must be used to check storage, cooking, and reheating temperatures. Probe thermometers must be washed and sanitized before probing food.
- Food must be handled with utensils (e.g. tongs, spoons, ladles, etc.) to prevent direct touching of food with hands.
- All food being prepared, stored, displayed, or transported must be protected from contamination. Foods must be covered by food grade plastic wrap, foil, sneeze guards, or food grade containers with tight fitting lids.
- All food, supplies, dishes, and utensils must be stored at least 15 cm (6 inches) off the floor/ground.
- Condiment containers must be pump type, squeeze containers, or those with self-closing covers/lids. Single service packets are acceptable and preferred.
- Chemicals must not be stored in, around, or above food or dishes (e.g. cleaning/sanitizing chemicals).

Do you know the temperature requirements for hazardous foods?

Safe Food Storage Temperatures:

- Cold holding: 4°C (40°F)
- Hot holding: 60°C (140°F)
- Frozen: -18°C (0°F)

Cooking and Reheating Temperatures:

Hazardous Food Items	Cooking Temperature (held for 15 seconds)	Reheating Temperature (held for 15 seconds)
Whole poultry	82°C (180°F)	74°C (165°F)
Poultry (other than whole poultry)	74°C (165°F)	74°C (165°F)
Food mixtures containing poultry, egg, meat, fish or other hazardous food	74°C (165°F)	74°C (165°F)
Pork and pork products	71°C (160°F)	71°C (160°F)
Ground meat (e.g. Hamburgers)	71°C (160°F)	71°C (160°F)
Fish	70°C (158°F)	70°C (158°F)

Be sure to:


- Defrost foods safely in the refrigerator, or under cold running water, or using the defrost cycle in the microwave. Never defrost hazardous foods at room temperature.
- Keep all hazardous foods out of the temperature danger zone (between 4°C/40°F and 60°C/140°F).
- Cool all hazardous foods as quickly as possible.
- Reheat all hazardous foods to original cooking temperature as quickly as possible. Do not use steam tables or slow cookers to reheat foods.

What type of food utensils and equipment are you going to have?

Only **single service** (disposable) eating utensils are permitted.





Dishwashing:

A two compartment sink is required to wash and sanitize cooking utensils. Where a two compartment sink is not required (ie. Hot dog carts), a sufficient number of clean and sanitized back up utensils must be available should the original set become contaminated.

FIRST SINK	SECOND SINK
<p data-bbox="435 541 646 573">Wash and Rinse</p> <ul data-bbox="329 583 748 646" style="list-style-type: none"><li data-bbox="329 583 748 615">• Use warm water and detergent<li data-bbox="329 617 748 646">• Rinse with clean water 	<p data-bbox="938 541 1227 573">Sanitize for 45 seconds</p> <ul data-bbox="873 583 1317 646" style="list-style-type: none"><li data-bbox="873 583 1317 646">• Using hot water (at least 77°C or 170°F) <p data-bbox="922 653 959 684">OR</p> <ul data-bbox="873 695 1344 968" style="list-style-type: none"><li data-bbox="873 695 1344 758">• Using one of the following sanitizers in solution at 24°C (75°F):<ul data-bbox="922 764 1344 968" style="list-style-type: none"><li data-bbox="922 764 1344 795">○ 100 ppm chlorine bleach<li data-bbox="922 798 1344 861">○ 200 ppm quaternary ammonium<li data-bbox="922 863 1344 894">○ 25 ppm iodine<li data-bbox="922 896 1344 968">○ Test strips are required to verify sanitizer concentration

Sanitizing:

Chlorine bleach is inexpensive and most commonly used as a sanitizer. To make a chlorine bleach solution of 200 ppm, use the following procedure:

			
Household Bleach	Teaspoon	Measuring Cup	Spray Bottle- label container- "sanitizer"


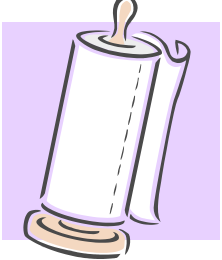



- Mix 1 tsp (5 ml) of bleach with 4 cups (1 L) of water
- Bleach solution must be made fresh daily
- This solution can be used to sanitize dishes as well as work surfaces

How are you going to dispose of waste?

- An appropriately sized garbage container made of durable, water proof, and rodent proof material with a tight fitting lid must be provided. It must be kept clean and covered.
- Grease from fryers must be stored in covered, non-flammable and durable containers and must be disposed of by approved methods.
- Wastewater must be stored in covered, durable containers and disposed of in an approved sanitary manner. It must not be disposed of by pouring over the surface of the ground.

How will you wash your hands?

- Each vendor must provide a hand washing station with warm running water, liquid soap in a dispenser, and paper towels.
- If running water under pressure is not available at your site, an acceptable method is to have a container with a spout that will allow water to flow freely by gravity to allow both hands to be washed at the same time. A bucket must be available below to collect waste water. See diagram below.

				
Liquid hand soap	Single use hand towels	Insulated container with spout holding warm water	Table	Bucket for waste water

When should hands be washed?

- Before handling or preparing food
- After handling money
- After cleaning
- Before handling ready to eat foods
- After handling raw foods
- After using the washroom
- Before wearing gloves
- Any time hands become contaminated

**Please note that hand sanitizers do not replace the requirement for a temporary hand washing station. Hand sanitizers can be used for non-food handlers (e.g. Cashiers).

Are you aware of personal hygiene requirements for food handlers?

All food handlers must obey the following rules:

- Wash hands thoroughly with soap and water
- Wear clean outer garments
- Confine hair when handling or preparing food
- Do not handle food if ill with vomiting or diarrhoea
- Cover cuts or wounds with bandages and wear gloves when handling food
- Wash hands before putting gloves on and after taking dirty gloves off
- Smoking is not permitted in the booth

Are you aware of enforcement activities?

➤ **Warning**

Operators can be given an oral or written warning to correct infractions within a specified time.

➤ **Seizure**

Food that is deemed to be unsafe for human consumption may be discarded or put on hold for testing.

➤ **Ticket/Summons**

If infractions are not corrected after warnings, infraction tickets or orders to appear in court may be issued.

➤ **Closure**

The operation of any food establishment may be suspended or cancelled if the establishment fails to meet the requirements of these guidelines or the Ontario Food Premises Regulation.

Did You Forget Anything?



Check List:

- Adequate cold storage facilities – remember cold hazardous foods must be transported, stored, and displayed at a temperature of 4°C (40°F) or less
- Adequate hot holding facilities – remember hot hazardous foods must be transported, stored, and displayed at a temperature of 60°C (140°F) or higher
- Storage and probe thermometers available
 - remember thermometers must be used to check hot and cold food storage temperatures
 - remember probe thermometers must be used to check the internal temperatures of hazardous food
- Adequate supply of potable water available for hand washing, food preparation, and equipment cleaning
- Approved hand washing station
 - liquid soap and paper towels in dispensers
- Approved booth construction
 - work surfaces smooth & cleanable
 - food and utensils 15 cm (6 inches) off the ground
 - leak proof containers/tanks for waste water
- Adequate supply of clean and sanitized containers available for food storage (including ice containers and ice scoops)
- Adequate supply of clean and sanitized utensils available for handling food
- Adequate supply of products required to clean and sanitize food preparation surfaces and equipment during operation (wiping cloths, detergent, sanitizing solution)
- Adequate supply of garbage containers and liners appropriate to handle the expected business
- All staff and food handlers are dressed appropriately and have approved hair restraints available