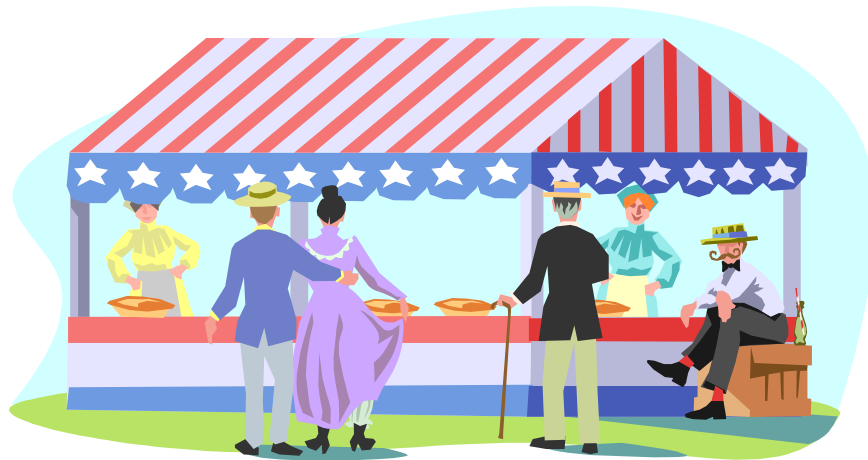


*Health Inspection Guidelines for*

*Food Vendors*

*at*

*Special Events*



**February 2006**

## Health Inspection Guidelines for Food Vendors at Special Events

To assist you in organizing a safe event and to minimize the risk of a food-borne illness, the following minimum requirements are provided. This package will help you achieve and maintain a high level of food quality safety for the foods provided during the Special Event.

Please ensure that the *Vendor Information* form is completed and forwarded to the Peel Public Health Department directly or via the Special Event Coordinator.

---

### PERMITS

Check with your municipality about permits and code requirements. If you are providing food at your event, you must complete the *Special Event Information* form (*recommendation to put Requirements on the Regional web site*)

For events requiring inspection, to ensure food safety, the *Vendor Information* form must also be completed.

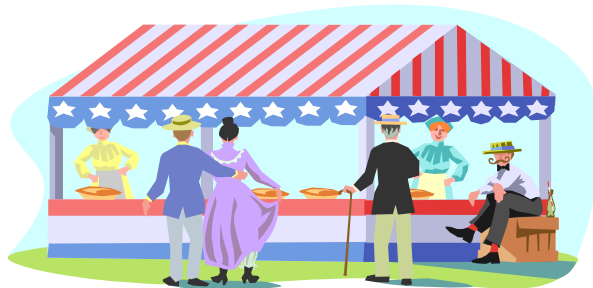
Please telephone the Peel Health Line at 905-799-7700 for assistance.

Be prepared to tell the health department where you will hold the event, what you plan to serve, where the food will come from, how you will prepare and transport it, and the precautions you will take to prevent contamination.

In the event of a food borne illness, it will help if you demonstrate responsible precautionary measures.

---







### BOOTHS



Design your booth with food safety in mind (e.g., an overhead covering). Only food workers may be permitted inside the food preparation area; children and animals must be excluded. If you have any fire and safety concerns, please contact your local fire department.







The more your food is exposed to outsiders, the greater the likelihood of contamination.

## **FOODS**

-  Keep your menu simple, and keep hazardous foods (e.g. meat, eggs, dairy products, cut fruit and vegetables etc.) to a minimum.
-  No home prepared food is allowed to be sold or distributed.
-  Federally inspected, pre-cooked hamburgers are permitted if re-heated for immediate service
-  Meat, poultry, dairy products and eggs must be obtained from an approved inspected source and not directly from the farm.
-  Don't use leftovers.
-  Cook to order to avoid the potential for food being stored or waiting for service in the danger zone of 4°C (40°F) to 60°C (140°F)






---

## **FOOD STORAGE AND TEMPERATURE**

-  Use a food thermometer to check on cold and hot holding temperatures of hazardous foods. A log book of internal food temperatures is recommended.
-  All food while being stored, prepared, displayed or transported to the site must be protected against contamination from dust, insects and other sources. Provide adequate protection by covering food entirely with a lid, plastic wrap, aluminum foil, sneeze guards and/or other food grade material.
-  Hazardous food must be transported, stored and maintained at required temperatures. Cold Foods must be kept at 4°C (40°F) or less and hot foods at 60°C (140°F) or more and frozen foods at -18°C (0°F) or less.
-  Use thermal insulated containers with cold or hot packs, coolers, or mechanical refrigerator units to transport food from place to place quickly.
-  Keep food and food supplies off the ground unless stored in fully enclosed plastic containers which are insect, rodent and waterproof and have a tight-fitting lid.
-  Thermometers must be provided in all coolers/refrigerators/freezers.

---

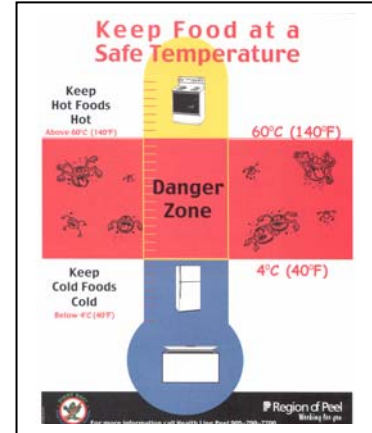
## **COOLING HAZARDOUS FOODS**

-  Hot foods that require refrigeration must be cooled rapidly to 4°C (40°F) and held at that temperature until ready to serve.
-  To cool foods down quickly, use an ice water bath (60% ice to 40% water) stirring the product frequently, or place the food in shallow pans no more than 10 cm (4 inches) deep and refrigerate.
-  Pans should not be stored on top of the other and lids should be off until the food is completely cooled.
-  Check the internal food temperature periodically to see if the food is cooling properly.
-  Allowing hazardous foods to remain unrefrigerated for 2 hours or more has been the cause of many episodes of food poisoning.

## COOKING HAZARDOUS FOODS

- ✂ Use a food thermometer to check on internal cooking temperatures for hazardous foods
- ✂ The foods must be cooked to reach these internal temperatures:

- |                                 |              |
|---------------------------------|--------------|
| • Chicken (whole)               | 82°C (180°F) |
| • Chicken (wings, legs, breast) | 74°C (165°F) |
| • Pork                          | 71°C (160°F) |
| • Hamburger                     | 71°C (160°F) |
| • Fish                          | 70°C (158°F) |
| • Other (e.g., lamb, streak)    | 60°C (140°F) |



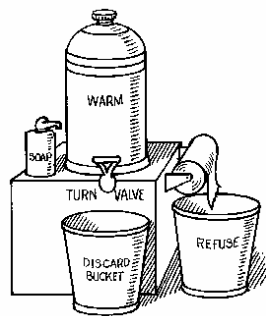
- ✂ Hazardous food in the danger zone, from 4°C (40°F) to 60°C (140°F), support the growth of pathogenic bacteria which can multiply and cause food spoilage and food borne illness.

## RE-HEATING PREVIOUSLY COOKED FOOD

- ✂ If food is cooked, cooled and re-heated for hot-holding, the food must reach an internal temperature at least equal to the recommended cooking hazardous foods temperature. The one exception is whole poultry, which need only to be re-heated to 74°C (165°F).
- ✂ Food can only be re-heated once.

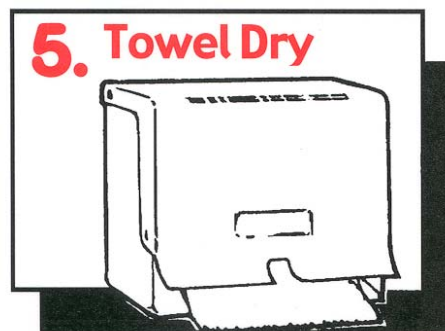
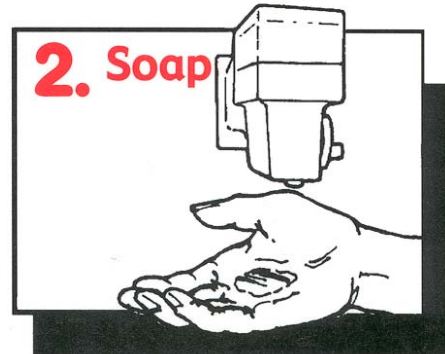
## HAND WASHING

- ✂ Provision must be made for an adequate hand washing facility. Where a sink with plumbing is not available, a large container of warm water (e.g., a coffee urn with a spigot), a soap dispenser, a roll of paper towels and a bucket to collect waste water may be adequate.



- ✂ The use of disposable gloves can provide an additional barrier to contamination, but gloves are no substitute for hand washing. Frequent and thorough hand washing remains the first line of defense in preventing food borne disease.
- ✂ The following safe hand washing procedures must be used.

## SAFE HANDWASHING PROCEDURES



- ✍ Hands must be thoroughly washed with liquid soap and warm water whenever they become contaminated by touching raw meat and poultry and before handling ready-to-eat food.
- ✍ Hand washing must occur after using the bathroom, sneezing, coughing, handling money, touching your face or hair and before starting work.
- ✍ Hand-sanitizing gels are not permitted as a substitute for hand washing.

---

## HEALTH AND HYGIENE

- ✂ Only healthy workers should prepare and serve food.
- ✂ Anyone who has a fever, nausea, diarrhea, vomiting, or jaundice (yellowing of the skin) or who has open sores or infected cuts on the hands must not handle or prepare food. Hands can be protected for minor cuts with gloves.
- ✂ Clean outerwear is required.
- ✂ Hair restraints (e.g. hairnet or cap) must be worn if handling food.
- ✂ Smoking is prohibited in the food premises.

---

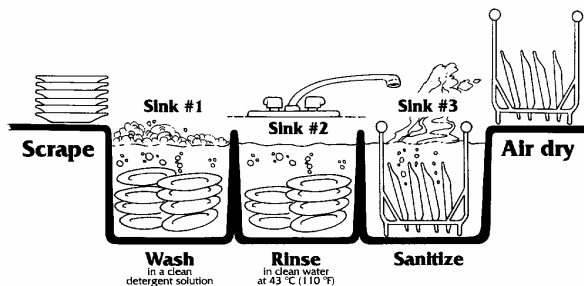
## FOOD HANDLING

- ✂ Use separate work tables and cutting boards for the preparation of raw foods and ready-to-eat foods to prevent cross-contamination of bacteria.
- ✂ Use utensils (e.g. tongs, ladles, forks, spoons) to minimize direct contact with food.
- ✂ When gloves are used they must be changed in between tasks and hands must be washed before putting on a new pair and after taking off a dirty pair. Washing gloves is not acceptable. Gloves are for single use only.
- ✂ Ensure that proper hand washing procedure is followed (see previous “Hand Washing”)

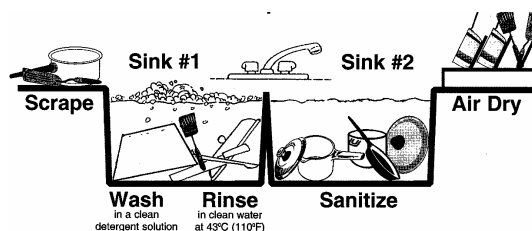
---

## FOOD UTENSILS AND EQUIPMENT

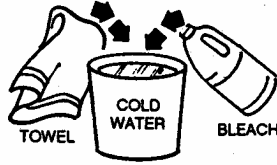
- ✂ Single service eating utensils such as plastic knives, forks, spoons, paper plates and cups should be provided to the public for use. Re-use of single service items is prohibited.
- ✂ Multi-service eating utensils are not recommended but if they are used, a 3-compartment sink or commercial dishwasher must be used for the wash, rinse and sanitizing cycles.



- ✂ Utensils for preparing food, must be washed, rinsed and sanitized in a 2-compartment sink. The washing and rinsing would be done in the first sink, with the sanitizing in the second one.



- ✍ Wiping cloths or sponges for cleaning and sanitizing food contact surfaces must be stored in a sanitizing solution between uses. For a sanitizing, mix 1 tsp (5ml) bleach with 3 cups (750 ml) water.



---

## ICE

- ✍ Ice to cool can and bottles must not be used in beverages or other foods.
- ✍ An unbreakable scoop should be used to dispense ice, never the hands.
- ✍ Ice can become contaminated with bacteria and viruses and cause food borne illness.

---

## WATER

- ✍ Potable (safe) water under pressure or gravity fed must be provided. The supply must be adequate for hand washing, food preparation and equipment cleaning.
- ✍ When a sink or hand wash basin is not available a clean water container must be used (e.g. plastic jug with spigot).
- ✍ All wastewater must be drained into leak-proof container/tanks and disposed of in a sanitary manner.

---

## INSECT CONTROL AND WASTES

- ✍ Keep foods covered to protect them from insects.
- ✍ Store pesticides away from food. When you apply them, follow the label directions, avoiding contamination of food, equipment or other food contact surfaces.
- ✍ Place garbage and paper wastes in a refuse container with a tight-fitting lid.  
Dispose of waste water in a sanitary sewer or public toilet and have back-up plans in the event of a power failure or water shortage (e.g., provision of emergency generators and supply of ice) and notify the Health Department of any significant changes.
- ✍ Flies and other insects are carriers of food borne diseases. The chemicals used to kill them can be toxic to humans and should be used sparingly.

---

***For more information about food safety call Peel Health at 905-799-7700. Ask to speak to a Public Health Inspector.***