

## GUIDELINES FOR TEMPORARY FOOD CONCESSIONS NO FOOD PREPARATION ON SITE

### **PURPOSE**

To provide guidelines to assist operators of special events to plan a facility that meets with the approval of the Health Authority prior to operation. The facilities required will depend on the extent of preparation and type of foods being handled. Operations, which sell only non-hazardous pre-packaged confections or drinks in sealed containers or draught drinks in single service containers, are excluded.

### **FOOD**

1. All food must be prepared/cooked/assembled at approved premises. The food must be maintained in a safe and wholesome condition at all times.
2. Pre-packaged potentially hazardous foods must be labelled with the name and address of the approved manufacturer and the preparation date.
3. All potentially hazardous foods must be maintained at a temperature at or less than 4°C/40°F or at or greater than 60°C/140°F. Mechanical refrigeration and hot holding units of adequate size for the storage of potentially hazardous foods shall be provided.
4. Food shall be physically protected from contamination at all times during transportation, storage, preparation, display, and service.
5. All self-serve condiments or toppings must be in approved dispensers or be single service packages.
6. Potentially hazardous food temperatures must be monitored with an accurate probe thermometer and written records maintained.

### **UTENSILS**

1. Only single service (disposable) eating utensils are approved.

### **WATER**

1. Hot (minimum of 44°C/110°F) and cold potable water must be supplied on a continuous flow basis. Water under pressure, including gravity flow, is required. Hand pumps are not acceptable for this purpose. A suitable connection to an approved water supply with backflow prevention is acceptable. Water must be delivered through potable water hoses only.
2. A separate hand sink equipped with hot and cold running water, soap in a dispenser, and single-use paper towels must be supplied.
3. Sinks for ware washing, rinsing, and sanitizing, on site, may be required, subject to operational requirements. Communal ware washing sinks may be acceptable.

### **REFRIGERATION**

Adequate mechanical refrigeration (electrical, propane, etc.), capable of maintaining potentially hazardous foods at temperatures at or below 4°C/40°F at all times, is required. Thermometers must be provided in all refrigeration units.

### **WASTE DISPOSAL**

The waste water holding tanks should be sized to accommodate at least 125% of the volume of the potable water supply and an approved site for disposal of the waste water shall be specified. Satisfactory arrangements for the disposal of, or storage and final disposal of, all waste water into a municipal sewer or an approved sewage disposal system must be provided.

The outside area shall be kept in a clean and sanitary condition, and satisfactory provision for garbage storage and disposal shall be made.

### **GENERAL**

Facilities must be constructed as to preclude environmental contamination of the food via dust, rain, birds, etc. Plans and specifications must be submitted and approved by the Environmental Health Officer **prior to construction**. All surfaces must be tight, smooth, non-absorbent, and easily cleanable. Any food storage must be in approved premises.

### **APPROVAL**

Approval to operate must be obtained from the Environmental Health Officer prior to opening.

### **FOODSAFE**

Every operator must have a valid FOODSAFE certificate and, when absent, at least one other employee must be FOODSAFE trained and certified.

### **FOOD SAFETY PLAN**

A written Food Safety Plan and Sanitation Plan is required prior to operation.