

GUIDELINES FOR THE OPERATION OF A TEMPORARY FOOD PREMISES

DEFINITIONS

“food premises” means any place and grounds used in conjunction with such place, where food intended for public consumption is sold, offered for sale, supplied, handled, prepared, packaged, displayed, served, processed, stored, transported, or dispensed, regardless of whether there is a charge for the food; and is conducted in a mobile, stationary, temporary or permanent facility and/or location.

“operator” means the person who will be responsible for the operation of the temporary food premises.

APPROVAL

The *SANITATION CODE for Canada’s foodservice Industry* published by the Canadian Restaurant and Food Services Association is to be reviewed prior to making application. This booklet is available for loan from Environmental Health Services or Community Libraries, or may be purchased by calling 1-800-387-5649.

The operator must fully complete an *Application for the Operation of a Temporary Food Premises*, and submit it to Environmental Health Services at least 2 weeks prior to the date of the function.

Approval must be obtained from an Environmental Health Officer in order to operate a temporary food premises.

A copy of the approved application is to be available at the temporary food premises during its operation.

SEWAGE DISPOSAL

Provision must be made for adequate collection and disposal of all liquid and other wastes. If a sanitary sewer connection is not available, an approved means of sewage disposal must be provided.

WATER SUPPLY

A sufficient supply of potable water, that complies with the health-related criteria outlined in the “Guidelines for Canadian Drinking Water Quality”, shall be provided.

SOLID WASTE DISPOSAL

Garbage receptacles are required both in the concession area and outside of the booth/stand for public use, and must at all times be kept in a clean

and hygienic condition. Final disposal is to be performed in an approved manner.

CONSTRUCTION

All stalls, tables, booths or structures used to store, prepare, or display foods shall be constructed so as to be smooth, durable, light coloured, impervious to liquids, and free of cracks/open seams.

Display and cooking areas, such as grills, deep fryers, barbecues, or any other cooking/serving equipment shall be situated so as to prevent public access.

Display cases holding potentially hazardous foods (eg. meats, poultry, fish and dairy products) must be capable of holding such foods at 4°C (40°F) or less, and 60°C (140°F) or greater.

Outdoor concessions should be designed to protect food from contamination, such as dust, dirt, rain and insects.

Food preparation and storage areas are well lit to facilitate cleaning.

SANITARY FACILITIES

Minimum one sink/basin with potable hot and cold water, dispensed soap, disinfectant and paper towels are to be provided to facilitate handwashing and cleaning of equipment/surfaces.

Toilet facilities are to be available for operators/staff; and for public use, if seating is provided.

The final responsibility for ensuring that any food or drink offered for human consumption is wholesome and free of any condition that could cause illness or physical harm, rests with the operator.

FOOD SELECTION, STORAGE and HANDLING

Keep your menu simple, and keep potentially hazardous foods to a minimum. Use food from approved sources only.

All foods are to be stored in such a manner as to be free from contamination by dust, dirt, rain, insects, or from being handled by the public. Foods is to be covered or placed in sealed food-grade containers.

All juices shall be dispensed in a sealed container or from an approved food-grade dispenser.

Only dairy products which have been pasteurized shall be used. Milk for direct consumption shall be served in approved sealed containers or from an approved milk dispenser.

All potential hazardous foods must be prepared in a facility approved by an Environmental Health Officer.

All potentially hazardous foods must be kept at a temperature of 4°C (40°F) or less; or 60°C (140°F) or greater.

An accurate probe thermometer shall be used to ensure that potentially hazardous food products:

- a) when cooling, reach an internal temperature of 21°C (70°) within 2 hours and are further cooled from 21°C (70°) to 4°C (40°F) within 4 hours; or
- b) are adequately cooked, generally to a minimum internal temperature of 74°C (165°F).

Ground meat patties (hamburgers) are to be cooked thoroughly, until juices are clear and meat is brown throughout.

Utensils, equipment and any apparatus used in the preparation, cooking, storage, serving or consumption of food are free of breaks, corrosion, open seams and cracks/chips; are stored in a manner that prevents them from becoming contaminated; are maintained in a clean and sanitary manner.

Single service containers/utensils shall not be reused. These are to be stored in a clean/sanitary manner.

Every food handler shall:

- a) observe good personal hygiene;
- b) wear clean garments;
- c) practice proper hair control (wear hair net, clean cap, and/or have long hair restrained);
- d) wash their hands thoroughly before handling food, and any time hand become contaminated (eg. after using the toilet or smoking, and after touching raw foods); and
- e) not smoke while dishwashing, or engaged in the preparation or serving

of food.

Food must not be handled by anyone who may have or has an infectious or communicable disease that can spread through the medium of food or drink.

Animals or general public are not permitted in the food preparation or storage areas.

It is recommended that the operator and food handlers attend a food handler training course, such as *FOODSAFE* prior to operating a temporary food premises.

FOR FURTHER INFORMATION:

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