

## Special Events & Farmers' Markets Requirements for Food Booths

- Food handlers must have access to a handwashing basin (e.g. as a minimum, a container with a valve that turns on and off, filled with warm, potable water that drains into a pail) conveniently located with soap and towels in dispensers.
- Hands are washed before commencing work, after, using the toilet, smoking, handling garbage or cash, and as often as necessary.
- All water used for food preparation and processing, including water from private wells, **MUST BE POTABLE.**
- Water supply lines must be of food grade quality and are to be disinfected before use. Connectors must meet the plumbing code.
- All wastewater should drain into leak-proof containers/tanks and be disposed of in a sanitary manner (e.g. into a sanitary sewer not a storm drain or onto the ground).
- Where food preparation is on-site, the food shall be prepared within a roofed area with adequate protection against the entrance of insects, rodents, vermin, dust, wind, rain and fumes. Raised flooring may be required if located on a site with poor ground conditions.
- No un-inspected meat, un-pasteurized milk or un-graded eggs are permitted.
- Raw and ready to eat foods must be kept separate to prevent cross-contamination.
- Hazardous foods (i.e. foods that can support the growth of disease-causing organisms or the production of their toxins) are transported, stored, and maintained at safe temperatures. Cold food must be kept at 4°C (40°F) or below and hot foods at 60°C (140°F) or above. Freezer units must be maintained at -18°C (0°F) or below.
- Accurate indicating thermometers needed to monitor food storage temperatures and food probe thermometers are needed to check internal temperatures.
- All food is covered to protect from contamination. Avoid direct hand contact by using appropriate serving utensils. Provide a sufficient number of clean, back-up utensils (e.g. tongs & ladles).
- A separate serving utensil is required for each and every condiment or food item.
- Counters and food contact surfaces are to be smooth, non-absorbent, clean and in good condition.
- All utensils for customer use are to be disposable, single use items. These utensils should be stored and dispensed in such a way as to prevent possible contamination. Multi-use utensils can be used if the food premise is supplied with or have access to a two-compartment sink with hot and cold running water for utensil washing within the event grounds.
- A sanitizing solution is required on site for cleaning all food contact surfaces and equipment. Acceptable sanitizers are chlorine, quaternary ammonia and iodine. An acceptable concentration of sanitizer is 2mL of bleach to 1 L of water.

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- All food handlers are wearing clean outer garments, headgear that confines the hair, and not using tobacco while working.
- Leak-proof containers with tight-fitting or self-closing lids sufficient for storing all garbage and waste in a sanitary manner are provided.
- Sites are to have an adequate number of garbage containers present. Containers are to be emptied as often as necessary, but not less than once per day.
- Adequate washroom facilities are to be provided within 500' from food vendors. Washrooms are to be properly equipped and maintained for patron use. Hand wash stations must be provided at washrooms. The recommended number of washrooms is:  
 1 toilet or urinal for every 100 men                      1 toilet for every 100 women  
 1 wash basin for every 100 men                      1 wash basin for every 100 women

**Minimum Internal Cooking and Re-heating Temperatures**

Food Type	Minimum Internal Cooking and Re-heating Temperatures
Whole poultry	82°C/180°F for a minimum of 15 seconds (cooking) 74°C/165°F for a minimum of 15 seconds (reheating)
Poultry or products containing poultry <b>other than whole poultry</b>	74°C / 165°F for a minimum of 15 seconds
Pork and ground meat other than ground poultry	71°C / 160°F for a minimum of 15 seconds
Fish	70°C / 158°F for a minimum of 15 seconds

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