



Food Safety Requirements for Special Events



Region of Waterloo

PUBLIC HEALTH

Health Protection and Investigation
Food Safety Program

Based on the Ontario Food Premises Regulation 562 as amended

Disclaimer: The requirements in this food safety pamphlet are intended for food premises/vendors that are not exempt from R.R.O. 1990, Regulation 562 "Food Premises". Region of Waterloo Public Health recommends all food premises/vendors follow these food safety principles.

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Operational Definitions

A Serviced Site: is a site where utilities are provided i.e. Hydro, water and sewage disposal.

An Unserviced Site: has limited or no utilities provided and the following restrictions apply:

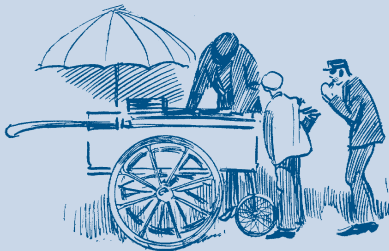
- the event runs for no longer than two days
- the bulk of the food is prepared off-site at an approved kitchen facility
- on-site food preparation is limited

Potentially Hazardous Food:

Contains milk or milk products, eggs, meat, poultry, fish, shellfish, or other products that can support the growth of disease causing micro-organisms. Hamburgers, shish kabobs, hot dogs, gyros, pogos, chicken, potatoes, cooked rice and ice cream are some examples.

Non-Hazardous Food:

Does not normally support the growth of disease causing micro-organisms. Dry goods and cereals, unconstituted dehydrated foods, baked goods, fruit pies, cookies, breads, cakes, potato chips, popcorn, cotton candy and candy bars are some examples.



Getting Started

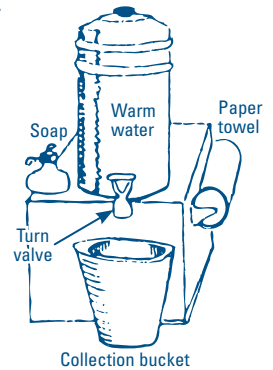
- Fill out a Special Events Form and submit it to Region of Waterloo Public Health 30 days prior to the event.
- All food preparation must be done in the booth (on-site) or in an approved inspected kitchen facility.
- Home food preparation is not permitted.
- Only foods from government approved sources are allowed.

Handwashing Facilities

This facility should include warm running water, liquid soap in a dispenser and individual paper towels in proper dispensers.

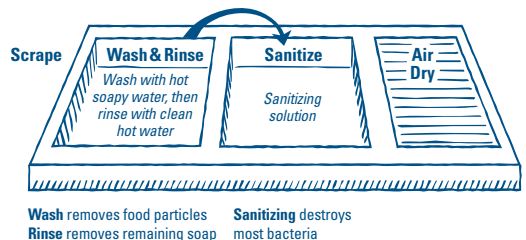
Serviced Site: A separate hand wash sink with hot and cold water is required.

Unserviced Site: An air pump thermos or jug of warm water with a turn spout (and a bucket to collect waste water).



Dishwashing Facilities

Serviced Site: Equipment and utensils must be washed in a two-compartment sink.



- Scrape and remove excess food
- Wash in hot soapy water
- Rinse under hot running water
- Sanitize by immersion in an acceptable sanitizing solution
- Air dry



Unserviced Site:

Provide a sufficient number of clean utensils for back-up. Store in a clean, washable container.

Food Protection

Food preparation and cooking areas must be separated from the serving area.

- Protect food on display from contamination with the use of food grade plastic wrap, pre-packaging, sneeze guards, or cabinets.
- Condiment containers must be pump type, squeeze containers, or have self closing covers or lids. Single service packets are recommended.
- All foods must be stored at least 15 cm or 6 inches off the floor/ground.
- Food must be handled with tongs, spoons etc. . . Use napkins or disposable tissue to handle dry goods.
- Separate utensils or equipment must be used for preparing raw foods; another set of clean utensils should be used for cooked or ready to eat foods.
- Customer samples must be protected against contamination (provide individual toothpicks or serving spoon).

Food Service

Only single service eating utensils shall be used to serve customers such as plastic forks, knives, spoons, paper plates and cups.

Temperature Control

To reduce the potential of food borne illness:

Hot Holding: Maintain hazardous food at a minimum internal temperature of 60°C (140°F) after cooking or reheating.

Cold Holding: Store foods at a temperature of 4°C (40°F) or lower.

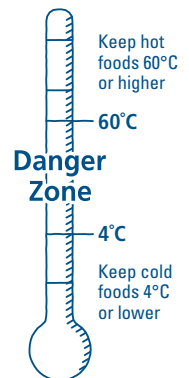
Serviced Site: All hazardous food must be kept mechanically refrigerated at 4°C (40°F) or lower.

Unserviced Site: Store the minimum amount of food at the booth in an insulated container with sufficient ice (properly packed). The internal temperature of the food must be 4°C (40°F) or lower.

- Accurate thermometers must be provided in all cooling units.
- Hazardous foods shall not be held at room (air)/outdoor temperature.

Cooking: Cook hazardous food to the following minimum internal temperatures:

- Whole Poultry 82°C (180°F)
- Poultry/Ground poultry 74°C (165°F)
- Pork/Pork products 71°C (160°F)
- Ground Meat (not poultry) 71°C (160°F)
- Fish 70°C (158°F)
- Food Mixtures 74°C (165°F)



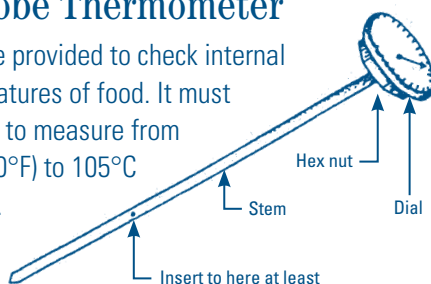
Reheating: Foods must be quickly reheated to the original cooking temperature.

Leftovers: Hot held foods which have not been used by the end of the day must be discarded.

Transporting: Use properly insulated containers to transport foods and maintain food temperatures cold (max. 4°C or 40°F) or hot (min. 60°C or 140°F).

A Probe Thermometer

must be provided to check internal temperatures of food. It must be able to measure from -18°C (0°F) to 105°C (220°F).



Sanitation

An adequate supply of wiping cloths stored in a sanitizing solution must be provided for cleaning food contact surfaces. The solution is made by mixing 1 teaspoon (5 ml) of bleach in 1 litre of water. Wiping cloths must be prepared daily and changed frequently throughout the event day.

* Do not use scented bleach.

Food Handling Tips

All food handlers shall:

- **Wash hands** thoroughly using soap and water:
 - before beginning work
 - before preparing food
 - after handling raw meat
 - after using the toilet or washroom after coughing, sneezing or blowing your nose
 - after touching garbage or soiled work surfaces
 - whenever hands become dirty
- not use tobacco in the booth
- be clean, wear clean outer garments.
- wear headgear that confines the hair
- be free from illness i.e. diarrhea, cold, flu

Waste Disposal

An appropriate sized garbage container with lid must be provided. Keep it clean and empty it frequently.

Be ready before starting!

Have all your equipment set up and in working order before bringing foods to the booth.