

Temporary Food Permit Guidelines



Algoma

PUBLIC HEALTH

Santé publique Algoma

TEMPORARY FOOD PREMISES GUIDELINES

Requirement Details

APPLYING FOR A TEMPORARY FOOD PREMISES PERMIT

1. Read the Guide Book so that you are aware of the requirements.
2. Complete both sides of the Permit Application.
3. Submit Permit Application to Algoma Public Health **14 days** before event.
4. Obtain approval from Algoma Public Health and from any other applicable agencies.
5. Post approved permit in a clearly visible location during event.

***If the organization holding the event is a religious organization, service club or fraternal organization, a permit is not required for the event.**

- **A notice must be placed in a clearly visible place informing the public of whether or not the premise has been inspected under the Ontario Food Premises Regulation 562.**
- **A list must also be kept of the names, addresses and telephone numbers of each person who donates hazardous foods for the event.**
- **This list must be available for Public Health Inspectors upon request.**

Food Handling

- Only hot dogs, commercially precooked sausages, and commercially precooked hamburgers may be prepared and served outdoors.
- **The cooking of raw meats is not permitted other than roasts and fish in temporary food premises.**
- All foods not prepared on site must be prepared in food premises inspected by Algoma Public Health such as restaurants or community halls.
 - **You cannot serve food that is prepared at home.**
- A list of food sources must be provided to Algoma Public Health upon request.
- Foods must be stored in clean containers.
- Hot foods must be stored/displayed hotter than 60°C/140°F.
- Cold foods must be stored / displayed colder than 4°C/40°F.
- Reheated foods must be reheated to at least 74°C/165°F prior to hot holding.
- Anything that touches food must be clean, including hands.

Note: Foods which are at an improper temperature or which have been contaminated must not be served to the public. Such food found on premises will be seized and discarded.

Outdoor Food Booth

Walls & Roof

Provide a roof and 3 walls for food booth. This protects the food and the food personnel from weather, pests, and traffic.

- A wall may include a table with skirting.
- An umbrella or other roof covering is strongly recommended.

Floor

Situate on clean concrete, pavement or other such solid surface. Bare earth sites are not suitable. Grass is only acceptable for a one day event where the grass is dry and cut short.

Drinking Water

- Water for use in the food booth must be safe for drinking.
- Water must be available to refill containers as often as necessary.

Waste Water Disposal

- Dump dirty water into an approved sewage disposal system.
- Dumping dirty water in storm sewers or on the ground is not permitted.

Provide at least 2 dirty water collection containers (e.g. 5 gallon pails with lids) so that the empty container can be used while the full container is taken to be dumped.

Garbage Containers

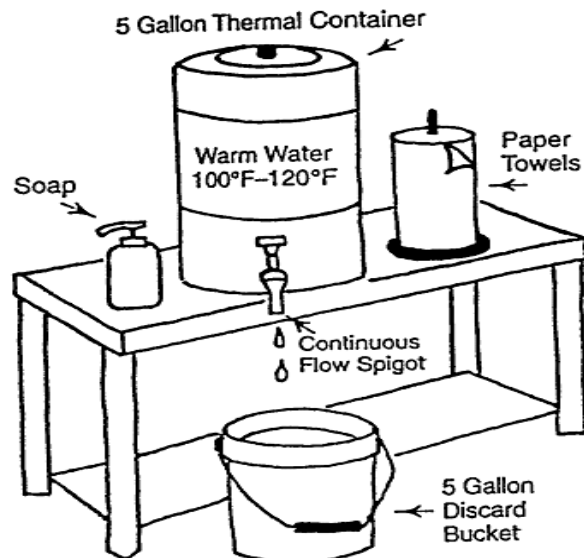
- Provide a garbage container with lid for the public to use.
- Provide a garbage container with lid for inside booth for food handlers.

Hand Wash Station

A portable handwashing facility is required in each food preparation area. Required equipment includes:

- 20 litre (5 gallon) camp jug with an on/off spout. Set on a table or counter.
- Liquid soap in a dispenser.
- Paper towels in a dispenser.
- Catch pails to collect waste water.
- Provide an uncovered container for dirty paper towels after hand washing.

****Disposable gloves are not permitted except under special circumstances****



Required Equipment

Utensils

Only disposable utensils such as plates, cups, cutlery, and bowls are permitted at temporary food premises. Utensil washing is not permitted in Temporary Food Premises.

- Provide extra utensils such as tongs, flippers, ladles, and containers.
- Extra utensils are to be stored in clean, covered containers.

Replace dirty utensils with fresh clean utensils as necessary. Clean dirty utensils at end of event in hot, soapy water, rinse with clean water, and then soak for 45 seconds in solution of 1 ounce household bleach per gallon water. Air dry and store in clean container.

Thermometers

- Provide a probe thermometer capable of measuring hot and cold temperatures
- Use a single-use 70% isopropyl alcohol swab to clean and disinfect the thermometer stem before each use
- Provide a thermometer in each cooler that contains hazardous food products
 - Secure in place so the thermometer can be easily found and checked

Sanitizer

- Provide a sanitizing solution in a clean pump spray bottle (Mix ¼ cup bleach to a gallon of water)
- After cleaning, spray surface with sanitizing solution

Food Covers/Containers

Ensure all food is kept covered to protect it from contaminants such as dust, dirt, people and pests.

Ensure only food grade containers are used.

Hot Foods

Provide steamer, propane stove, stove, and/or chafing dishes to keep foods hotter than 60°C/140°F. Keep a refill of fuel handy.

Cold Foods

- Provide mechanical refrigeration and freezers where possible.
- Loose ice is not permitted in Temporary Food Premises except for use in pop coolers.
- Use commercial freezer packs or make frozen water bottles (e.g. in 2 liter pop containers several days in advance).
- Replace thawed water bottles immediately.

****Ensure enough freezer packs are present to keep food at or below 4°C/40°F****

Personnel

Hair Covering

Persons handling food must have their hair suitably confined (e.g. hats or hairnets).

Clothing

- Wear clean clothing.
- Aprons protect clothing from grease and stains.
- Aprons are not to be used to dry clean hands.

Money/Ticket Handlers

Money and tickets are very dirty. Designate a separate person for this task who will not be handling any food.

“Go-fer”

Designate a person to be the support worker who does not handle food. They are responsible for such things as:

- Emptying garbage and dirty waste water containers
- Refilling fuel and clean water supplies
- Replenishing supplies such as soap, paper towels, food stocks, and utensils

Sick Food Handlers







Should a food handler arrive or become sick during the event (e.g. diarrhea, vomiting, coughing, etc.) The worker must not be allowed to work in the food service area.

	Sault Ste. Marie	Blind River	Elliot Lake	Wawa
Tel:	(705) 759-5286	(705) 356-2551	(705) 848-2314	(705) 856-7208
TF:	(866) 892-0172	(888) 356-2551	(877) 748-2314	(888) 211-8074
Fax:	(705) 541-7346	(705) 356-2494	(705) 848-1911	(705) 856-1752



Minimum Temperatures for Cooking & Reheating of Hazardous Food

To ensure that all hazardous food products are safe for consumption, an accurate sanitized thermometer must be used to confirm the internal temperature.

Food Products		Minimum internal cooking temperature for 15 seconds	Minimum reheating temperature for 15 seconds
Whole poultry		82°C (180°F)	82°C (180°F)
Poultry products other than whole poultry		74°C (165°F)	74°C (165°F)
Pork and pork products		71°C (160°F)	71°C (160°F)
Ground meat other than poultry		71°C (160°F)	71°C (160°F)
Fish		70°C (158°F)	70°C (158°F)
Other hazardous food (rice, lamb, seafood)		74°C (165°F)	74°C (165°F)

Don't Forget.....



Ensure sanitizer test kit is available to confirm sanitizer concentrations



After cooking/heating to above temperature, maintain hazardous food at a minimum of 60°C (140°F)

- ✓ Cold hold units (refrigerators) must maintain hazardous food at 4°C (40°F) or colder
- ✓ Freezer units must keep hazardous food at -18°C (0°F) or colder
- ✓ Make sure raw foods are kept from ready-to-eat foods during storage and handling

HANDWASHING



WET HANDS



SOAP & LATHER
(20 SEC.)



RINSE



TOWEL DRY



TURN OFF TAP
WITH TOWEL



HANDWASHING



WET HANDS



SOAP & LATHER
(20 SEC.)



RINSE



TOWEL DRY



TURN OFF TAP
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