



# Food Vendors

## Quick Set Up Guide



All food preparation must be done in a licensed food premises home preparation of food is not allowed. Only hazardous food from a government approved source is allowed. If preparing food in a mobile food preparation vehicle your unit must meet requirements set out in the Food Premise Regulations, and if preparing food in a booth it must meet the requirements and standards set out by the Windsor-Essex County Health Unit.

### PHYSICAL REQUIREMENTS OF THE FOOD BOOTH

Where food is being prepared, stored, or served the area must be kept in a clean and sanitary manner to prevent any contamination of the food being handled.

1. Where the food preparation on site involves several steps it must be done in an enclosed area with a roof, and three-sides, with the fourth side being used as a service counter.
2. Screened side walls may be used if the booth is located on a hard, pre-washed, man-made surface, at least 6' from the natural ground, and is provided with solid side flaps for bad weather.
3. All food must be prepared and served from within the premises. The only exception to this would be cooking on a BBQ, at which time the wall next to the BBQ may be open.
4. Raised wood flooring (plywood fastened to pallets) if located on a site subject to ground contamination (e.g., earth, grass, gravel, or poorly drained areas).
5. Food preparation surfaces must be smooth, in good repair, non-absorbent, and easily cleaned.
6. Food booths must be supplied with a potable water source. All water lines should be disinfected prior to use and meet the plumbing code.
7. Provide on site or have access to a two compartment sink with hot and cold running water for utensil washing within event grounds, unless otherwise exempt.
8. Handwashing sink needs to have:
  - Hot and cold running water.
  - Soap or detergent in a dispenser.
  - Paper towels.
9. Garbage containers need to be:
  - Cleaned and sanitized after each use. They must be made of durable materials.
  - Garbage containers inside your food premises must be:
    - Conveniently located.
    - Non absorbent.
    - Emptied when full (avoid overfilling).

### TEMPERATURE CONTROL

All hazardous foods must be maintained at 4°C (40°F) or lower or 60°C (140°F) or higher during transport, storage, display, and service.

There's a temperature Danger Zone for food. This is the temperature where bacteria will grow the fastest. The Danger Zone is between 4°C (40°F) and 60°C (140°F). Temperature control is the most effective way to slow the growth of bacteria in food.

#### Cold Holding

Store foods at a temperature of 4°C (40°F) or lower. To maintain foods at 4°C (40°F) or lower use:

- Mechanical refrigeration (this method is preferred).
- Thermally insulated coolers are acceptable providing the food can be maintained at a temperature of 4°C (40°F) or lower.

*\*Remember separate coolers must be provided for raw foods (meats, fish, poultry) and ready-to-eat foods. Standing water in coolers must be drained frequently.*

#### Hot Holding

Cooked foods to be served hot must be maintained with an internal temperature of 60°C (140°F) or higher.

#### Reheating

Foods must reach a minimum of 74°C (165°F) within 30 minutes.

Accurate thermometers must be provided in all cooling units, conveniently located for monitoring temperatures. A clean and sanitized probe thermometer must be provided and used to check internal food temperatures.

### FOOD PROTECTION

- Raw and ready-to-eat products must be fully separated and stored in tightly covered containers to prevent contamination.
- Protect food from contamination with the use of sneeze guards, containers, lids, and barriers.
- Food must be stored at least 15 cm (6") off the ground in clean, durable containers, and covered in a sanitary manner.
- Food must be transported in an enclosed container to prevent contamination.
- Condiment containers should be protected against contamination and adulteration. **Single service packets are recommended.**
- Only single service articles shall be used for the sale or service of food. Store and dispense these items in such a way as to prevent contamination.
- An adequate number of clean utensils must be available on site and stored in a sanitary manner.

### PERSONAL HYGIENE

Microorganisms carried by people are one of the major sources of food-borne illness. Because we need people to prepare food, it's important that food handlers follow good personal hygiene practices.

- Wash hands thoroughly with soap and water:
  - Before starting to work.
  - After using the toilet.
  - After sneezing, coughing or handling money.
  - Between handling raw and ready to eat foods.
  - After handling garbage.
- Be clean and wear clean outer garments.
- Wear headgear that confines the hair.
- Don't smoke or eat in the booth.

### DISHWASHING

Equipment and utensils must be washed and sanitized after use.

Adequate solutions must be provided and used on site for the cleaning and sanitizing of all food contact surfaces and equipment. Sanitizers include:

- The use of very hot water, at least 77°C (170°F).
- Chlorine-based product solution strength 100ppm. (household bleach mix 1 oz per gallon of water).
- Quaternary Ammonium (Quats)-solution strength 200ppm.

A sanitizing test kit must be provided to ensure that the adequate amount of chemical is used for sanitizing.

Manual dishwashing using a two compartment sink works when you don't have very many utensils to wash because you do only a small amount of food preparation (e.g., hot dogs, fries, etc.) and use only single-service disposable dishes.

#### How it works

##### First sink

- Wash in hot soapy water.
- Rinse under hot running water.

##### Second sink

- Sanitize by immersion in an acceptable sanitizing solution.

All food contact surfaces should be sanitized between uses.

This includes:

- Sanitizing dishes after cleaning them.
- Sanitizing food preparation areas between preparing different types of food.

### BE READY BEFORE STARTING!

Have all your equipment ready (e.g., refrigerators, hot holding units, hot and cold running water, and sinks) before bringing food to the booth.

Inspection report must be posted in a visible location at all times during the event.

For more information contact:  
Windsor-Essex County Health Unit  
Health Inspection Department  
519-258-2146 ext. 1450 or 1474