

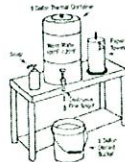
## REQUIREMENTS FOR FOOD VENDORS

### BOOTH CONSTRUCTION

- ❶ Booths shall be constructed to prevent entrance of wind, dust, leaves, bird droppings, and rain. There should be an overhead cover, ceiling, or roof.
- ❷ The food preparation area must be equipped with a raised floor that is readily cleanable. There should also be protective sides or walls for the booth.
- ❸ Equipment and utensils that come in direct contact with food shall be corrosion resistant, non-toxic, and free from cracks, crevices, and open seams. This includes counters and cutting boards.

### HANDWASH SINKS

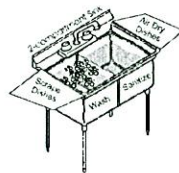
**Serviced Site:** A separate sink for handwashing is required with hot and cold running water under pressure, liquid soap in a dispenser and adequate supply of paper towels.



**Unserviced Site:** An air pump thermos or jug of warm water with a push button or turn spout may be used as a temporary handwashing facility. Vendor must also provide a bucket to collect the dirty water. (As shown)

### DISHWASHING FACILITY

**Serviced Site:** Equipment/utensils are to be washed, rinsed, and sanitized in a two-compartment sink.



1. Wash in hot soapy water.
2. Rinse under hot water.
3. Sanitize by immersing in an acceptable sanitizing solution.

### FOOD PROTECTION

- ❶ All food displayed for sale or service must be protected against contamination and kept off the floor/ground.
- ❷ Separate work areas; handle/prepare raw foods like uncooked meats, poultry, and fish in a separate area from where handling cooked and ready to eat foods.
- ❸ Use lids, covers and sneeze guards etc. to protect food. Single service packets are recommended for condiments.
- ❹ Food must be handled using clean and sanitized tongs, spoons, etc.

### TEMPERATURE CONTROL OF FOOD

To reduce the risk of foodborne illness to your customers:

**Hot Holding:** Maintain hazardous foods at a minimum of 60°C (140°F) after cooking and reheating.

**Cold Holding:** Keep cold foods cold at 4°C (40°F) or less at all times.

- ❶ Hazardous Foods should never be held or allowed to sit unprotected at room temperature.
- ❷ Each food premise must be provided with refrigerated space adequate for safe storage of perishable and hazardous foods.
- ❸ Each refrigerated unit is to be equipped with an accurate reading thermometer and maintained a 4°C (40°F) or less at all times.

**Reheating:** Foods must be quickly reheated to an internal or inside temperature of 74°C (165°F).

**Cooking:** Cook poultry pieces, ground beef, or meats to a minimum internal temperature of 74°C (165°F). Do not rely on the colour or juices to determine doneness.

**Leftovers:** Cooked foods, or reheated foods **must be discarded** at the end of each day.

**Transporting:** Food transported by an operator must be enclosed in a container or in such manner as to prevent contamination of the food. Maintain cold food at an internal temperature of 4°C (40°F) or lower and hot food at 60°C (140°F) or higher.

### USE A PROBE THERMOMETER

An accurate reading, probe thermometer must be provided to check internal temperature of foods. It must be calibrated regularly and able to measure from:

-18°C (0°F) to 105°C (220°F)



### FOOD HANDLER HYGIENE

Food handlers must wash hands thoroughly with liquid soap and warm water;

- ❶ Before handling food.
- ❷ After using the toilet.
- ❸ After sneezing or coughing.
- ❹ Between handling raw and ready to eat foods.



### Also:

- ❶ Do not use tobacco in the booth or food premise.
- ❷ Wear clean outer garments.
- ❸ Wear headgear that confines the hair.
- ❹ Be free from illness i.e.: diarrhea, cold, flu

### WASTE/GARBAGE

- ❶ An appropriate sized garbage container must be provided. Keep it clean and empty it frequently. It should be durable and leak proof.

Ottawa Public Health

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