



**GUIDELINES FOR TEMPORARY
FOOD SERVICE ESTABLISHMENTS**

GUIDELINES FOR TEMPORARY FOOD SERVICE ESTABLISHMENTS

These guidelines were developed to educate citizens on sanitation standards for food service at a temporary facility. The guidelines are a supplement to Section 37 of the Food and Food Handling Establishments Regulation (MR 339/88R). The City of Winnipeg has a parallel guideline, but city licencing and by-laws may have additional requirements within the city. Contact the City of Winnipeg Environmental Health Services at 986-2444. A map showing the office location of provincial Public Health Inspectors is also attached.

1. DEFINITIONS

Temporary food establishment: an operation meant for events (organized activity or celebration) not exceeding 14 days duration.

Potentially hazardous food: any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious/toxigenic microorganisms.

2. BOOTH REQUIREMENTS

a) Registration:

Before construction, remodeling or operating, each food operator must complete and submit a registration form and a detailed plan showing equipment layout, material finishes for floor/walls/ceilings and proposed menu, to the local Public Health Inspector. (Application form for Registration is attached).

Pre-Permit Inspections

Upon receipt of an Application, a Public Health Inspector will conduct a “risk assessment” based upon the information provided in the Application form, and in accordance with Provincial policy. This risk assessment will assist the Public Health Inspector in determining whether an inspection of the proposed Temporary Food Service Establishment is necessary, prior to the issuance of a permit. In cases where the risk assessment indicates a “low” risk, a permit may be issued without an inspection having been conducted.

Permit

The health permit shall be posted in booth.

b) Food Handling:

Booth preparation of potentially hazardous food (see definition) is restricted to: **ready to cook items, e.g.: hot dogs, pre-formed hamburgers, sausages, etc.**

CUTTING, CHOPPING, MIXING, STUFFING, ETC. OF POTENTIALLY HAZARDOUS FOOD IS NOT PERMITTED IN THE FOOD BOOTH!

c) Booth:

The booth shall have:

- a water resistant roof and walls (tent or barrier that meets fire regulations) for outdoor events and shall cover the entire food preparation/display area;
- restricted access (fence, barrier);
- raised wood flooring (plywood fastened to palletting) if located on earth, grass, gravel or poorly drained areas;
- sufficient ventilation to keep the establishment free of excessive heat, steam, condensation, vapors, smoke or fumes – contact your local fire code and building code official;
- a type 2A10BC fire extinguisher;
- work surfaces (e.g.: countertops), that are smooth, easily cleanable and non-absorbent;
- shielded light bulbs or shatter proof light bulbs

d) Handwashing for Booth Workers:

i) Events less than 24 hours:

- Dip pails – 4 litres water with 1 teaspoon bleach added. Change every 2 hours or as often as is necessary. Use paper towel for hand drying.

ii) Events longer than 24 hours:

- Provide handbasins with soap and paper towels;
- One handbasin may be shared between two booths if access is easy and approved by a Public Health Inspector.

Handbasins must be supplied with water and drainage by:

- i) A faucet and pipe arrangement (which shall be provided for events longer than 3 days), e.g.: running water supply by pipe and hose with backflow prevention, drained to a sewer.

OR

- ii) Water reservoir with faucets and catch basin (18 litres minimum) and wastewater holding tank (minimum 15% larger than water tank).

Note: Running water shall be the preferred method. In remote areas, a rigid plastic food grade container with faucets can be used to contain water.

Wastewater must be disposed of into a sewer, drain or equivalent.

3. GENERAL SANITATION

a) Personnel:

Food handlers must:

- wash hands prior to food handling and after toilet use or smoking/eating;
- wear clean, full length aprons, smocks, etc., and a hair covering (cap, hair net);
- be free from any communicable disease, open sores or infected wounds;
- avoid touching food, including ice, with bare hands. Use tongs, scoops or other utensils.

SMOKING AND EATING IN THE BOOTH IS PROHIBITED!

b) Food:

All food must be:

- from an approved food establishment other than a temporary facility;
- free from contamination;
- protected from contamination (covers, packaging or display enclosures are required) from wind, flies, etc. – ice is considered food and shall be treated in like fashion;
- stored at least 15 cm (6 inches) off the ground.

Potentially hazardous food prepared at home shall not be used/sold!

Use only dairy products that are pasteurized. Milk shall be in original containers.

NOTE: Milkshakes are prohibited at a temporary stand.

Provide condiments that are individually packaged or served from covered dispensers.

WARNING: IMPROPER FOOD STORAGE TEMPERATURES WILL REDUCE PRODUCT QUALITY AND MAY LEAD TO FOODBORNE ILLNESS!

Keep all potentially hazardous foods at safe temperatures during transportation, storage, display and service:

COLD 5°C (41°F) OR COLDER
HOT 60°C (140°F) OR HOTTER.

Cook or re-heat all foods to 74°C (165°F) prior to hot holding.

Provide hot holding units to maintain food at internal temperatures of 60°C (140°F) or greater after initial re-heating.

Provide and use metal stem thermometers (probe thermometers) to check the internal temperatures of food.

Provide mechanical refrigerators for events longer than 4 hours. Picnic coolers with freeze packs can be used only for events 4 hours or less.

Provide thermometers in refrigerators, freezers and coolers.

Label all pre-packaged potentially hazardous food with the date of preparation and the name and address of the establishment in which it was prepared.

c) Wiping Cloths:

Store wiping cloths in a sanitizing solution. Use one teaspoon of bleach in 4 litres (1 gallon) water.

d) Violations:

All violations must be corrected within the time frame given by the Public Health Inspector.

Failure to comply may result in permit suspension and in cessation of the food operation.

Attachments: -Registration Form
-Map of Regional & Local Offices