

FOOD SAFETY GUIDELINES FOR TEMPORARY FOOD

CONCESSION STANDS OPERATING AT

ONE DAY CHARITABLE EVENTS

Barbeque season is upon us once again and the health inspection staff would like to take this opportunity to remind you of the importance of safe food handling at charitable one-day events. In an effort to prevent foodborne illnesses from pathogens such as E. coli and salmonella we advise that the following requirements be met prior to operating a temporary barbeque or food concession stand.

- All hazardous foods are to be maintained at 4°C or below up to the time they are prepared and served.
- We recommend purchasing precooked frozen meat products to prevent possible undercooking of the product. Cook hamburgers to 71°C, Chicken to 74°C.
- Provide a handwash basin at the cooking area together with a supply of potable hot and cold water under pressure, soap in a dispenser and a supply of paper towels. The grey water from this basin is to be stored in a covered pail or holding tank and disposed of in a sanitary manner.
- Ensure that there is a barrier to prevent the public from entering the food preparation area.
- Ensure all foods are covered to protect them from potential contamination.
- Ensure an adequate supply of cooking utensils.
- All eating and drinking utensils for public use are to be disposable.
- Garbage receptacles must be covered and located near the food booth area. Garbage must be removed as often as necessary to maintain the area in a clean and sanitary manner.
- All foods are to be stored a minimum of 15 centimetres off the floor/ground in waterproof, sealed containers.
- Provide hand sanitizer for patrons to use.

Prior to your event we request that you contact your Public Health Inspector. By working together we can ensure that this summer is a safe and healthy one.

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For more information, call

**Brockville 613-345-5685
Smiths Falls 613-283-2740**

**HealthACTION Line
at 1-800-660-5853**

**visit our website at
www.healthunit.org/foodsafety**