

REQUIREMENTS: MOBILE PREMISES THAT PREPARE HAZARDOUS FOODS

Before your mobile premises can be put to use, it must meet the requirements of the Ontario Food Premises Regulation. Contact the Health Unit office nearest you for an inspection.

Single Service Articles

Single-service articles are required for patron's use. In other words, only disposable napkins, wrappings, containers, spoons, forks and knives may be used.

Construction of Mobile Premises

The premises must be built so that the entire floor area is enclosed on all four sides and is also protected with an overhead cover. In addition, the food that is being prepared must be protected from air-borne contamination such as rain, leaves, flies and bird droppings. The mobile premises must be built of such materials and in such a manner as to be readily cleaned and sanitized.

Washing and Sanitizing

Your mobile premises must be cleaned every day.

Handwashing and Utensil Washing

There must be three sinks with hot and cold running water under pressure in every mobile premises. One sink designated for handwashing must be equipped with liquid soap in a dispenser, and paper towels. Two sinks will be designated for washing and sanitizing of utensils (e.g. tongs). An approved sanitizer (e.g. household bleach) is required.

Fresh Water Supply

Hot and cold potable/drinkable water under pressure is required in the mobile premises. The holding unit should be sanitary, equipped with a gauge to measure water level, and identifiable from the waste holding tanks.

Waste Water Holding

Every holding tank must have an easy-to-read gauge or line level indicator that shows the level of water in each tank. A clear plastic tank does not need a gauge since the level of the water can easily be seen. There must be a different holding tank for toilet and sink wastes.

Cold Food Storage

Mechanical refrigeration, equipped with accurate thermometers, must be used to store hazardous foods at or below 5°C/40°F. The food must also be stored to prevent contamination. Frozen foods must be held at -18°C/0°F or lower.

Hot Food Storage

Hot hazardous foods must be held at 60°C/140°F or higher.

Protection of Condiments

Protect condiments from contamination. Pump dispensers may be used for dispensing mustard and ketchup. If your mobile premises has condiment trays they must have lids that remain closed when they are not being used. Single-service packets of condiments are also acceptable. **Open jars are not acceptable.**

Garbage

Two garbage containers, one inside and one outside the premises are necessary for the disposal of solid wastes. Make sure each is large enough to prevent spillover of garbage onto the ground. Use a plastic garbage bag as a liner in the container. Clean the garbage container every day.

Food Handlers

The person operating the mobile food premises is a food handler. All food handlers must obey the following rules:

- no smoking in the mobile premises;
- wear clean aprons and headgear that confines the hair;
- wash your hands after using the toilet, prior to handling food and after each time they become contaminated.

This fact sheet is prepared for purposes of convenience only. The authoritative text is set out in the official volumes.