

Before your hot dog cart 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.

Type of Food

Food **preparation** must be limited to the reheating of precooked meat products in the form of wieners or similar sausage products to be served on a bun.

Raw meats (e.g. hamburger patties, steaks, shish kabobs) must NOT be cooked on the cart.

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.

Barbecuing

The barbecue unit must be secured to the cart at all times so that it cannot be removed while food is being cooked on it.

Umbrella and Cover

The food being heated must be protected from air-borne contamination such as rain, leaves and bird droppings. Put a cover over the heating unit and an umbrella over the cart to prevent the contamination of food.

Construction of Cart

The cart must be built of such materials and in such a manner as to be readily cleaned and sanitized.

Washing and Sanitizing the Cart

Your hot dog cart must be cleaned every day. To clean, wash first with hot soapy water, rinse off with hot water and then sanitize. A sanitizing solution may be made by adding one-teaspoon chlorine bleach (2 ml) to one litre of water.

Handwashing and Utensil Washing

There must be three sinks with hot and cold running water under pressure in every hot dog cart. One sink designated for handwashing must be equipped with liquid soap in a dispenser, and paper towels. Two sinks must be designated for washing and sanitizing of utensils (e.g. tongs).

Fresh Water and 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.

Cold Food Storage

Mechanical refrigeration, equipped with accurate thermometers, must be used to store hazardous foods at or below 4°C/40°F. The food must also be stored to prevent contamination.

Protection of Condiments

Protect condiments from contamination. Pump dispensers may be used for dispensing mustard and ketchup. If your cart 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

A garbage container is necessary for the disposal of solid wastes. Make sure it 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 cart is a food handler. All food handlers must obey the following rules:

- no smoking while handling food;
- 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.