



Leeds, Grenville &  
Lanark District

**HEALTH  
UNIT**

## **REQUIREMENTS: MOBILE PREMISES THAT PREPARE NON-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.

### ***Approved Food Items***

Premises can sell only:

- cold drinks, frozen confections and non-hazardous foods that are sold in the original container or wrapper;
- hot beverages;
- their own farm products in the form of honey, maple syrup, or unprocessed fruits, vegetables and grains;
- popped corn, roasted nuts or French fried potatoes.

### ***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. The mobile premises must be built of such materials and in such a manner as to be readily cleaned and sanitized. In addition, the food that is being prepared must be protected from air-borne contamination such as rain, leaves, flies and bird droppings.

### ***Washing and Sanitizing***

Your mobile premises must be cleaned every day.

### ***Handwashing***

Moist hand towelettes and a waterless hand sanitizer are required for handwashing.

### ***Fresh Water Supply***

Potable water is required in the mobile premises for sanitary operation. The holding unit should be sanitary and equipped with a gauge to measure water level.

### ***Protection of Condiments***

Protect condiments from contamination. Pump dispensers may be used for dispensing vinegar 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 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.