

April 06



**Attention:** *Special Event Food Operators*

**Re:** *Minimum Requirements of the Ontario Food Premises Regulation 562/90 for Special Event Food Operators*

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The following requirements are to be considered only a part of the total food premises requirements.

1. Equipment and utensils that come in direct contact with food shall be corrosion resistant, non-toxic, and free from cracks, crevices, and open seams.
2. A supply of hot and cold running water under pressure is required when preparing and serving hazardous type foods. An adequate means of liquid waste disposal is necessary where hot and cold water is required.
3. A two-compartment sink with hot and cold water under pressure is required for the washing and sanitizing of cooking utensils.
4. A separate hand wash sink is required with hot and cold water under pressure in all food preparation areas. The hand sink must be provided with soap in a dispenser and single service hand towels.
5. Dispensing scoops for ice cream must be kept in a flowing dipper well.
6. Each food premises must be provided with refrigerated space adequate for safe storage of perishable and hazardous foods. Each refrigerated unit is to be provided with an indicating thermometer and maintained at less than 5° degrees Centigrade (40° degrees Fahrenheit).
7. Hazardous foods must be maintained cold at an internal temperature of 5° C or lower, or hot at an internal temperature of 60° C or higher.
8. The food preparation area of each food premises must be provided with a raised floor that is readily cleanable.
9. Adequate shelving which is a minimum of 6 inches (15 cm) off the floor is required.
10. Adequate pest control measures must be taken to control rodents and insects whenever necessary.
11. All food displayed for sale or service must be protected against contamination.
12. Containers of durable, leak-proof, and non-absorbent material, sufficient for storing all garbage and waste in a sanitary manner, are required.
13. Every operator or employee shall:
  - a. not use tobacco within the food premises;
  - b. be clean;
  - c. wear clean outer garments;
  - d. wear headgear that confines the hair;
  - e. wash his/her hands before commencing or resuming work.
14. An adequate supply of cleaning equipment and sanitizing agents is required.
15. Food transported by an operator shall be enclosed in containers or in such a manner as to prevent contamination of the food and to maintain the food at an internal temperature of 5° C (40° F) or lower, or at an internal temperature of 60° C (140° F) or higher.

If you require clarification or further information please do not hesitate to contact the Environmental Health Program at 580-6744.

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