

SPECIAL EVENTS TEMPORARY FOOD ESTABLISHMENT



VENDOR PACKAGE

Table of Contents

Table of Contents	Page 1
Vendor Responsibilities	Page 2
Requirements for Special Events	Page 2
Sink Requirements for Events	Page 6
Temporary Handwash Stations.....	Page 7
How to Mix a Sanitizing Solution	Page 8
Approval Inspection Checklist	Page 9
Permission to Use an Approved Food Establishment	Page 10
Vendor Application Form	Attachment 1

SPECIAL EVENTS

TEMPORARY FOOD ESTABLISHMENT VENDOR PACKAGE

To assist you in organizing a safe event, the following **minimum requirements** have been provided to minimize the possibility of food borne illness. Please ensure that the **Temporary Food Establishment (Vendor) Notification** is completed and forwarded to Alberta Health Services (AHS), Environmental Health.

A Public Health Inspector/ Environmental Health Officer (PHI/EHO) will review this information and may contact you or the event organizer with any questions or concerns.

All persons involved in preparation and selling or offering of food and/or beverages to the public are strongly encouraged to attend the basic Food Handler Training. At least one food handler in charge must have successfully completed one safe food handling course provided by or satisfactory to AHS. All information & forms can be obtained from our website

VENDOR RESPONSIBILITIES

- Complete and return the **Temporary Food Establishment (Vendor) Notification** to AHS at least **Fourteen (14) days** prior to the proposed Special Event. In most circumstances the organizers will be collecting the completed form for submission to AHS.
- If you do **not** have a commercial kitchen and are using an alternative kitchen, you must complete and return the **Permission to Use an Approved Food Establishment Form** to AHS.
- Ensure that your Temporary Food Establishment is set up and ready for inspection by a PHI/EHO no less than **one (1) hour** before the special event is scheduled to start
- Use only potable water (*water that is safe for human consumption*) If you are a food preparation vehicle or cart with a holding tank you must have satisfactory bacteriological test results from a Provincial Laboratory submitted within the last **thirty (30) days**.

REQUIREMENTS FOR SPECIAL EVENTS

(Reference: *Alberta Food Regulation and Food Retail and Foodservices Code, Alberta Health Services Food Establishment Policy*)

All events must obtain health approval from a PHI / EHO of Alberta Health Services (AHS)

1. FOOD SOURCE AND PREPARATION

- **All foods and ingredients must be obtained from approved sources (*commercially pre-packaged or prepared in a licensed facility*).**
- All food that is not prepared at the approved temporary Food Establishment must be prepared in an approved facility holding a valid **Food Handling Permit** issued by a Regional Health Authority.

- The type of cooking, food processing, food preparation or handling of food that is permitted at the site of the event is determined in accordance to the **Sink Requirement Chart**.

2. FOOD PROTECTION

- **All foods must be protected from contamination** (*i.e. public handling, coughing, sneezing, dust, etc.*) during preparation, processing, storage, and display. **Cooking devices** such as *BBQ's, grills, boiling pots etc.* must be physically separated from the public.
- **All perishable foods (i.e. seafood, meats and dairy products, etc.)** must be kept at temperatures **below 4°C (40°F) or above 60°C (140°F)**.
- **Foods must be transported from food establishments in a manner that prevents contamination.**
- **A suitable thermometer** that is capable of measuring temperatures between 0°C and 100°C is required for potentially hazardous foods (*i.e. digital probe thermometer or infrared*).
- **Self serve condiments must be individually pre-packaged** or dispensed from a squeeze or pump container or a container with an attached lid.
- **All foods and utensils must be stored in a sanitary manner** at least 15 cm. (6 inches) off the ground, protected from sources of contamination and separate from the General Public, Chemicals and staff personal items.
- All lights must be shatterproof or provided with protective covers.
- All food must be handled in a safe manner to ensure the food is safe to eat.

3. FOOD HANDLER TRAINING

- **It is recommended that all food handlers take some basic food handler course. Contact your PHI/EHO to find out what courses are available. On-line training courses are available from Alberta Health Services.**

4. FOOD HANDLER HYGIENE

- All food handlers must wash their hands as often as is necessary to prevent contamination of food and food areas.
- Hair must be controlled and secured away from face (*i.e. baseball caps, scarves, elastics, etc.*).
- Food handlers must not work when ill.
- Smoking must not occur in food areas
- Staff must wear clean clothing when working

5. WATER SUPPLY

- **ONLY POTABLE WATER** (water that is safe for human consumption) is allowed.
- The water supply must either be connected to an approved potable water system or from a totally enclosed potable water holding tank with applicable volumes as outlined in the sink requirement's chart.

6. WASTE MANAGEMENT

- **Liquid waste** must either be discharged directly to an approved sanitary sewer or stored in a totally enclosed waste water holding tank. Waste water may not be disposed of into a storm sewer
- Waste water holding tanks must be sized to accommodate equal or greater volumes of the potable water supply.
- An **adequate number of garbage containers** with plastic liners must be provided for both operator and customers, and emptied regularly.

7. VENTILATION

- Adequate ventilation must be provided to prevent any accumulation of smoke, grease, and/or excessive food odour in the food preparation or cooking areas.

8. HANDWASH STATIONS

- **All Temporary Food Establishments handling unwrapped food require a suitable handwash station.** Washroom sinks cannot be used for this purpose. Handwash stations must be equipped with liquid soap and single use towels in suitable dispensers. ***Temporary handwash stations may be permitted in some circumstances.***
- Hand sanitizers are not permitted as a replacement for traditional handwashing. Hand sanitizers are permitted for Temporary Food Establishments serving pre-packed foods only.

9. CLEANLINESS & MAINTENANCE

- The walls, floors, ceilings and equipment in every Temporary Food Establishment must be kept clean, free from debris, and in good condition at all times.
- All food contact equipment must be cleaned and sanitized.

10. UTENSIL WASHING SINKS

- For requirements on utensil washing sinks please see the **Sink Requirements for Special Events**
- The 2 compartment stainless steel sink must be supplied with potable hot (minimum 45 °C and cold running water. Utensils must be washed and sanitized in an approved manner.
 - **First sink:** use detergent and warm water to clean. Rinse all detergent off under running water into first sink.
 - **Second sink:** sanitize with approved sanitizer (as listed below). Totally immerse in sanitizer for a minimum of 2 minutes.
 - Items must be air dried.

11. APPROVED SANITIZERS

- An approved sanitizer must be on-site for sanitizing of utensils and surfaces. Test strips to test sanitizer concentration must be on site. **Approved sanitizers are:**
 - **100ppm chlorine solution (½ teaspoon household bleach per litre water)**
 - **200ppm - 400ppm quaternary ammonium solution**
 - **12.5ppm iodine solution**

- All utensils and equipment that cannot be immersed in water shall be:
 1. cleaned with a detergent solution,
 2. rinsed with clean water, and
 3. wiped with a cloth that has been immersed in an approved sanitizing solution. (A sanitizing solution in a spray bottle may be used with a clean and sanitized cloth to replace to replace this step.)

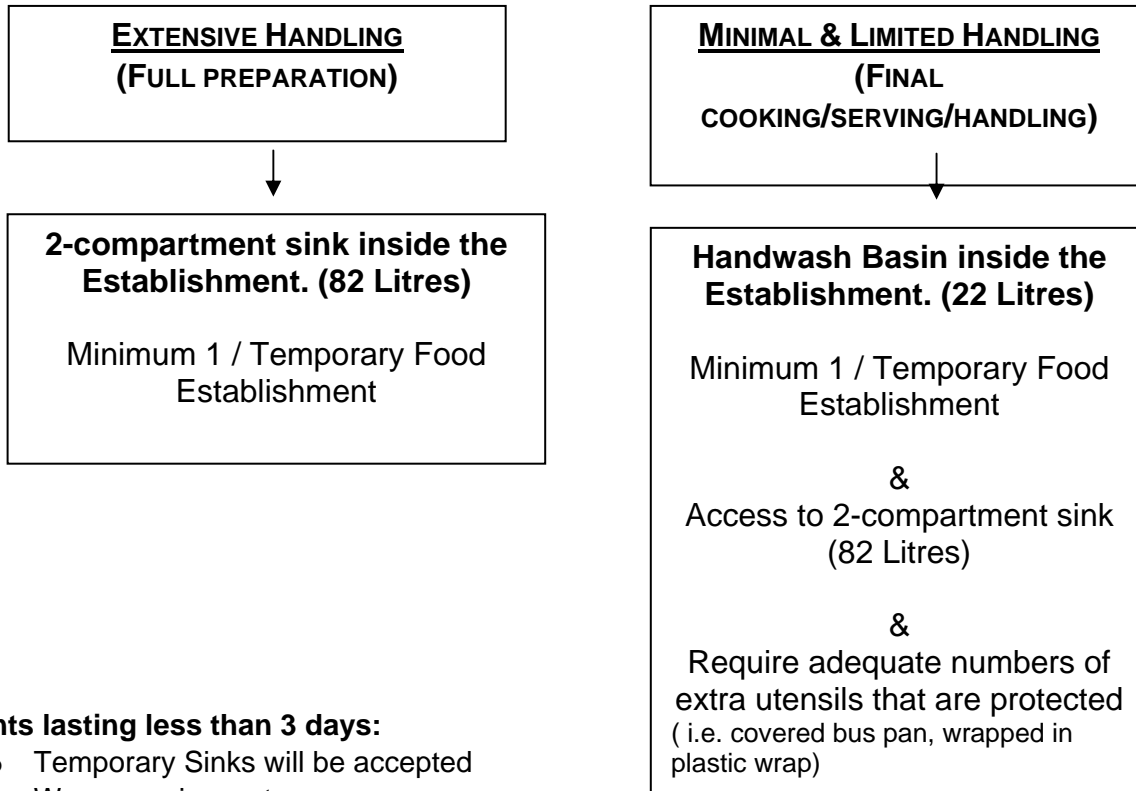
12. DIPPER WELLS

- If hard ice cream is scooped, one of the following methods can be used; (A) A continuous flow dipper well, (B) Individual ice cream scoops stored in each of the different flavours of ice cream.

13. STRUCTURAL FINISHES

- All counter surfaces must be smooth and washable. Linens or table covers must be clean.
- All floor surfaces must be durable, smooth, easily cleanable, waterproof material and constructed in a manner to prevent contamination from rain. Events that run one day or less may be exempt at the discretion of AHS.

SINK REQUIREMENT FOR SPECIAL EVENTS



Events lasting less than 3 days:

- Temporary Sinks will be accepted
- Warm running water
- Holding tanks can be used
 - 22 Litres for a handwash basin
 - 82 Litres for a 2-compartment sink
 - 137 Litres for a 3-compartment sink

Events lasting 3 days or more:

- Hot and cold running water
- Must be plumbed and large enough to wash your largest piece of equipment.

Hand sanitizers are not permitted as a replacement for traditional handwashing. Hand sanitizers are permitted for Temporary Food Establishments serving pre-packed foods only.

Note: These are **minimum** requirements; further conditions can be applied by the Public Health Inspector / Environmental Health Officer.

TEMPORARY HANDWASH STATIONS

The AHS Food Establishment Policy requires on-site handwashing facilities at Special Events and Trade Shows. **A temporary handwash station may be permitted in some circumstances.**

Here is a description of the temporary handwash station required by each participant, to be set-up in their booth if they are handling unwrapped foods:

1. A fresh water source in a holding container with a minimum capacity of five (5) gallons or twenty-two (22) litres is required. The water temperature should be between 30°C - 45°C. The acceptable method for washing hands is in the stream of running water for approximately 20 seconds and not in water that is resting in the catch basin.
 - I.e. a five (5) gallon (22 L) camping jug or coffee urn with a **tap or spigot** (there must be hands free flow of water), filled with water that is maintained at proper temperature. A Cambro coffee urn is ideal.



2. An enclosed collection system to catch the waste water from the handwashing procedure. The waste collection system must be equal or greater in capacity than the water source. This can be achieved by inserting a large funnel into an empty five (5) gallon pail.
 - I.e. a large automotive funnel will fit entirely over the top of an open five (5) gallon pail. A smaller funnel can be inserted into a hole in the lid of the pail. The funnel should be large enough to trap all waste water.
3. Single-use towels and liquid soap in suitable dispensers.

Handwash stations must be operational before any unwrapped food is handled.

Note: water shall be disposed of in a toilet or other receptacle connected to a sanitary sewer. Do not dump waste water into storm sewer.

How To MIX A SANITIZING SOLUTION

What you will need to start:



1. Ordinary household bleach solution. Do **NOT** use bleach with fibre guard or fresh scent.
2. Teaspoon
3. Measuring cup
4. Spray bottle – label container “sanitizer”

Use sanitizing solution on utensils and equipment such as cutting boards, knives, cooking utensils, and counter tops.

<u>Sanitizer</u>	<u>How to Mix</u>	<u>Solution Strength</u>
Chlorine Solution	>Mix ½ teaspoon of household bleach with 1 litre of water >Mix one tbsp. per gallon of water >Mix ½ ounce per gallon of water >Mix 2mL per litre of water	100 PPM Chlorine
Quaternary Ammonia Solution (QUATS)	Follow manufacturer’s instructions	200 PPM QUATS
Iodine Solution	Follow manufacturer’s instructions	Between 12.5 PPM and 25 PPM Iodine

Tips to Remember:

- Make a new sanitizing solution at the start of your event
- **Do not mix bleach with detergent**
- Use test strips to check the strength of the sanitizing solution
- Replace sanitizing solution when solution strength is less than the required strength as noted above, since the strength of the solution will weaken over time

APPROVAL INSPECTION CHECKLIST FOR SPECIAL EVENTS & TRADE SHOWS

Temporary Food Establishments must be ready for approval inspection 1 hour prior to event starting.

- All foods must be prepared in an approved facility using ingredients from an approved source.
- All foods must be protected from contamination (i.e. public handling, coughing, sneezing, dust, etc.) during preparation, processing, storage, display and transportation.
- Foods and utensils must be stored in a sanitary location off the ground and separate from all chemicals and staff personal items.
- All high risk foods i.e. seafood, meats, dairy products, etc.) must be kept & transported at temperatures below 4°C (40°F) or above 60°C (140°F) and in a manner that prevents contamination.
- A suitable thermometer that is capable of measuring temperatures between 0°C (32°F) and 100°C (212°F) is required for high risk foods (i.e. digital probe thermometer or infrared)
- All Temporary Food Establishments handling unwrapped food require a suitable handwash station. Handwash stations must be provided with liquid soap and single use towels in proper dispensers.
- Hot and cold water must be functioning at all utensil washing sinks and handwash stations.
- Water supplied to concessions must be potable and all water lines must be of potable water grade material. All lines must be sanitized with an approved solution prior to operation.
- An approved sanitizer & sanitizer test strips must be available on site for utensil washing and sanitizing of surfaces. Surface sanitizer should be pre-mixed and readily available (i.e. spray bottle). **Examples of approved sanitizers** are:
 - 100ppm chlorine solution (½ teaspoon household bleach per litre water)
 - 200ppm – 400ppm quaternary ammonium solution
 - 12.5ppm iodine
- Liquid waste must either be discharged directly to an approved sanitary sewer or stored in a totally enclosed waste water holding tank and dumped as necessary into an approved sanitary sewer.
- All surfaces must be of smooth, washable construction and in good repair.
- All floor surfaces must be durable, smooth, easily cleanable, waterproof material and constructed in a manner to prevent contamination from rain. Events that run one day or less may be exempt at the discretion of AHS.
- Adequate numbers of garbage containers must be provided for operators and customers.
- All lights must be shatterproof or provided with protective covers.
- At least one food handler in charge should have successfully completed one safe food handling course provided by or satisfactory to AHS. It is recommended that all food handlers take the basic food handler course.

PERMISSION TO USE AN APPROVED FOOD ESTABLISHMENT

THIS FORM IS TO BE COMPLETED BY THE OWNER (OR OPERATOR) OF THE APPROVED FOOD FACILITY who is providing permission for the applicant to use their facilities for the purposes of operating a Mobile Food Vehicle, Temporary Food Establishment, Farmer's Market Vendor, Public Market Vendor or Caterer.

Owner of Approved Food Establishment	Owner's Name:
	Establishment Name:
	Address:
	Phone number:

I hereby declare that _____
(Applicant's name) & (Primary Phone Number)

of _____
(Name of Temporary Food Establishment, Mobile Food vehicle, Caterer or Market vendor) &
(Location)

has permission to use the above noted food establishment as a base of operation. He/she is permitted to use the facilities at this food establishment for the following:

- food preparation
- food/utensil storage
- storage of mobile food cart
- cleaning of equipment/utensils
- other: _____

During the following times:

Hours _____ (i.e. 8:00 am - 2:30 pm)

Day _____ (i.e. Monday - Friday)

Effective _____ (i.e. 4 June 08 – 4 July 09)

(Signature of Owner of Base of Operation)

(Date)