

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.

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15. 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.)

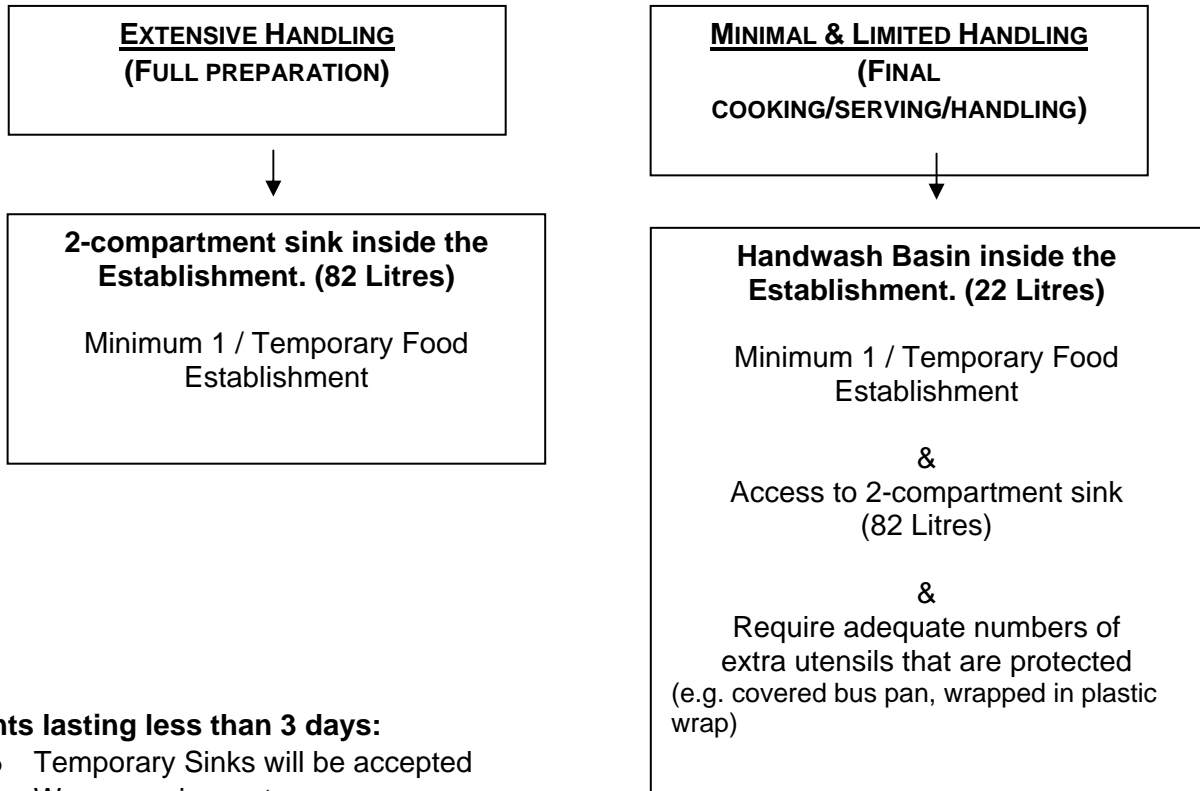
16. DIPPER WELLS

- 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.

17. 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.
 - E.g. 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.