

## APPLICATION

Before construction, remodeling, or operating, the operator of a temporary food facility must complete and submit an application form, along with a detailed plan, to the local Government Service Centre office for approval **15 days prior to the planned event**.

## FOOD PREPARATION

The preparation of perishable food in the booth is restricted to ready-to-cook items (e.g., hot dogs, pre-formed hamburgers). Cutting, chopping, mixing, or stuffing of perishable food is not permitted in the food booth.

## BOOTH CONSTRUCTION

The booth should have:

- **water resistant roof and walls** (tent or barrier that meets provincial fire regulations) which cover the entire food preparation and display area
- **restricted access** (fence or other barrier)
- **raised wood flooring** (plywood fastened to pallets) should be used in poorly drained areas
- **natural or mechanical ventilation** to keep the establishment free of excessive heat, steam, condensation, vapors, smoke, or fumes
- **work surfaces** that are smooth, easily cleanable, and non-absorbent
- **shielded light bulbs** or shatter proof light bulbs.

## HANDWASHING FOR WORKERS

### For events less than 24 hours:

**Dip pails** are recommended, consisting of four litres of potable water with one teaspoon of bleach added. Change the water every two hours, or more often if necessary. Use disposable towels for hand drying.



### For events longer than 24 hours:

A **handbasin with soap and paper towels** is recommended. One handbasin may be shared between two booths if access is easy and approved.

### Handbasins must be supplied with water and drained by:

- A faucet and pipe arrangement (which shall be provided for events longer than three days), e.g. running water supply by pipe and hose with backflow prevention, drained to a sewer.

**OR**

- Water reservoir with faucets and catch basin (18 litres maximum) and wastewater holding tank (minimum 15% larger than water tank).

**Running water is the preferred method. In remote areas, a rigid plastic food grade container with faucets can be used to contain water.**

- Wastewater must be disposed of into a sewer, drain, or equivalent.

## FOOD HYGIENE

- 1) Obtain food from a reliable source such as the following:
  - licensed food establishments
  - legal and sanitary sources of wild game
- 2) Keep all food (including ice) safe from contamination with the use of covers, packaging, and display enclosures.
- 3) Store all food at least 15 cm (6") off the ground.
- 4) Prepare all perishable foods on site, not at home.
- 5) Store all milk in its original container.
- 6) Serve all condiments in individual packages or from covered dispensers.
- 7) Avoid the "danger zone", where germs grow faster, between **4 °C (40 °F) and 60 °C (140 °F)**.
- 8) Keep all hazardous foods at safe temperatures during shipping, storage, display, and service:
  - **Cold foods: 4 ° Celsius (40 °F) or colder**
  - **Hot foods: 60 ° Celsius (140 °F) or hotter**
- 9) Cook or reheat all foods to **74 ° Celsius (165 °F)** prior to hot holding.
- 10) Provide hot holding units to maintain food at internal temperatures of **60 ° Celsius (140 °F)** or greater after initial reheating.
- 11) Use metal stem thermometers (probe thermometers) to check the internal temperatures of food.
- 12) Replace freeze packs in picnic coolers every four hours.
- 13) Provide thermometers in refrigerators, freezers, and coolers.
- 14) Label all pre-packaged, potentially hazardous food with the date of preparation and the name and address of the establishment in which it was prepared.
- 15) Use disposable or single service dishes and utensils.
- 16) Store wiping cloths in a sanitizing solution, consisting of one teaspoon of bleach in four litres (one gallon) of water.

## PERSONAL HYGIENE

Food handlers must:

- wash hands prior to food handling and after toilet use or smoking/eating;
- wear clean, full length aprons, smocks, etc., and a hair covering (cap, hair net);
- be free from any communicable disease that can be transmitted by food, open sores, or infected wounds;

- avoid touching food, including ice, with bare hands. Use tongs, scoops, or other utensils.
- refrain from smoking in the booth

## SITE SANITATION

(for event organizers)

### SOLID AND LIQUID WASTE

1) Ensure that at least one covered litter container is provided close to each food booth.

2) Provide an additional litter container for every 100 feet on site (four containers per acre).



3) Empty all litter containers as often as necessary, or a minimum of once daily.

4) Provide a commercial disposal container at large events and empty as often as necessary, or a minimum of once daily.

5) Dispose of liquid waste in an approved manner:

- holding tank or grey water pit
- sanitary sewer system
- waste disposal site
- trailer dumping station

### TOILETS AND HANDWASH BASINS

1) The number of toilets and handwash basins to be provided is based on expected attendance, estimated from previous events.

People at Site	Toilets	Handwashing Facilities
1 to 50	2	2
51 to 100	4	2
101 to 200	6	2
201 to 300	6	2
301 to 400	10	2
401 to 500	12	3
501 to 600	14	3
601 to 700	16	3
701 to 800	18	3
801 to 900	20	4
901 to 1,000	22	4

- For events with more than 1000 people attending, the number of additional toilets and handwash basins should be determined by the Environmental Health Officer and event organizers.
- One handicap-equipped toilet must be provided at all sites, with at least one handicap-equipped toilet for every 2,000 people thereafter.

2) Soap, running potable water, individual towels or moist towlettes and garbage receptacles must be provided at handwash basins.



3) The event organizer must maintain facilities clean and supplied throughout the event.

4) Holding tanks must be emptied as required, or a minimum of once daily.

5) Septic waste must be disposed of in a manner approved by the Government Service Centre.

## FOR MORE INFORMATION

For more information about temporary food establishments, please contact an Environmental Health Officer at the Government Service Centre, or your Regional Health and Community Services Board.

### Government Service Centre Locations:

Happy Valley-Goose Bay  
Corner Brook  
Grand Falls-Windsor  
Gander  
Clarenville  
Harbour Grace  
St. John's

### Regional Health & Community Services Board Locations:

St. John's  
Holyrood  
Gander  
Corner Brook  
St. Anthony  
Happy Valley-Goose Bay



Department of Health and Community Services  
Department of Government Services  
Regional Health and Community Services Boards  
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# Food Safety

## HEALTH GUIDELINES

### FOR OPERATORS OF TEMPORARY Food Establishments



GOVERNMENT OF  
NEWFOUNDLAND AND LABRADORS