

Temporary Food Premises: A temporary food service premises is a short-term (14 days or less per year) operation for the preparation and/or serving of food products.

These guidelines apply to all food service at temporary events, unless the operator already holds a permit as a mobile facility in BC. A temporary food service event located in an existing, fixed establishment or where food is sold outside of a permitted establishment requires a temporary food permit. A temporary food permit is required even if the event is non-profit (i.e. food is free or profits are going towards a fundraiser).

There is a \$50 fee to process this application. However, the fee will be waived if the application is received and accepted by Northern Health more than 14 calendar days before the event.

Exempt Foods

The following foods are exempt and do not require a permit. If you are only serving these foods, no application is required.

- Cotton candy, hard candy
- Donuts/bannock (no dairy, meat fillings, or toppings)
- Whole fresh fruit or vegetables
- Coffee (black with individual creamers)
- Lemonade, ice tea, shaved ice, hot chocolate (commercial mixes)
- Muffins, baked goods (commercial source, no dairy filling)
- Pancakes, waffles (no whipped cream topping)
- Popcorn
- Popsicles, novelty ice creams
- Pre-packaged shelf stable foods (commercial source, sold in package)

Event Organizer

For large events with multiple vendors and an event organizer, the event organizer should ensure that all vendors providing food service obtain a temporary food permit. The event organizer is responsible for informing the Environmental Health Officers of the vendors present, the site layout, washrooms available, and other services that will be provided at the event.

Source

All foods must be from an approved source (a facility that is subject to regular government inspections). Any home cooked/prepared foods are not to be served or sold to the public.

Preparation Site

Food that will not be prepared on site for the temporary food event must be prepared in an approved kitchen which has been inspected by Northern Health.

Physical Structure

Ensure structural requirements and limitations of other inspection agencies (e.g. fire department) are met when using cooking devices outside (e.g. BBQ and propane stoves). Any physical structures are to be constructed so that they are protected against the elements, such as wind and rain, and are physically sound.

- Ground covering may be required to protect food from contamination (e.g. dust, mud, insects). Suitable surfaces include concrete, asphalt, non-absorbent matting, and wood sheeting, graded to drain away from the food storage and preparation area if necessary.
- A canopy or other covering may be required to protect food from overhead contamination, unless the food is prepackaged and no preparation is occurring on site.
- Set up should restrict public access to the food preparation area. Temporary structures with walls (e.g. tents) can be considered to prevent contamination from dust and wind.
- If lighting is required at the event, all lights should be shatterproof or shielded with shatterproof coverings to prevent physical contamination of food in the event of breakage.



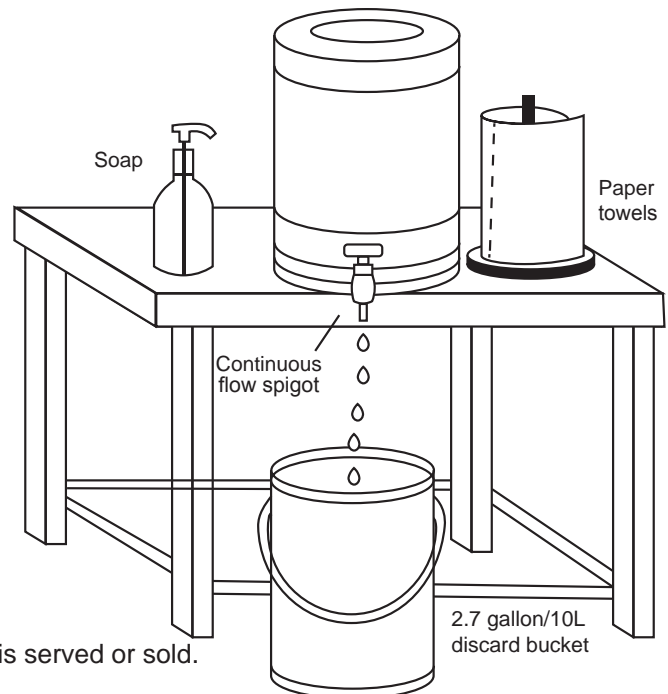
Hand Hygiene

In order to prevent cross contamination, a proper hand washing station is required for all temporary food facilities where direct food handling or preparation will occur. Based on the level of preparation, the following may be approved for hand washing:

- A 20 litre container of potable water with a spigot that stays on without assistance, OR
- An onsite, prefabricated, temporary hand washing station with hot and cold running water.

A hand washing station must have:

- A source of warm potable water
- A free running spout
- Liquid soap in a dispenser
- Single use paper towel in dispenser
- A waste water catch basin
- A garbage container



Food protection

Food protection starts at purchase and continues until it is served or sold.

- Food should be purchased as close to the event as possible. If food is purchased in advance, it should be stored in an approved facility in a manner to prevent any cross contamination.
- All food, equipment, utensils, and single service items are to be protected from contamination and pests. They are to be stored at least 15 cm (6 inches) off the floor.
- Condiments are to be dispensed in a pump-style dispenser, squeeze bottle, single use packages, or another manner that prevents contamination.
- Food is to be covered by a sneeze guard, packaging, or other barriers.
- Raw meats and fish are to be separated from ready-to-eat foods during storage, preparation, holding, and display.
- Designated equipment and utensils are to be used for raw foods and ready-to-eat foods, and must be cleaned and sanitized before and after use.

Food contact surfaces

Food contact surfaces are to be smooth, non-absorbant, easily cleanable, and durable. Some surfaces may need a cover in order to achieve this.

Serving food

Food dispensing utensils are to be stored in a manner to prevent contamination. They can be stored in the food with the handle out or on a clean surface. Best practice is to have a sufficient number of utensils on-site to replace at least every 2 hours.

Temperature monitoring

Storing PHF

Potentially Hazardous Foods (PHFs) in the Temperature Danger Zone (TDZ) between 4°C (40°F) and 60°C (140°F) can support the growth of pathogens or the production of toxins. A PHF should never be left at room, or ambient temperature. If a PHF is in the TDZ for more than 2 hours, it should be discarded. The temperature of PHFs should be monitored regularly from purchase to service. It is important to assign someone to monitor and record food temperatures using a calibrated thermometer to ensure that food is not in the TDZ for more than 2 hours.

Thawing

Food products are to be thawed using one of the following methods:

- In refrigeration at 4°C (40°F) or less
- Submerged under cold running water at 4°C(40°F) or less
- As part of the cooking process

Cooking and Reheating

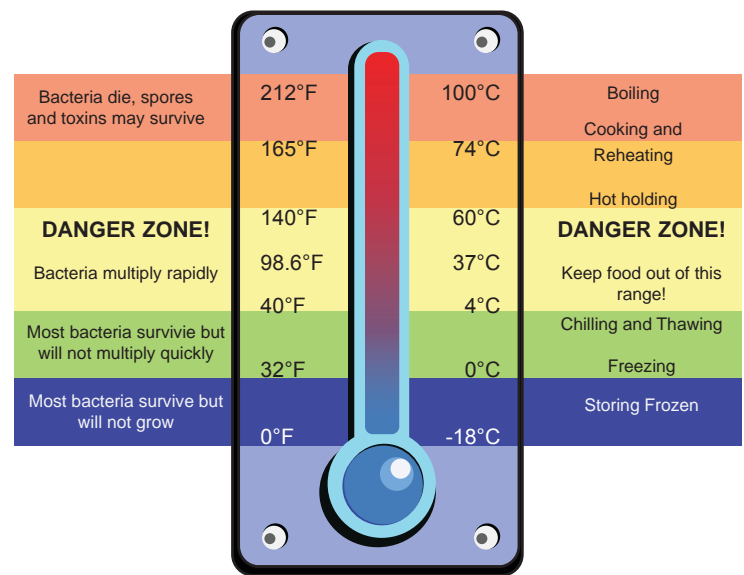
Food products are considered safe when cooked/reheated to an internal temperature of 74°C (165°F) for 15 seconds. How food items will be cooked and how the internal temperature of food products will be monitored are required for your food safety plan.

Cooling

Cooked food items are to be cooled from 60°C (140°F) to 20°C (70°F) within 2 hours or less, and from 20°C (70°F) to 4°C (40°F) within 4 hours or less.

Reheating and Hot Holding

PHFs are to be reheated rapidly to an internal temperature of at least 74°C (165°F) for 15 seconds, and then held hot at or above 60°C (140°F). Food that is held in the TDZ for more than 2 hours must be discarded immediately.



Sanitation

Surface Sanitizers

An approved surface sanitizer is to be available and used for sanitizing food contact surfaces and clean-in-place equipment. Paper towel is to be discarded after each use and wiping cloths changed at least every 2 hours. All surfaces are to be sanitized prior to any food preparation or service. Approved sanitizers include:

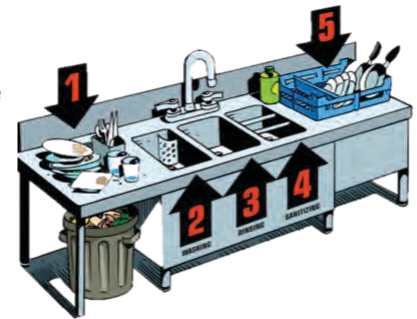
1. Bleach solution of 200 parts per million (ppm) concentration (2 to 4 mL of bleach to 1 litre potable water)
2. Quaternary ammonium (QUATS) solution of at least 200 ppm concentration (mix according to manufacturer's directions)
3. Iodine solution of between 12.5 and 25 ppm concentration

Ware Washing

An adequate amount of equipment and utensils should be available in order to prevent washing on site during the event. All items should be properly washed and transported in a manner that prevents contamination.

For larger events, ware washing on site might be required. A two or three compartment sink is to be used to wash, rinse, and sanitize utensils and equipment in potable water. All items must be fully submerged in the sanitizing sink for at least 2 minutes using one of the following solutions:

1. 24°C to 44°C (75°F to 111°F) bleach solution of 200 ppm concentration
2. 24°C to 44°C (75°F to 111°F) quaternary ammonium solution of not less than 200 ppm and not more than 400 ppm concentration
3. 24°C to 44°C (75°F to 111°F) iodine solution of between 12.5 and 25 ppm concentration



Water Supply

A supply of potable (drinkable) water is to be available on site for cooking, drinking, cleaning, sanitizing, and hand washing. Only water from a permitted water system that is not currently under a Water Advisory may be used. If operating over multiple days, potable water needs to be changed daily, at a minimum.

Wastewater Disposal

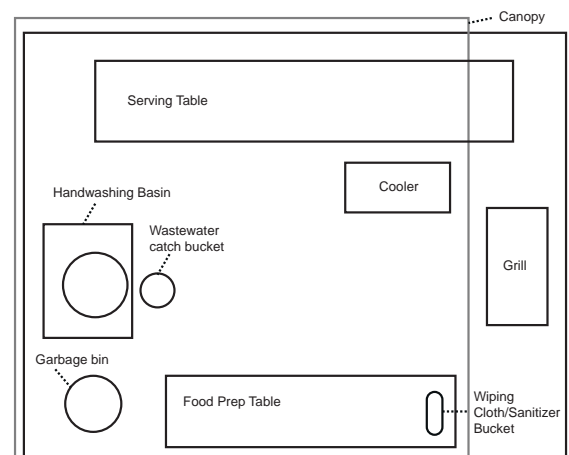
Water is to be disposed of into an approved wastewater disposal system only, not onto the ground or into storm drains.

Waste (garbage) Disposal

An adequate number of covered, rodent-proof, and non-absorbent garbage containers are to be provided for each temporary food facility site. It should be designed so that hands are not contaminated when using the container, and pests are not able to enter the container. Grease is to be disposed of properly and is not to be discarded onto the ground or into drains.

Drawing of Site Layout

A detailed layout is required for the application. This should show all the items that will be set up at the temporary food premises including the location of all food equipment, such as stoves, BBQ, refrigeration units, coolers, and freezers. The hand washing station(s) should be clearly outlined and placed close to where food will be handled. The source of power, such as generators and outlets, should also be identified to ensure there are no hazards associated with the set up.



Food Handlers

Health

Food handlers should be excluded if:

- They are feeling ill or have flu – like symptoms,
- They have had vomiting or diarrhea in the past 48 hours, or
- They have a wound or lesion that is open or draining on their hands or wrists, which cannot be effectively covered by bandages and gloves.

Hygiene

Food handlers are to:

- Wear clean outer garments, aprons, free of physical, biological, and chemical contamination
- Effectively restrain hair
- Refrain from smoking, grooming, eating, or drinking while preparing or serving food
- Wash their hands upon entering the temporary food premises, food preparation and services area, immediately before engaging in food handling, after using the washroom, and whenever their hands have become contaminated to prevent cross contamination
- Not contact exposed, ready- to-eat food with their bare hands. A suitable utensil such as tongs, single use gloves, or single use wax paper should be used.

Food Safe Certification

At least one person with a valid food safety certificate issued within the last 5 years must be present at the temporary food premises at all times while food is being prepared or served. The most common course in BC is FOODSAFE Level 1. Expired food safety certificates will not be accepted. Ensure the application contains the correct spelling and date of issue of the certified food handlers on site. A copy of the food safety certificate should be included with the application.

Health Protection Central Line: 250-565-7322
Applications can be submitted to php@northernhealth.ca