

Street Food Vending Cart

Operator's Guide

This is not legal advice and should not be relied upon as such. The information provided in this guide by the Ontario Ministry of Health and Long-Term Care is a summary for information purposes only. For specific requirements of the Food Premises Regulation, reference should be made to the official statutes and regulations.

Introduction

The government has amended the *Food Premises Regulation* (Ontario Regulation 562/90) to allow for the sale of a greater variety of foods from street food vending carts.

The amended regulation is in effect as of August 1st, 2007.

This brochure contains general information about the food safety requirements for street food vending carts.

Before you start...

- Familiarize yourself with the key piece of legislation for food safety in Ontario – the *Food Premises Regulation* (O. Reg. 562), under the *Health Protection and Promotion Act*.
- Contact your local health unit to speak to a public health inspector (PHI) about the requirements for operating a street food vending cart.

Foods you may sell from your street food vending cart

1. Ready-to-eat foods that are pre-packaged in another food premise

Some examples are:

- fruit juices
- carbonated beverages
- pre-packaged salads and fruits
- pre-packaged baked goods and sandwiches.

2. Foods that are pre-cooked in another food premise, and are reheated on the street food vending cart

Some examples are:

- hot dogs
- hamburgers
- pizza
- samosas
- burritos
- beef patties

3. Non-hazardous foods*

Some examples are:

- french fried potatoes
- freshly prepared fruit juices
- non-dairy smoothies (freshly made at the street food vending cart)
- corn on the cob
- whole fruit

* Non-hazardous foods can be prepared at another food premise and brought to the street food vending cart for sale. They can also be prepared on the street food vending cart, as long as they are prepared in a safe and sanitary manner that will prevent contamination.

Foods you may not sell from your street food vending cart

Examples of food items that are not permitted to be sold include:

- home-prepared foods
- hazardous foods* that are prepared on site

Some examples are:

- milk products (e.g., dairy shakes and smoothies)
- meat, fish, seafood or poultry.

* You will find a definition of hazardous foods at the end of this brochure

For your information:

You may make a request to the local medical officer of health (MOH) to sell food items that are not included in the permitted categories described above.

Keep your hands and utensils clean

Clean your hands, work surfaces and equipment often and well.

You should make yourself aware of the requirements of the *Food Premises Regulation* that apply to your situation with respect to having a sink and/or a hand washing basin.

In almost all cases where food is being prepared and handled, a hand washing basin and hot and cold running water under pressure, soap or detergent in a dispenser and disposable paper towels must be available on site.

In addition, where utensils for food preparation or handling are being manually washed on site, a two- or three-compartment sink is required for washing, rinsing and sanitizing utensils.

Temperature control

Good temperature control is important to keep food safe. Keep foods out of the danger zone! The danger zone, where bacteria grow rapidly, is between 4°C (40°F) and 60°C (140°F). You should make yourself aware of the specific temperature requirements in the *Food Premises Regulation* that apply to the foods and/or beverages you offer.

Keep cold foods cold!

Hazardous foods that are stored cold must be kept at an internal temperature of 4°C (40°F) or colder.

Keep frozen foods frozen!

Foods intended to be sold in the frozen state must be held at a temperature of -18°C (0°F) or colder.

Keep hot foods hot!

When holding hot hazardous foods, the foods must be kept at a temperature of 60°C (140°F) or hotter.

Reheating of hazardous foods

When reheating hazardous foods, the food items must be heated to the original cooking temperature as specified in the *Food Premises Regulation*.

Specific requirements for street food vending carts

- a) **Single-service articles:** Street food vending carts must use only single use items (such as disposable forks, knives and spoons).
- b) **Overhead canopy:** While in operation, street food vending carts must be completely covered by an overhead canopy of corrosion-resistant, non-absorbent and readily cleanable material.
- c) **Clean water:** Street food vending carts must have adequate clean water to allow for sanitary operation of the street food vending cart. The water supply tank must be equipped with an easily readable gauge for determining the water level in the tank.
- d) **Waste Water:** Street food vending carts must have a waste water holding tank, with an easily readable gauge, to collect waste generated during the operation of the street food vending cart.

Transportation of foods

When you transport foods from one place to another, do so in a manner that maintains the food at the required temperatures and prevents contamination.

Food package labelling

- The regulatory requirements regarding labelling of food sold through food vending carts are the same as those for all other food premises under the *Food Premises Regulation*.
- For further requirements on food labelling, refer to the Canadian Food Inspection Agency's (CFIA) website at: www.inspection.gc.ca/english/toce/shtml or contact the CFIA directly at 1-800-667-2657.

Glossary

“food” means food or drink for human consumption, and includes an ingredient of food or drink for human consumption.

“food premise” means a premise where food or milk is manufactured, processed, prepared, stored, handled, displayed, distributed, transported, sold or offered for sale, but does not include a private residence.

“hazardous food” means “any food that is capable of supporting the growth of pathogenic organisms or the production of the toxins of such organisms.”

“pathogenic organism” means any disease-causing agent (e.g., bacteria, viruses, protozoa, fungi or parasites) or their by-products that are capable of causing illnesses under certain conditions.

“non-hazardous food” means any food that is not capable of supporting the growth of pathogenic organisms or the production of the toxins of such organisms.

“single-service article” means any container or eating utensil that is to be used only once in the service or sale of food.

“street food vending cart” means a food premise that is a cart set up on a temporary basis in a public space, and from which food is sold or offered for sale for immediate consumption.

“public space” means a space, whether indoors or outdoors, to which the public is ordinarily invited or permitted access, either expressly or by implication, whether or not a fee is charged for entry.

For further information

To obtain a copy of the *Food Premises Regulation* call Publications Ontario at 416-326-5300 or toll free at 1-800-668-9938. The regulation is also available on the E-laws website at: www.e-laws.gov.on.ca/DBLaws/Regs/English/900562_e.htm

Public health units offer courses to train food handlers on safe food handling practices to prevent foodborne illness. Contact your local public health unit to obtain information about food safety training courses.

For general information about how to handle food safely, ask your health unit for a copy of the Ministry of Health and Long-Term Care brochure titled *Handle Food Safely*, or visit the ministry website at www.health.gov.on.ca.

Provided by your local Public Health Unit: