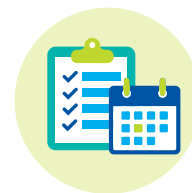


FOOD PREMISES AT SPECIAL EVENTS IN SIMCOE MUSKOKA

This guide explains the [food safety requirements](#) for vendors and organizers at special events in Simcoe Muskoka. It outlines what must be done before, during and after an event to help prevent foodborne illness and protect public health. The requirements apply to any event where food is prepared, sold, sampled or given out to the public. This includes fairs, festivals and charity events. The guide also includes important information on compliance with applicable alcohol regulations and the Smoke-Free Ontario Act, 2017.

IF YOU ARE AN EVENT ORGANIZER:

1. Complete and submit the organizer application at least 30 days before the event.
2. Include full list of vendors, with names and contact information.
3. Make sure a trained person is assigned to oversee food preparation at the event. This person must make sure safe food handling practices are followed at all times.
4. Report any suspected or confirmed cases of foodborne illness to the Simcoe Muskoka District Health Unit as soon as possible.



IF YOU ARE A FOOD VENDOR:

1. Submit a separate vendor application for each event, even if you attend more than one special event in the same year.
2. Make sure all food is prepared in a kitchen inspected by a public health unit and follows food safety laws. You may need to provide proof of inspection or approval on request.
3. If you operate an inspected food premises (such as a restaurant or food truck), include your most recent inspection report with the application.
4. If you prepare food in a rented, inspected kitchen, include:
 - A letter from the owner confirming you use that kitchen.
 - A copy of the most recent inspection report.



GUIDELINES FOR VENDORS



SAFE FOOD HANDLING AND SERVICE

- All food must come from inspected and approved sources. Proof must be provided upon request.
- Ungraded eggs, raw milk and uninspected meats are prohibited.
- At least one certified food handler must be present during all hours of operation. If your menu only consists of prepackaged or low-risk foods, an exemption may apply.
- Wash your hands often, wear clean clothing and tie back or cover hair.
- Do not handle money and food without washing your hands between tasks. Whenever possible, have one person handle food and another handle payments. Gloves are not a substitute for handwashing.
- Food must be handled with utensils such as spatulas, tongs or spoons to prevent direct hand contact with food.
- Separate utensils must be used to prepare and serve raw and ready-to-eat foods.
- Only single-use items are permitted for serving food to customers.
- Protect all food from potential contamination using food-grade materials such as lids, plastic wrap or aluminum foil.
- Use precooked meats and meat products when possible. They are safer than raw meat.
- Use a probe thermometer to ensure food reaches the minimum internal cooking temperature.

ITEM	MINIMUM INTERNAL COOKING	MINIMUM REHEATING
Whole poultry (e.g., chicken, turkey)	82 C (180 F)	74 C (165 F)
Poultry products (e.g., pieces, ground)	74 C (165 F)	74 C (165 F)
Food mixtures (e.g., soup, stew, gravy, rice, potatoes)	74 C (165 F)	74 C (165 F)
Seafood (e.g., shrimp, calamari, scallops)	74 C (165 F)	74 C (165 F)
Beef, pork	71 C (160 F)	71 C (160 F)
Fish	70 C (158 F)	70 C (158 F)

HOW TO TRANSPORT AND STORE FOOD SAFELY

- Keep cold foods cold at 4 C or colder.
- Keep hot foods hot at 60 C or hotter.
- Transport foods in insulated containers or temperature-controlled units.
- If ice is used to keep foods cold, ensure you have enough for the entire event.
- If ice is used for food preparation, ensure it is protected and do not store the scoop in the ice.
- Put a thermometer inside every cooler or cold-holding unit.
- Keep food off the ground, unless stored in fully protected food-grade containers with tight-fitting lids that are pest proof.
- Use only food-grade materials. Do not use garbage bags to cover food.

WATER YOU NEED ONSITE

- Provide safe drinking water (under pressure or gravity-fed) for handwashing, dishwashing and food preparation.
- Use only food-grade hoses.
- If a private water supply is used, you must provide a water test to show the water is safe to drink.

HANDWASHING REQUIREMENTS

- A handwashing sink must be in the food preparation area. It must have potable (drinkable) water, liquid soap and paper towels.
- Where a sink with plumbing is not available, set up a temporary sink with:
 - A container with a spigot that provides a steady flow of running water.
 - Liquid soap and paper towels.
 - Bucket to collect wastewater.
- Hand sanitizer is **not permitted** as a substitute for handwashing.



HOW TO CLEAN AND SANITIZE SAFELY

- Utensils used to prepare food, must be washed, rinsed and sanitized in a two-compartment sink.
- If a two-compartment sink is not available, have enough clean, wrapped backup utensils. Do not reuse utensils that fall on the ground.
- Wiping cloths for cleaning and sanitizing food-contact surfaces must be kept in a sanitizing solution between uses.
- Provide test strips to verify the concentration of the sanitizing solution.
- Do not reuse single-use items.



GARBAGE AND LIQUID WASTE DISPOSAL

- Provide enough durable, leak-proof garbage containers with lids (tamper-proof containers).
- Dispose of grey water from the utensil washing or handwashing sinks in a sanitary way, such as in a sewer or toilet. **Do not dump it on the ground or in recreational waters.**

WHEN A BOOTH MAY BE CLOSED

- A vendor booth may not be permitted to operate, or may be closed, if a health hazard is found. A health hazard is any condition that could cause illness.

VENDOR CHECKLIST

BEFORE THE EVENT

- ☒ Submit the vendor application at least 14 days before the event.
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STAFFING AND HYGIENE

- ☒ Make sure a certified food handler is on-site during all hours of operation. Keep the certificate available onsite.
 - ☒ Maintain good hygiene. Wear clean clothing or aprons and keep hair tied back or covered.
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FOOD SOURCE AND TEMPERATURE CONTROL

- ☒ Use food from an approved or inspected source.
 - ☒ Protect food and ice from contamination during storage and handling.
 - ☒ Make sure equipment keeps cold food at 4 C or lower and hot foods at 60 C or higher.
 - ☒ Place storage thermometers in every cooler, refrigerator and freezer.
 - ☒ Use a probe thermometer to check internal cooking and holding temperatures.
 - ☒ Provide single-service utensils for eating and store them properly.
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WATER, HANDWASHING, AND SANITIZING

- ☒ Set up handwashing station with potable water, liquid soap and paper towels.
 - ☒ Provide potable water and a safe way to dispose of grey water.
 - ☒ Provide a two-compartment sink for utensil washing, with detergent and sanitizer.
 - ☒ Use an approved sanitizer and verify the concentration with test strips.
 - ☒ Keep extra sets of clean utensils available.
 - ☒ Provide wiping cloths for cleaning and sanitizing food preparation and service areas.
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WASTE AND SITE SETUP

- ☒ Keep the premises clean and in good repair.
 - ☒ Provide leak-proof containers or tanks for wastewater storage (transparent or equipped with a gauge).
 - ☒ Provide garbage bins and bags.
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RECOMMENDED PRECAUTION

- ☒ Have a backup power source to reduce the impact of power outages.
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Organizers and vendors must follow all requirements set out in the Ontario Food Premises Regulation 493/17 and Health Protection and Promotion Act.

ALCOHOL SERVICE

- Follow the regulations of the Alcohol and Gaming Commission of Ontario. Plan safe transportation options and consider areas of risk (such as alcohol service and sports).
- Promote responsible drinking by offering low-cost non-alcoholic drinks, access to free water and serving standard-size drinks.

LEGAL COMPLIANCE AND THE SMOKE-FREE ONTARIO ACT, 2017

Where smoking and vaping are not allowed

Smoking tobacco or cannabis, and vaping any substance, is not allowed under provincial law:

- On outdoor food or beverage patios.
- Within nine metres of outdoor food or beverage patios.
- Inside buildings or covered structures.
- Inside work vehicles.
- In washrooms, including portable toilets.
- On outdoor public playgrounds or outdoor areas normally used for sports, including spectator areas.
- Within 20 metres of outdoor public playgrounds or outdoor areas normally used for sports (for example, baseball diamonds and soccer fields), including spectator areas.

NO-SMOKING AND NO-VAPING SIGNS



Event organizers must post no-smoking and no-vaping signs as required by provincial law. Signs are available from the health unit at no cost.

Place signs at:

- Entrances and exits
- Washrooms, including outdoor units
- Outdoor patios and food service areas
- Work vehicles

TOBACCO AND VAPOUR PRODUCT SALES

You must follow all laws to sell tobacco or vapour products:

- Obtain approval from the health unit before permitting tobacco or vapour product sales. Obtain approval from the Ministry of Finance before permitting cigarette and tobacco sales.
- Do not sell tobacco or vapes to anyone under 19.
- Do not sell tobacco or vapes to anyone who appears to be under 25.
- Repeated tobacco violations can lead to a ban on sales at the event.

Promotion and display

- Do not promote or display tobacco products or brands.
- Do not promote or display vapour products or brands.

Specialty vape stores (SVS) and tobacconists

- SVS and tobacconists are not permitted at special events.

Waterpipes and hookahs

You cannot use tobacco or cannabis in waterpipes or hookahs inside public places or on outdoor food or beverage patios, or within 20 metres of playgrounds and outdoor areas normally used for sports.

Cannabis

Rules for cannabis sales, promotion, possession and transport are enforced by the Alcohol and Gaming Commission of Ontario and local police.