

Special Events Guidelines

Simcoe Muskoka District Health Unit has developed guidelines to assist special event vendors in reducing the risk of foodborne illness. Below is a quick list of required food-handling practices that will help you to have a safe event.

INSPECTED SOURCE

- ✓ All food for events must come from an inspected food premises.
 - Inspection reports can be reviewed at www.inspectionconnection.ca
- ✓ Food prepared at home is NOT acceptable.
- ✓ Use precooked meats and meat products. They are safer than raw products.
- ✓ Keep receipts for proof of purchase.
- ✓ Ungraded eggs, raw milk, and uninspected meats are prohibited.

TRANSPORTING FOODS

- ✓ “Keep Cold Foods Cold and Hot Foods Hot” (cold foods 4°C or colder, hot foods 60°C or hotter).
- ✓ Transport food in insulated coolers or insulated units to ensure all food is maintained at proper temperatures.
- ✓ Provide storage thermometers inside all cold holding units.

FOOD TEMPERATURES

- ✓ Do not use heat lamps for hot holding food items.
- ✓ Covered chafing dishes can be used with sterno heaters (warming gels).
- ✓ Use probe thermometer to confirm minimum internal final cooking and reheating temperatures.

Food products	Minimum internal cooking and reheating temperature
Ground poultry, poultry products	74°C (165°F)
Mixture containing two or more of these items: poultry, egg, meat, fish	74°C (165°F)
Hamburgers, pork, pork products and ground meat other than poultry	71°C (160°F)
Other hazardous food (beef, lamb, rice, seafood, etc.)	70°C (158°F)

FOOD PROTECTION

- ✓ Cover all food to protect it from potential contamination using food grade materials.
- ✓ Provide single-use utensils (i.e. disposable plates and cups) for customers.
- ✓ Separating raw from ready-to-eat food by using different work tables or surfaces to prevent cross-contamination.
- ✓ Handle food with utensils to minimize direct hand contact.
- ✓ Keep all food in clean, washable, sealable containers and stored a minimum 15cm off the ground.
- ✓ Protect food from potential contamination due to outdoor conditions (i.e. rain, wind, dust, insects, and rodents).

FOOD HANDLER HYGIENE AND HANDWASHING

- ✓ Provide designated hand washing station in food preparation area supplied with liquid soap, potable water under pressure, and paper towels.
- ✓ Wastewater from the handwashing sink must be disposed of in a sanitary manner such as sewers or toilets, not on the ground or in recreational waters.
- ✓ Wash hands often – before preparing and handling food; and after washroom or breaks.
- ✓ Gloves and hand sanitizers do not replace hand washing. Gloves must be changed after each task.
- ✓ Wear clean outer garments and keep hair confined.
- ✓ Smoking is not permitted within the booth or wherever food is stored, prepared, and served.

DISHWASHING EQUIPMENT

- ✓ Provide a two-compartment sink as required for washing and sanitizing utensils.
- ✓ Detergent soap supplies and an approved sanitizer must be available. An approved sanitizer for the second sink can be made with approximately 2ml (½ teaspoon) of 5.25% household bleach mixed with 1 litre (4 cups) of water. An alternative to household bleach is quaternary ammonium, following manufacturer's directions.

OTHER REQUIREMENTS

- ✓ Provide test strips and sanitizing solution in a properly labelled spray bottle or bucket for sanitizing food contact surfaces (i.e. 2ml of 5.25% household bleach for 1L of water).
- ✓ Provide adequate, durable, leak-proof garbage containers with lids (i.e. tamper proof containers).
- ✓ Ensure water supply comes from a safe drinking water source. Use only food grade hoses.
- ✓ Wastewater must be disposed of in a sanitary manner (i.e. toilets/sewers).
- ✓ Adequate lighting and ventilation are required.
- ✓ Compliance with municipal bylaw and Fire Code as required.

FOOD VENDOR CATEGORIES

All food vendors at Special Events within Simcoe Muskoka fall into one of the following categories.

- 1) **Vendors preparing and selling raw hazardous products** (i.e. meat, poultry, fish, eggs and dairy) – Vendors must be in full compliance with food premise regulations. A copy of the food premise regulations can be found at <https://www.ontario.ca/laws/regulation/R17493>.
- 2) **Vendors operating less than 14 days within a calendar year and sell only pre-cooked products and non-hazardous foods** (i.e. pre-cooked sausage, pre-cooked hamburgers, and sliced fruit) – Vendors will be required to have a temporary hand sink (i.e. jug with spigot and bucket to capture grey water), liquid hand soap and paper towel. A two compartment sink is required if it is determined that the number of utensils is not adequate for a working day.
- 3) **Vendors operating more than 14 days within a calendar year and preparing and selling pre-cooked hazardous products and non-hazardous products** (i.e. precooked sausage, precooked burgers, sliced fruit, cotton candy) – Vendors would be considered a food premises and must comply with the [food premise regulations](#). **Note:** *Section 2 and 3 of the Food Premises Regulation outlines exemptions from the hand basin and utensil washing sink requirements.*
- 4) **Existing food premises** may prepare and sell food in front of their premises for 14 days or less per calendar year as long as they provide a temporary hand basin.

Local service clubs, religious, or fraternal organizations may be exempt from the food premise regulations. They will be required to post a sign indicating they are not inspected by the Simcoe Muskoka District Health Unit.

ALCOHOL SERVICE

- ✓ Protect yourself by following the Alcohol and Gaming Commission of Ontario regulations. Plan safe transportation options and consider potential areas of risk (i.e. alcohol service and sports).
- ✓ Promote responsible drinking by offering low cost non-alcoholic drinks, access to free water, and serving standard size alcohol beverages.

SMOKE-FREE ONTARIO ACT, 2017 COMPLIANCE

This event will be operated in accordance with the Smoke-Free Ontario Act, 2017 (SFOA). Violators may be charged with fines as set out under the SFOA and/or be removed from the event.

- ✓ **PATIOS/FOOD SERVICE AREAS** – Smoking of tobacco and cannabis and vaping of any substance is prohibited on patios and within nine (9) metres of a patio where food and drink is served including outdoor areas where seating tables are provided for patrons to consume their meal or beverage.
- ✓ **SIGNS** – Event organizers are required to post SFOA, 2017 dual no-smoking/no-vaping signs as required by law throughout the venue at: entrances and exits to all buildings and their washroom facilities including outdoor washrooms; smoke-free outdoor patios serving food and/or beverages; and work vehicles. Signs are available from the health unit.
- ✓ **BUILDINGS, WORK VEHICLES, AND TOILETS** – Smoking of tobacco and cannabis and vaping of any substance is prohibited inside buildings, temporary structures that are covered, work vehicles, and washrooms (including portable toilets) at the event.
- ✓ **TOBACCO SALES** – Cigarettes and other tobacco products cannot be sold at the event without regulatory compliance with the SFOA, 2017 and the Tobacco Tax Act as enforced by health unit tobacco enforcement and the Ministry of Finance. The sale of cigarettes and tobacco products is prohibited to persons under the age of 19. Two or more convictions for selling tobacco to a minor can result in an automatic prohibition preventing the sale of tobacco at the event.
- ✓ **VAPOUR PRODUCT SALES** – Vapour products cannot be sold at the event without regulatory compliance with the SFOA, 2017 as enforced by health unit tobacco enforcement. The sale of vapour products is prohibited to persons under the age of 19.
- ✓ **TOBACCO PROMOTION** – Tobacco brands and products cannot be promoted or displayed at the event as per section 5. of the SFOA, 2017.
- ✓ **VAPOUR PRODUCT PROMOTION** – Vapour product brands and products cannot be promoted or displayed at the event as per section 5. of the SFOA, 2017.
- ✓ **WATERPIPE & HOOKAH USE** – The SFOA, 2017 prohibits the use of tobacco in waterpipes and hookahs inside public places.
- ✓ **CANNABIS SALES, PROMOTION, POSSESSION, AND TRANSPORTATION** – Cannabis sales and promotion, possession, and transportation are enforced by the regulatory compliance branch of the Alcohol and Gaming Commission of Ontario (AGCO toll-free number in Ontario: 1-800-522-2876) and local police services.

For more information contact Health Connection at 705-721-7520 (1-877-721-7520) ext. 8811 to speak with a public health inspector.