

HALIBURTON, KAWARTHA, PINE RIDGE DISTRICT HEALTH UNIT REQUIREMENTS FOR TEMPORARY FOOD BOOTHS

- 1) The food booth is to be located in a dry, well drained area free from the occurrence of dust problems.
- 2) The food booth is to be designed in such a manner as to prevent public access to the preparation area.
- 3) Measures are to be taken to prevent contamination of the food from insects and vermin.
- 4) A waste receptacle of sanitary design must be provided which should be lined with plastic bags.
- 5) Handwashing facilities are to be provided inside the booth area and must include the following:
 - A: A container, with a spout and valve, filled with potable water
 - B: A means of collecting and disposing of the waste water in an approved manner.
 - C: Soap in a dispenser and a supply of paper towels.
- 6) All foods must be stored in a sanitary manner.
- 7) All condiments (i.e. relish, mustard, ketchup, sugar, vinegar, etc.,) must be individually packaged or placed in squeeze, pour or pump-action containers. No open containers will be accepted due to the possibility of contamination.
- 8) All hazardous foods are to be properly stored by:
 - a) Maintaining at 5 Degrees C. (41 Degrees F) or lower.
 - b) Maintaining at 60 Degrees C (140 Degrees F) or higher.
- 9) All food is to be served in a single-service disposable container.
- 10) All ice must be properly stored and dispensed with tongs.
- 11) A separate two compartment container (or two single containers) are to be provided for the purpose of washing and disinfecting utensils.
- 12) All persons working in a food booth, must be clean and neat and wear clean outer garments and should wear an apron.
- 13) No smoking is permitted by anyone within the food booth area.
- 14) If hard ice-cream is to be served, the following requirements are necessary as well as the above:
 - a) Two containers, one containing a disinfecting solution, and one containing clear potable water, must be provided for the proper storage of scoops and other utensils
 - b) These containers, must be cleaned and sanitized, at regular two hour intervals, or more often if required.