
Temporary Foodservices Guidelines

Temporary foodservices are those types of foodservices with a time-limited life (e.g. special events, concessions at fairs and festivals), operating no more than 14 days per year. These guidelines apply to all foodservice establishments at temporary events, unless they are already under permit as a mobile facility (full-size enclosed vehicle or cart).

Temporary facilities that are supplied from an existing, fixed, permitted establishment must still obtain approval and the operator must obtain a permit.

These guidelines pertain only to the physical setup and structural requirements of temporary foodservices. **In addition to these guidelines, the operator must be aware of, and comply with requirements of the Food Premises Regulation (BC Reg. 210/99) Visit http://www.qp.gov.bc.ca/statreg/reg/H/Health/210_99.htm**

Definitions

1. Potable water - water that is safe to drink, and comes from an approved water supply system.
2. Clean - to remove visible soil, grease or other contamination by using warm water, detergent and a clean cloth or brush.
3. Sanitize - to kill microorganisms (germs) by using a solution containing fresh household bleach at a rate of 1 tablespoon per gallon of water or 15ml per 4 litres of water. A Public Health Inspector must approve any other sanitizers.
4. Lower Risk Foods – (a) foods that are not likely to be contaminated, and will not readily allow microorganisms to grow. They include dried, salty, sweet or frozen foods as well as non-potentially hazardous prepackaged foods and fresh, uncut fruits and vegetables; (b) foods that are not normally touched / handled during preparation (i.e. hot dogs, commercially pre-cooked meats, pancakes, french fries).

General Requirements for All Temporary Foodservices

1. A permit to operate must be obtained from Interior Health Authority prior to operating a temporary foodservice. A completed application for a temporary foodservice permit must be submitted to the public health department at least two weeks prior to the event.
2. All food shall be physically protected from contamination at all times during transportation, storage, preparation and display. (E.g. sneeze shields, umbrella, etc.)
3. All food must be from an approved source (i.e. commercial supplier).
4. All food contact surfaces must be made of materials that are smooth, non-absorbent, and easily cleanable. The food preparation area shall be kept in a clean and sanitary condition at all times.
5. All potentially hazardous foods must be maintained at a temperature at or less than 4⁰C (40⁰F) or at or greater than 60⁰C (140⁰F). **Chill cooked foods promptly!**
6. Potentially hazardous food temperatures must be monitored with an accurate probe thermometer and written records maintained.
7. All self-serve condiments or toppings must be in approved dispensers or be in single service packages.
8. Satisfactory provisions must be made for garbage and wastewater storage. All waste and wastewater must be disposed of in an approved, safe and sanitary manner.
9. Where service is planned for evenings, adequate lighting is required.
10. Enclosed operations must provide adequate ventilation to prevent the accumulation of smoke, grease, condensation and odours.
11. Food handlers must use safe food handling practices (e.g. no smoking, work only if healthy, **wash hands frequently**).

Specific Requirements for Type 1 and Type 2 Temporary Foodservices

	Type 1 – Temporary Foodservice	Type 2 – Temporary Foodservice
Types of Food Service	Operations in which only “lower risk” cook-serve food products are offered or sold. Minimal hazard foods include, but are not limited to, hot dogs, smokies, french fries, donuts, pancakes, snow cones, cotton candy, commercially precooked chicken, beef and veggie burgers and other foods that are deemed by a PHI to present a minimal level of risk to the consumer.	All other temporary foodservice establishments including those which serve no-cook, cook-chill and cook-serve potentially hazardous food products. Examples of food products offered at Type 2 operations include: burgers cooked from raw, sandwiches, salads, burritos, fajitas, soups, chili, sushi, and stir-fry’s.
Utensils	Only single service (disposable) eating utensils. (N/A if food is prepared <u>and served</u> from an approved kitchen)	Only single service (disposable) eating utensils. (N/A if food is prepared <u>and served</u> from an approved kitchen)
Water	Potable water must be supplied on a continuous flow basis. Water under pressure, including gravity flow, is required. A suitable connection to an approved potable water supply with backflow protection is acceptable. Water must be delivered through potable water hoses only.	Pressurized hot (min. 45°C/110°F) and cold potable water must be supplied on a continuous flow basis. A suitable connection to an approved potable water supply with backflow protection is acceptable. Water must be delivered through potable water hoses only. NOTE: For self-contained water refer to Retail Food Services Code sec. 2.18.1(j). http://www.cfis.agr.ca/english/regcode/frfsrc-amendmts/frfsc02_e.shtml
Ware Washing	Two sinks, with drain board for ware washing, rinsing and sanitizing, on site, may be required subject to operational requirements. Communal ware washing sinks may be acceptable if close. Sinks must be large enough to immerse the largest piece of equipment or utensils.	A two-compartment, non-corrosive sink with hot and cold running water under pressure must be supplied. To facilitate washing and sanitizing, each compartment must be large enough to immerse the largest piece of equipment or utensils.
Handwashing	Warm running water, gravity flow is acceptable, liquid hand soap and paper towel must be supplied and conveniently located to facilitate effective hand washing.	A separate hand sink equipped with hot and cold running water, liquid hand soap, and single use paper towels must be supplied and conveniently located to facilitate effective hand washing.
Refrigeration	Whenever possible mechanical refrigeration, which is capable of maintaining a temperature of 4°C (40°F) or less, must be used. Ice may be used to supplement mechanical refrigeration. If an event is to last no more than 4 hours and the food product is pre-frozen, then an insulated picnic cooler with dry ice may be satisfactory.	Mechanical refrigeration of adequate capacity for the storage of potentially hazardous foods shall be provided which is capable of maintaining a temperature of 4°C (40°F) or less, and in the case of frozen food, -18°C (0°F) or less.
Hot Holding	Food products should be cooked to order. Hot holding is strongly discouraged, but see next box for requirements.	Where potentially hazardous foods are hot held, the hot storage equipment shall be sufficient in number and capacity to maintain the potentially hazardous foods at 60°C

		(140 ⁰ F) or higher.
Sketch of Setup	Required Please draw your setup, including and labeling all equipment and supplies. A clear photo(s) of the setup is also acceptable. (N/A if food is prepared <u>and served</u> from an approved kitchen)	Required Please draw your setup, including and labeling all equipment and supplies. A clear photo(s) of the setup is also acceptable. (N/A if food is prepared <u>and served</u> from an approved kitchen)
Food Safety & Sanitation Plans	Not Required – complete application fully	Required – Please complete the generic Food Safety and Sanitation Plan provided by Interior Health
FOODSAFE	Required	Required