



Hamilton

**REQUIREMENTS FOR FOOD VENDORS  
AT SPECIAL EVENTS**

**CITY OF HAMILTON  
PUBLIC HEALTH SERVICES  
HEALTHY ENVIRONMENTS DIVISION  
FOOD SAFETY PROGRAM**

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For more information go to the City of Hamilton Website

<http://www.hamilton.ca/life-events/hosting-events/food-safety-requirements-special-events>

## **GETTING STARTED**

The information in this booklet has been developed to help you operate your food service operation in a manner that minimizes the possibility of food borne illness.

Please read through the following pages and be certain that you are familiar with the requirements for food vendors at Special Events in the City of Hamilton.

### **Your First Step**

The Health Department requires all food vendors to complete the **Food Vendor Application Form**.

[special-events](#)

Please submit your application and the administration fee to your event coordinator.

The coordinator must submit the forms and payment to this department at least **14 days prior to the event**.

## **Review of Application**

A Public Health Inspector will be pleased to help you with your plans. The Inspector will discuss safe food handling requirements to minimize the chances for food borne illness. Contact Public Health Services at 905-546-2489.

A municipal license may be required. Please check with Municipal Law Enforcement at 905-546-2782 or your event coordinator.

## **Food Vendor Risk Assessment**

Food vendors at Special Events can be categorized into High Risk, Medium Risk, or Low Risk depending on the nature of food that is being prepared and served. After reviewing each Food Vendor Application Form the Public Health Inspector will determine which risk category applies. Additional requirements may apply depending on what risk category you fall into. Please familiarize yourself with the following definitions and requirements prior to filling out your Food Vendor Application form.

## **High Risk Vendor**

- Vendor offers potentially hazardous food<sup>1</sup> for sale (i.e. chicken, beef, seafood, salads).
- Food is prepared from raw onsite at the event, and has multiple handling steps (i.e. chopping, preparing, cooking, hot holding or cooling).
- Many menu items offered, with some being potentially hazardous foods.
- Numerous staff involved.

### **Additional Requirements for High Risk Vendors:**

It is recommended that all major food preparation be done in an approved commercial kitchen. The following requirements also apply in addition to those listed throughout the remainder of this Special Event booklet.

1. A commercial grade three compartment sink with a constant supply of hot and cold running water under pressure must be provided. Coffee urns are not acceptable as a means of providing hot water to these sinks.
2. A commercial grade portable hand sink with a constant supply of hot and cold running water under pressure must be provided. Coffee urns, cambros, camping jugs etc. are not acceptable.

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<sup>1</sup> **Potentially hazardous foods** are those that support the growth of harmful bacteria because they're rich in protein and have high moisture content. Examples of such foods are milk or milk products, eggs, meat, poultry, fish.

3. Mechanical refrigeration and freezers with adequate space to store raw foods separately from ready to eat items.
4. Separate work surfaces, utensils, and cutting boards must be provided for raw potentially hazardous products
5. Flooring that is smooth non-absorbent and easily cleaned.  
(No cardboard flooring)

## **Medium Risk Vendor**

- Limited food preparation and menu onsite at the event. Potentially hazardous foods can be on the menu but handling is usually limited to heat and serve or heat, hot holding and serving.

### **Requirements for Medium Risk Vendors:**

- Follow all requirements as listed in this Special Event booklet.

## **Low Risk Vendor**

- Pre-packaged non-hazardous food<sup>2</sup> items are sold and/or sampled onsite at the event.

### **Requirements for Low Risk Vendors:**

- Many of the requirements found throughout the booklet may not apply; however, if any sampling is being done a handwashing station is required.

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<sup>2</sup> **Non-hazardous foods** are foods that do not support the growth or production of harmful bacteria. Examples of such foods are prepackaged potato chips, popcorn, cookies.

## **FOOD OPERATION REQUIREMENTS**

1. All food must be obtained from an approved commercial source.
2. All food served at special events must be prepared in a licensed and approved commercial kitchen.
3. No home prepared foods can be used, sold or given away.
4. All raw potentially hazardous foods are recommended to be pre-cut/pre-chopped in an approved kitchen facility prior to the event. Precooked meats are still recommended whenever possible to reduce the risk of foodborne illness.
5. A Public Health Inspector will complete a Risk Assessment for each food vendor. Please see last page for more information.
6. More stringent requirements may be put into place for food vendors identified to be serving potentially hazardous foods.

## **FOOD PREPARATION AND PROTECTION**

1. All major food preparation, (ie. Foods that require much handling, chopping, cutting, wrapping, etc.) must be completed in an **approved kitchen** facility.
2. Pre-packaged food that is being brought to an event must be packaged in an inspected kitchen.
3. All food while being stored, prepared, displayed or transported must be protected from dust, insects and other sources.
  - Separate raw meats from ready-to-eat foods
  - Cover food completely by using containers with tight fitting lids, plastic wrap, aluminum foil or sneeze guards.
  - Store all food 15cm (6 inches) off the ground or floor.
4. All potentially hazardous foods must be transported, stored, and maintained at required temperatures:
  - **Cold foods** must be held at 4°C (40°F) or lower.
  - **Frozen foods** must be held at -18°C (0°F) or lower
  - **Hot foods** must be held at 60°C (140°F) or higher.
  - Every **cold holding** unit (refrigerator, freezer, cooler) must be provided with a **thermometer** to ensure cold food is kept **cold**.





5. Adequate **refrigeration and freezer units** must be provided for the storage of hazardous foods.
  - For one day events only, insulated coolers may be substituted for mechanical refrigeration but coolers must be provided with an adequate supply of ice to maintain cold foods at 4°C or lower.
  - For events that are more than one day, mechanical refrigerators and freezers must be provided
6. All hazardous foods must be **cooked** or **re-heated** to a minimum temperature of 74°C (165°F) for 15 seconds
7. Adequate hot **food storage** facilities must be available for hazardous foods requiring hot storage and must maintain temperatures above 60°C (140°F)
8. A probe thermometer must be provided onsite to verify the internal temperature of food.
  - Clean and sanitize probe thermometer before use.



## EQUIPMENT AND UTENSILS

### **Mixing your Sanitizer**

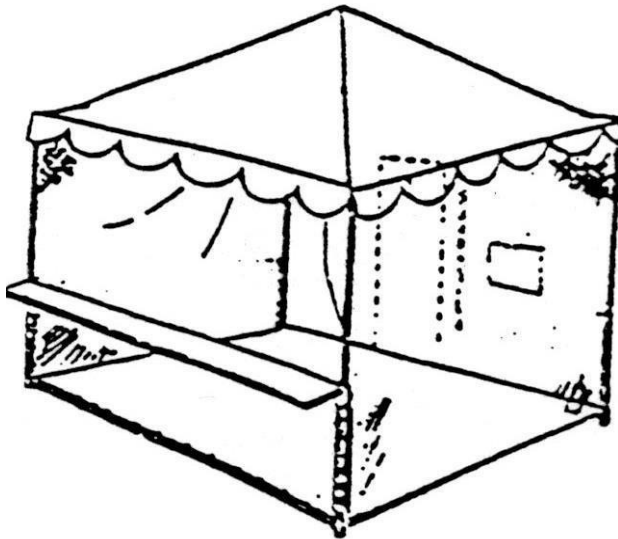
Add 1/2 teaspoon of chlorine (bleach) for every 1 litre of water  
or  
2 teaspoons for every one gallon of water.

- Use for sanitizing utensils in a minimum two (2) compartment sink.
- Store solutions in a labelled spray bottle to use for sanitizing of equipment and work surfaces.

1. Only single service eating utensils such as plastic knives, forks, spoons, paper plates and cups shall be used.
2. Cooking utensils must be washed, rinsed and sanitized using a minimum of:
  - Two (2) compartment sink with hot and cold running water  
**or**
  - 3 containers of sufficient size for washing, rinsing and sanitizing
3. At least four (4) sets of utensils are required for each day of the event.
4. Wiping cloths must be stored in a sanitizing solution.
5. Food storage containers must be of food grade material.
6. All food preparation equipment and food contact surfaces **must be** smooth, non-absorbent, corrosion-resistant, non-toxic, and easily cleanable

## **Booth Construction**

1. Booths must be constructed in a manner which minimizes the entry of wind, dust and rain.
2. All equipment, including; smoke generating barbeques and grills, freezers, refrigerators, hand wash basins and utensil cleaning set up must have overhead protection.
3. Hand wash stations must be located in a convenient location for food handlers.
4. Work surfaces must be constructed of smooth, non-absorbent, corrosion-resistant, and non-toxic material that is easily cleanable.



## WATER AND WASTE WATER

1. An adequate supply of potable water must be provided for each vendor.
2. Hoses and connections used to transport drinking water or municipal water must be in compliance with the Ontario Building Code. The hoses must be clearly marked with the relative standard indicating type of hose e.g. NSF 61, drinking water.
3. All ice must be purchased from a commercial source, transported and stored in a sanitary manner.
4. Vendors must provide a supply of hot and cold water **under pressure** at sinks.
5. Waste water must be disposed of in a sanitary manner. Speak to event coordinator to make arrangements for disposal.



## HAND WASHING

1. When a hand wash sink is not available, vendors may use a gravity fed jug with **free flowing warm water** and catch basin underneath as diagrammed below.

It is required that vendors maintain warm water for hand washing.

In addition, hot water must be provided on demand.



2. The hand washing station must be placed in a convenient location for all food handlers.
3. Each hand washing station must be provided with:
  - Liquid soap in a dispenser,
  - Paper towels in a dispenser, and
  - A container to collect the waste water

## PERSONAL HYGIENE

1. Food handlers must wash their hands with clean water and soap:
  - Before starting work,
  - after each visit to the toilet,
  - after eating or smoking,
  - after handling garbage
  - after handling money and
  - as often as necessary while working to maintain clean hands.
2. Absolutely no smoking or eating shall be permitted inside the vendor's booth.
3. Food handlers must wear clean outer clothing and must confine their hair by wearing hairnets, baseball caps etc.
4. No ill Food Handlers.



## **TOXIC CHEMICALS**

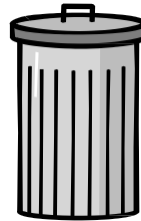
Chemicals such as cleaners must be stored away from food preparation and storage.

All chemical containers must be clearly labelled to avoid food handler errors or food contamination.



## **GARBAGE AND PEST CONTROL**

1. Durable garbage receptacles must be provided with lids in each vendor location to keep vermin and insects away from the food preparation area.



2. Provide fly strips in vendor area to protect food from contamination. Keep out of immediate food preparation area.





Hamilton

**DID YOU FORGET ANYTHING?**

- TENT/ UMBRELLA
- HOT AND WARM RUNNING WATER
- LIQUID SOAP IN DISPENSER
- PAPER TOWELS IN DISPENSER
- BUCKETS TO CAPTURE WASTE WATER
- COLD HOLDING OF FOODS**- REFRIGERATORS, FREEZERS, COOLERS, ICE
- THERMOMETERS FOR COOLERS
- HOT HOLDING FOR FOODS** - STEAMER, STOVE, CHAFFING, DISHES, ETC.
- PROBE THERMOMETER
- FOOD CONTAINERS OFF THE GROUND
- SUITABLE COVERS FOR FOOD PROTECTION
- CONTAINERS FOR UTENSIL WASHING, RINSING AND SANITIZING
- SANITIZER (A CONTAINER OF BLEACH AND A SPRAY BOTTLE) PROVIDE CHLORINE TEST STRIPS
- CLEAN OUTER CLOTHING AND HEADGEAR FOR STAFF
- PEST CONTROL- FLY STRIPS
- GARBAGE RECEPTACLES WITH LIDS

**ENSURE THAT ALL YOUR EQUIPMENT IS COMPLETELY SET UP BEFORE  
HANDLING FOOD.**