



Food Sanitation Guidelines for Temporary Food Vendors

The purpose of this guideline is to provide clarity regarding the minimum criteria for food vendors operating in a temporary setting such as at a weekly Farmers Market and/or Special Event (such as a Pow Wow, Rodeo, and/or Treaty Days Celebration).

Notification

The organizer must notify Environmental Public Health Services at least 2 week's prior to the commencement of the event.

Structural Requirements for Temporary Food Vendors

1) Flooring

Types of acceptable flooring include asphalt, concrete, or finished plywood.

2) Walls and Ceiling

Types of acceptable surfaces include finished plywood, canvas, or vinyl.

3) Counter Surfaces

Food preparation surfaces must be smooth, impervious to moisture and easily cleaned.

4) Water Supply

All vendors must be supplied with hot and cold running potable water of suitable quantity and pressure

5) Wastewater Disposal

Liquid waste produced by the vendor must be discharged directly into a sanitary sewer or to a holding tank adequate to meet the needs of the vendor. Any grease produced must be disposed of in a suitable container.

6) Garbage Disposal

Containers for garbage must be impervious, washable, and lined with plastic bags and emptied as necessary.

7) Sinks

Access to a handwashing station as well as a dishwashing station must be available for each vendor preparing food in their vendor booth.

8) Handwashing & Cleaning Supplies

Liquid hand soap and single-use paper towels must be available for handwashing. Dish detergent, an approved sanitizer (such as chlorine), and clean linens for cleaning and sanitizing equipment must also be available.

Food Protection

1) Single Service Utensils

Containers and utensils must be stored and dispensed in a clean and sanitary manner. The reuse or washing of single service utensils is prohibited.

2) Dishwashing

All reuseable equipment and utensils must be cleaned and sanitized properly:

- i. Wash in hot water (45°C) and detergent;
- ii. Rinse in clean hot water (45°C);
- iii. Sanitize by submerging for 2 minutes in an approved sanitizer solution (such as 100 ppm chlorine);
- iv. Air dry.

3) Sanitizing Food Contact Surfaces

Food contact surfaces (such as prep tables and cutting boards) must be cleaned using a detergent solution and sanitized prior to operation, at regular intervals throughout the event, and between preparing raw and ready-to-eat foods.

4) Dispensing Condiments

Condiments must be single-use and pre-packed or from approved dispenser that are protected from customer contamination by the use of pumps and/or self-closing covers/lids.

5) Cutting Boards

Separate cutting boards must be used for the preparation of raw and ready-to-eat foods.

6) Food Equipment

All food equipment (including utensils and containers) must be stored off the floor and protected from contamination.

7) Temperature Control

All potentially hazardous foods must be transported and stored under temperature control. Cold perishable foods must be stored at 4°C or colder while perishable foods that have been cooked and/or reheated to 74°C must be stored hot at 60°C or greater. A probe thermometer must be available to verify safe food temperatures.

8) Food Preparation

All food must either be prepared on-site at the event OR off-site at a facility approved by Environmental Public Health Services

9) Food Source

All food served to the public must be obtained from an approved source. Food prepared in an unapproved home kitchen are not permitted.

10) Food Transport

During transport to-and-from the facility, food must:

- i. be stored in food-grade containers;
- ii. covered to prevent contamination;
- iii. properly temperature controlled.

11) Animals

Animals are prohibited from food storage and food preparation areas.

Food Handler Requirements

1) Food Handler Training

Staff responsible for food preparation should be adequately trained. A Certificate in Food Sanitation & Hygiene (or equivalent) is considered acceptable.

2) Food Handler Health and Hygiene

Food handlers must be in good health, dress in clean attire, and practice good personal hygiene, which includes:

- i. proper hair control
- ii. proper handwashing practices
- iii. no smoking while handling food
- iv. not handling foods if you have an open wound or infection

3) Enteric Illness

Workers with symptoms consistent with gastrointestinal illness (such as nausea, vomiting, cramping, and/or diarrhea) must not handle food.

For more information regarding food safety for temporary food vendors please contact:

Environmental Public Health Services
Regional Delivery Sector, Alberta
Indigenous Services Canada

Edmonton: 780-495-2712
Calgary: 587-337-7980

