



Downtown Brockville Agreement for Vendors Selling Food

Leeds, Grenville and Lanark District Health Unit provides programs and services to prevent foodborne illness. For events that feature food and beverages (non-alcoholic) they may assist with: providing consultation, inspecting food vending booths, reviewing the plans for sanitary disposal of waste, tobacco control, drinking water safety, environmental issues (dealing with health hazards), communicable disease control, complaints related to food and suspect food poisoning investigations.

Event organisers are responsible for knowing what is required of them and of their food vendors to keep the event food-safe and minimise the risk of food borne illness.

Food Protected From Contamination

All food shall be protected from contamination during storage, preparation, transportation and display. Any person handling food or utensils shall;

- not use tobacco,
- wear clean clothes,
- wash hands before commencing or resuming work and after each use of a toilet, urinal or privy, and;
- be free from any infection or disease that may be spread through food.

The premise must be operated and maintained free of health hazards.

Equipment & Utensils

Utensils and equipment that food touches must be corrosion resistant and non-toxic and shall be used, wherever possible, to avoid or minimise hand contact with food.

Only single-service articles (disposable utensils, plates, napkins, etc) shall be used for patrons. It is strongly recommended that all mobile food premises provide at least four (4) sets of clean tongs/spoons/utensils (or more depending on the size of the operation or hours of operation) for every type of food, including hot dogs/sausages.

Requirements for Hazardous food

Food Temperature Control

All hazardous foods must be maintained at, or below 4°C (39°F) in a refrigerated space adequate for the safe storage of perishable and hazardous foods.
Hot foods must be maintained at 60°C (140°F) or hotter.

Hand Washing

The mobile food premise must be equipped with a sink/hand basin providing hot and cold running water, a soap dispenser and single-service towels.
This sink is to be used only for hand washing.

Potable and Waste Water Holding Tanks

Ample potable water (clean and drinkable) must be available and provided to sinks under pressure from potable water tanks.

The mobile food premise must be equipped with separate holding tanks for potable water and wastewater.

Every holding tank must have an easily readable gauge for determining the level of water in each tank.

Maintenance and Sanitation of Food Contact Surfaces and Equipment

In addition to a hand washing sink, the mobile food premise must have a two-compartment sink (or two sinks) of corrosion resistant material, large enough to immerse utensils, for the cleaning and sanitising of utensils.

Washing and rinsing can be done in the first sink and the second sink is used for sanitising. Drainage racks must also be of corrosion resistant material.

It is strongly recommended that mobile food premises also provide at least four [4] sets of tongs/spoons/utensils (or more depending on the size of the operation or hours of operation) for every type of food, including hot dogs/sausages