Construction and Operation of a Temporary Food Booth

1. Purpose

To describe minimum requirements for the construction and operation of a temporary food booth based on the BC Food Premises Regulation 210/99.

2. Statement

To uphold regulatory requirements and allow food vendors to prepare foods in a non traditional food preparation setting.

3. Scope

Applies to Food Program.

4. Principles

Efficient, consistent and transparent administration of regulatory requirements.

5. Procedures

Construction

a) Canopy of leak proof canvas or wood or approved non-absorbent material. Flooring may be required if booth is set up on grass or dirt. Acceptable flooring includes asphalt, concrete or sealed plywood.

b) Food contact surfaces shall be smooth, non-absorbent and easily cleanable. (e.g. stainless steel or rigid plastic)

c) Display and cooking areas such as grills, deep fryers, corn-on-the-cob cookers, or any other cooking and serving equipment shall be protected from the public at all times. This may be achieved by equipment/booth layout (locating cooking equipment towards the back of the booth), use of sneeze guards, display cases and or the use of packaging.

Sinks

A designated hand washing station equipped with liquid hand soap and paper towels must be provided in each booth. This hand sink must be supplied with hot and cold running water.

Hand
dips are not permitted.

If only lower risk foods are being prepared and/or the food preparation involves minimal direct hand contact an alternate hand washing station may be provided. Containers with a spigot/turn spout may be acceptable. For example, 5 gallon ‘blue’ plastic water jugs or collapsible transparent water containers with a dispensing valve to supply a continuous stream of warm water that leaves both hands free to allow for vigorous rubbing with soap for 20 seconds.

Depending on the complexity of food preparation, a two compartment sink may be required conveniently located and accessible for washing of equipment and utensils.

a) This sink must be connected to a potable water supply.
b) Hot and cold water must be supplied.
c) If a hose is used to supply the water, the hose shall be connected to the faucet, constructed of food grade materials and not be used for any other purpose.

Waste Disposal

a) If a sanitary sewer connection is not available, an adequately sized holding tank must be provided. Waste shall not be deposited onto the ground or in a storm sewer.
b) Toilet facilities must be accessible with a hand basin equipped with running water, soap dispenser and paper towels.
c) Garbage receptacles are required both in the stand and outside the stand for public use and must be covered and maintained in tidy condition.

Food Storage and Handling

a) All foods must come from approved sources. Foods that are prepared in advance must be prepared in an approved commercial kitchen. Home preparation is not permitted.
b) All food shall be protected from potential contamination such as dust, dirt, flies, birds, animals and handling by the public.
c) All potentially hazardous foods shall be kept at a temperature of +4°C (40°F) or less using mechanical refrigeration. All potentially hazardous foods shall be held hot in hot holding units at +60°C (140°F) or above.
d) Single service containers or utensils must be used to serve food and drink to the public. Single service containers and utensils can not be reused.
e) Accurate stem thermometers must be available to check internal food temperatures.

Personnel

Every food handler shall:
a) Observe good personal hygiene.
b) Wear clean attire.

c) Practice proper hair control.

d) Wash hands each time after using the washroom, when returning from a break, after snacking or eating, after handling raw food products, or after any activity or instance where hands may become soiled.

e) Not smoke while engaged in the preparation or serving of food.

f) Remove jewelry (i.e. rings, bracelets)

**Permit**

- A Temporary Food Booth Application must be completed and submitted by all operators, at least 14 days prior to the event. Late applications may be subject to a late fee.

- All applicants must have successfully completed FoodSafe Level I and must ensure that at least one person is on site at the event with FoodSafe Level I certification.

- The Food Permit and a copy of the operators FoodSafe Level I certificate must be posted in a conspicuous place within the food booth.

- Food Safety and Sanitation plans must be submitted by all operators along with their Temporary Food Booth Application.

- VCH is not obligated to issue a Permit to Operate.

6. **Exceptions**

None.

7. **Tools and Forms**

- Temporary Food Booth Application

- Temporary Food Service – Coordinator’s Application

8. **Related Guidelines**

None.
9. **Definitions**

Temporary Food Booth: a type of foodservice with a time-limited life (e.g. special events, concessions at fairs and festivals) normally less than 14 days in duration per year.

10. **References**

Food Premises Regulation, B.C. Reg. 210/99, O.C. 774/99 (July 9, 1999)

Food Retail and Food Services Code, 1st Edition, page 5 (February, 1999)

Issued by: Domenic Losito

Name: Domenic Losito    Title: Regional Director, Health Protection Date: 10/19/2007