

# Guidelines for the operation of a temporary food service

## Introduction

These guidelines explain the requirements for operating a temporary food premises in the Yukon. They outline the steps for applying for a permit and the standards for safe food handling, sanitation, water, and waste management during temporary events.

They apply to all operators who prepare, handle, or serve food at fairs, community events, festivals, sports days, or similar gatherings.

## Approval

- An Application for a [Permit to Operate a Temporary Food Service](#) must be completed and submitted to Environmental Health Services at least two weeks before the first day of operation.
- A Health Officer will review your application. If it meets the requirements, a **Permit to Operate a Temporary Food Service** will be issued.
- Operations must not begin until a permit has been issued.
- A copy of your permit must be available at the site during operation.

## Definitions

- **Operator:** The person responsible for the operation of the temporary food service.
- **Potentially hazardous food:** Any food or drink that contains milk or milk products, eggs, meat, poultry, fish, shellfish, or other ingredients capable of supporting the growth of microorganisms that cause illness.
- **Non-potentially hazardous food:** Foods that do not support the growth of microorganisms that cause illness. These foods generally have a pH of 4.6 or below or a water activity of 0.85 or less.
- **Temporary food service:** An eating or drinking place that operates for 20 days or fewer per year in connection with a fair, carnival, circus, sports day, public exhibition, or other public gathering.
- **Temporary food premises:** A temporary food service that only exists during the time the permit is valid (for example, a barbecue setup during Rendezvous).

- **Temporary food function:** A temporary food service that operates from a fixed facility approved by Environmental Health Services (for example, a church kitchen).

## Construction and operation of temporary food premises

- Temporary food premises must be constructed to protect food from contamination.
- A canopy, tent, or other suitable roof cover and flooring may be required. Discuss your construction plan with a Health Officer before setting up.
- All food preparation surfaces must be smooth, waterproof and easy to clean (such as tables or counters).
- Coolers and refrigerators must hold potentially hazardous foods at or below 4°C (40°F).
- Freezers must hold potentially hazardous foods at or below -18°C (0°F).
- Hot-holding units must keep potentially hazardous foods at or above 60°C (140°F).
- Store all food at least 15 cm (six inches) off the ground, including items in boxes, plastic containers, or coolers.

## Operation-temporary food function

Before operating a temporary food function, the operator must ensure that:

- The facility is clean, sanitary and in good repair.
- All equipment, especially refrigerators, freezers and hot-holding units, are working properly

### Water supply

- A sufficient supply of warm water must be available for cleaning and handwashing.
- If required, a Health Officer may request that the water be tested for bacteriological quality before use.

### Toilets and handwashing

#### Toilets

Operators must provide enough toilets for the size of the event.

Use the following minimums as a guide:

- Up to 50 customers: two toilets
- Up to 100 customers: three toilets
- Add three or more toilets for every additional 100 people, up to 400.
- For events with more than 400 people, contact Environmental Health Services for guidance.

When using portable toilets, consider the number of attendees and the frequency of pump-outs.

#### Handwashing

- Provide at least one sink, and one additional sink for every two toilets.
- Sinks must have warm potable water, liquid hand soap and paper towels.
- A separate handwashing station with warm potable water, liquid soap, and paper towels must be available in the food-handling area.

Disposable hand wipes and waterless hand sanitizers may be acceptable for patrons using toilets, but not for food handlers. Check with a Health Officer before use.

### Sewage and wastewater disposal

- Operators must ensure proper collection and disposal of all liquid waste.
- If a sanitary sewer connection is not available, provide a holding tank or container. Dispose of wastewater into a sanitary sewer or another approved sewage disposal system.

### Solid waste disposal

- An adequate number of garbage cans shall be provided in the food preparation area and on site for use by staff and customers.

### Food safety training

- It is recommended that all operators and staff complete a recognized food safety course, such as FOODSAFE, or review the Food Safety Code of Practice for Canada's Foodservice Industry before operating a temporary food service.

### Selection of foods

All potentially hazardous foods sold or served must come from approved sources.

The following non-potentially hazardous foods may be prepared at home and do not require a permit:

- Applesauce
- Fudge, toffee and hard candy
- Bread, bannock and buns (no dairy, cheese, or other hazardous fillings)
- Butter tarts
- Cakes, cinnamon buns, brownies and muffins (sugar icing only, no dairy fillings or whipped toppings)
- Popcorn
- Dry cereal products
- Dry noodles made with flour only (no egg-based noodles)
- Chocolate
- Cookies, Rice Krispy squares
- Dried fruit
- Whole fresh fruits and vegetables
- Fruit pies and pastries
- Pasteurized honey and syrup
- Jams, jellies, pickled vegetables, or relishes with a pH of 4.6 or less

### Storage of foods

- Store food to prevent contamination from dust, dirt, rain, insects, or the public.
- Keep food covered, in food-grade containers, or protected by sneeze guards.
- Store potentially hazardous food at or below 4°C (40°F) or at or above 60°C (140°F).
- Use an accurate thermometer to monitor food temperatures.

### Preparation and handling of foods

- Potentially hazardous foods must be prepared on-site or in a facility approved by a Health Officer. Home preparation of potentially hazardous foods is not allowed.

- An accurate reading thermometer shall be available and used to monitor the following temperatures for potentially hazardous foods:
  - the minimum internal temperature for cooked food is 84°C (185°F) for poultry and 74°C (165°F) for all other foods; and
  - when cooling foods following cooking, the internal temperature must go from 60°C (140°F) to 20°C (68°F) or less within two hours, and from 20°C (68°F) to 4°C (40°F) or less within the next four hours.
- Food preparation areas must be clean and arranged to prevent contamination.
- Provide approved sanitizers (such as a bleach and water solution) for cleaning dishes and food contact surfaces.
- Utensils and equipment must be clean, in good condition and stored properly.
- Temporary food premises must use disposable dishes and utensils for customers. Do not reuse them.
- Food handlers must:
  - practice good personal hygiene;
  - wear clean clothing;
  - restrain hair with a hairnet or clean hat;
  - not smoke while handling food;
  - avoid wearing jewellery; and
  - wash hands thoroughly before handling food or equipment, and whenever hands become contaminated.
- Food must not be handled by anyone who has or may have an illness that can spread through food or drink.
- Animals and members of the public are not permitted in food preparation or storage areas.

#### For more information

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