

“VENDING VEHICLE” as interpreted in the *Eating and Drinking Regulations* pursuant to the *Public Health and Safety Act* means any lunch wagon, motor vehicle, push cart or other type of vehicle operating as a Food Service Outlet.

“POTENTIALLY HAZARDOUS FOOD” means any food in a form or state that is capable of supporting the rapid and progressive growth of disease causing organisms. Such foods include milk, eggs, meat, poultry, fish and shellfish; and their products.

“CLEAN” means to remove food, soil, and other foreign material using an appropriate detergent chemical cleaning agent. Cleaning is completed prior to sanitizing.

“SANITIZE” means to apply heat or chemicals to clean food contact surfaces

in order to reduce microorganisms to a safe level. An approved sanitizer must be used for sanitizing. Sanitizing solution is to be changed on a regular basis.

“BASE OF OPERATION” means the **approved location** where a **push cart** is stored, cleaned, maintained and supplied before and after use. It is equipped with mechanical refrigeration, tight, smooth, easy to clean surfaces and equipment, a non-corroding metal two-compartment dishwashing sink equipped with hot and cold running water, and suitable food storage to protect the food from contamination. Where a push cart cannot be stored at the base of operation, it must be fitted with a washable and waterproof cover over the entire cart and stored in such a manner as to protect it from contamination.

STEPS TO FOLLOW FOR APPROVAL OF A FOOD VENDING VEHICLE

1. Before purchase, construction or improvement, please submit detailed design and construction plans/drawings of the food vending vehicle and proposed menu to Environmental Health Services (EHS). Plan must show equipment layout, plumbing design, material finishes and details of the base of operation. Environmental Health Officers are available for consultation purposes.
2. Once you are ready to operate, complete and submit this *Application / Checklist for a Permit to Operate a Food Vending Vehicle*, submit a water sample taken from the push cart or vending vehicle’s faucets to the EHS Drinking Water Laboratory, and arrange for your initial inspection.
3. Operators should be advised that health approval does not imply compliance with other by-laws or regulations, and it is the applicants’ responsibility to obtain all necessary approvals for a food vending vehicle (e.g., fire, building, motor vehicles).

APPLICATION		
Reason for Application: <input type="checkbox"/> New Operation <input type="checkbox"/> Permit Renewal <input type="checkbox"/> Change of Ownership <input type="checkbox"/> Other _____		Proposed Date of Operation YYYY/MM/DD
CONTACT INFORMATION		
Owner/Operator’s Name	Phone Number	Email
Owner’s Address		Postal Code
BUSINESS INFORMATION		
Premises/Trade Name		Legal Business Name
Phone	Fax	Email
Vehicle/Cart Serial No.	Operating Location(s) of Unit	
Base of Operation/Storage Location Address		
Drinking Water Supply (<i>describe approved source</i>)		
Waste Water Disposal (<i>describe approved source</i>)		
Menu Items		
Applicant’s Signature		Date YYYY/MM/DD
<input type="checkbox"/> A complete photographic record of the interior and exterior space has been attached and submitted with this application.		

Each food vending vehicle is subject to inspection and shall possess a permit to operate issued by an Environmental Health Officer, which is to be posted in a conspicuous location in/on the unit. Permits are valid for the current year only and are not transferable.

Personal information is collected under the authority of the *Public Health & Safety Act* for the purpose of safeguarding public health. This information may be accessible under the *Access to Information & Protection of Privacy Act*. Questions regarding the collection of this information should be directed to the Manager, Environment Health Services, at (867) 667-8391.

CHECKLIST

All vending vehicles are to comply with the appropriate sections of regulations pursuant to the *Public Health and Safety Act*, and:

MARK BOX IF REQUIREMENT IS MET, LEAVE EMPTY IF NOT. USE N/A IF NOT APPLICABLE.

GENERAL REQUIREMENTS FOR ALL VEHICLES

- The food vending vehicle is fully self-contained and easily mobile. All components must be permanently assembled/affixed to the unit.
- All food is prepared in the vending vehicle or prepared at an approved and inspected food service establishment. All food products, including ice, are obtained from approved sources. Food prepared at home must not be used or sold.
- All surfaces (i.e., walls, ceiling, floor, counters, drawers, cupboards) are constructed so as to be smooth, durable, non-absorbent, light colored and free of cracks and open seams.
- Refrigeration unit(s) capable of maintaining potentially hazardous foods at temperatures of 4°C (40°F) or below at all times is provided. **Refrigeration requirements are outlined under each type of food vending vehicle.**
- Hot holding unit(s) capable of maintaining internal food temperature at or greater than 60°C (140°F) at all times is provided for the hot holding of potentially hazardous foods.
- Accurate thermometers are provided and are in use to ensure refrigeration and hot holding temperatures are maintained.
- The unit is equipped with a sufficient supply of potable water obtained from an approved source and capable of supplying hot and cold pressurized water to the fixtures. Hot water of at least 43°C (110°F) is provided.
- Potable water holding tank is constructed of food grade material and has been cleaned as per *Cleaning and Disinfecting a Water Holding Tank* guidelines at least once per year.
- All hoses used to fill the water holding tank or water lines that connect potable water supply to the plumbing fixtures are food grade. Hoses used to fill the water holding tank are used exclusively for that purpose and are protected from contamination when not in use.
- Water samples are collected from the vending vehicle's faucets and submitted for bacteriological analysis prior to operating each year and as required by a health officer.
- The vehicle is equipped with a wastewater storage tank that has direct connection to all sink drains and with a capacity of at least 23 liters (5 Imp. gal.) greater than the vehicle's water storage tank. All wastewater is disposed of into an approved sanitary sewer (not a storm sewer).
- Soap and paper towels, both in dispensers, are provided and located near the handwashing basin to facilitate hand washing.
- Adequate refuse containers are provided and garbage is disposed of in a sanitary manner.
- Only single service utensils (not to be reused) are offered for consuming food and beverages, and are stored in a clean/sanitary manner prior to their use.
- Every food handler will:
 - observe good personal hygiene;
 - wear clean garments and clean footwear; and
 - practice proper hair control (wear hair net, cap and/or have long hair restrained).
- Food preparation equipment and food contact surfaces will be frequently cleaned and sanitized. Cleaning supplies and sanitizers are to be readily available.
- All foods must be protected from contamination at all times.

1. RESTRICTED USE PUSH CARTS

- The restricted use push cart serves only pre-packaged food and beverages (e.g., baked goods, ice cream novelties). Only restricted use push carts are exempt from water, waste water, and hand wash sink requirements. All other general requirements AND push cart requirements apply to restricted use push carts.
- Any food sold at a restricted use push cart will be prepared prior to arrival at the push cart, in an approved facility.

2. PUSH CARTS

- A '*base of operation*' may be required for the operation of a push cart. This location must meet sanitation and food safety requirements as directed by a health officer (see definition).
- The push cart serves **only non-potentially hazardous or ready-to-eat potentially hazardous foods** (e.g., hot dogs, commercially precooked sausages or commercially precooked hamburger patties). No food preparation other than reheating is done on a push cart. **Raw meats or other potentially hazardous foods that are not ready-to-eat are not permitted on any push cart.**
- The push cart is equipped with a designated handwashing basin that is connected to the central plumbing and wastewater system of the unit.
- Food must be protected from contamination at all times. This may involve the use of umbrellas, canopies, equipment coverings/lids, sneeze guards, depending on the design of the unit.
- Refrigeration facilities capable of maintaining food at or below 4°C (40°F) is provided. Though mechanical refrigeration (propane, battery, or generator) is preferred, gel ice packs or ice is acceptable provided the foods are maintained at or below 4°C (40°F) at all times.
- When gel ice packs or ice are used for temperature control:
 - Foods are kept in tight, waterproof, food grade containers.
 - Food containers are completely surrounded by ice or gel packs.
 - Foods are not in direct contact with ice or water.
 - Ice is obtained from an approved source.
 - Cooler should be provided with a drain (to wastewater storage tank) to allow for draining of ice water.

3. FOOD VENDING VEHICLES

- The vending vehicle is equipped with at least a two-compartment non-corroding metal dishwashing sink for washing, rinsing and sanitizing utensils and equipment.
- The vending vehicle is equipped with a designated handwashing basin that is connected to the central plumbing and wastewater system of the unit.
- All openings (i.e., doors and windows) are supplied with properly-fitted screens, and service areas equipped with a sliding panel.
- A powered exhaust canopy, filters and appropriate duct work are installed to carry off cooking odours, gases, vapours and grease-laden air given off by grills, deep fryers and other types of cooking apparatus.
- Mechanical refrigeration capable of maintaining potentially hazardous foods at or below 4°C (40°F) at all times is provided.
- The vending vehicle has a secure power supply which is sufficient for the operation of equipment and for maintaining required heating and cooling temperatures.

Assessment performed on (date): _____

by: _____

The final responsibility for ensuring that food or drink offered for sale is wholesome and free of any condition that could cause illness or physical harm to a consumer rests with the vendor.

Environmental Health Services,
#2 Hospital Rd., Whitehorse, Yukon Y1A 3H8
P: (867) 667-8391 F: (867) 667-8322
E-mail: environmental.health@gov.yk.ca
Toll-free: 1-800-661-0408, ext. 8391

Reviewed by: _____ (EHO) on (date) _____

Permit to Operate:

- Issued for a Restricted Use Push Cart
- Issued for a Push Cart
- Issued for a Food Vending Vehicle
- Issued with the Following Conditions: _____