



Food Sanitation Requirements for Temporary Food Vendors (Farmers Markets or similar event)

Purpose:

Provide the minimum criteria required by vendors selling food at a *farmers market*, or similar setting.

Notification:

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

A. Structural Requirements for Food Concession Areas

- i) **Flooring**
Types of acceptable flooring include asphalt, concrete or finished plywood.

- ii) **Walls and Ceilings**
Types of acceptable surfaces include painted plywood, canvas or vinyl.

- iii) **Counter Surfaces**
Food preparation surfaces and counters must be smooth, impervious to moisture and easily cleaned.

- iv) **Water Supply**
All vendors must be supplied with hot and cold running potable water of suitable quantity and pressure.

Water lines must be CSA approved for potable water. Where appropriate, backflow prevention devices must be provided.

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

- vi) **Garbage Disposal**
Containers for garbage must be impervious, washable and lined with plastic bags and emptied as necessary.

- vii) **Sinks**
At a double-compartment sink equipped with a faucet must be available for each vendor.

- viii) **Handwashing & Cleaning Supplies**
Liquid hand soap and single-use paper towels for handwashing. Dish detergent, bleach and clean linen for cleaning and sanitizing equipment.

B. Food Protection

i) Single Service Utensils

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

ii) Dishwashing

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

- Wash in hot water (45 °C) and detergent.
- Rinse in clean hot water (45 °C).
- Sanitize by immersing item for 2 minutes in a 100 ppm chlorine solution.
- Air dry.

iii) Food Surface Sanitizing

Food contact surfaces must be cleaned with a detergent solution and sanitized prior to operation, and at regular intervals throughout.

iv) Dispensing Condiments

Condiments must be provided in single use, pre-packaged condiments or from approved dispensers, which would include pumps or self closing covers/lids.

v) Equipment Requirements

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

All equipment (utensils, pans, containers) must be stored off the floor.

vi) Critical Temperature Control

Perishable food must be transported and stored colder than 4 °C or hotter than 60 °C. A food thermometer must be available to verify food temperatures.

vii) Food Preparation Requirements

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

viii) Food Source

All food served to the public must be obtained from an approved source i.e. home – prepared foods, wild game is prohibited.

ix) Food Transport

During transport to and from the facility, food must

- Be stored in food grade containers
- Covered to prevent contamination
- Properly temperature controlled

x) Animals

Animals are prohibited from food storage and preparation areas.

C. Food Handler Requirements

i) Trained Food Handlers

Where possible, staff handling food should be trained in food sanitation.

ii) Food Handler Hygiene

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

- Proper hair control
- No smoking while handling food
- Washing hands
- Workers with infections on hands or enteric illness are prohibited from handling food

For more information regarding food safety requirements contact:

Environmental Public Health Services
Health Protection Directorate
First Nations and Inuit Health

Edmonton Office (780) 495-2712
Calgary Office (403) 292-6154