



Standards for the Operation of Special Event Food Establishments- Operating 3 Days or Less

The *Public Health Act, Food Regulation and Nuisance & General Sanitation Regulation* govern the operation of all temporary food and drink facilities. The Registration Form for Special Event Food Facilities is to be completed and returned to the Public Health Inspector at least 14 days prior to the event. The food establishment is to be set up no less than 1 hour before the special event is scheduled to start.

FOOD CONCESSION:

1. The processing/cooking area shall be roped off or separated from the public to prevent accidental contact and contamination. If operating for more than one day, the cooking equipment should be located on a hard surface (concrete, asphalt, plywood) and booth is to have walls and ceilings constructed of acceptable materials (painted plywood, canvas, or vinyl).
2. All equipment (other than barbecues) is to be contained within the food establishment.
3. A supply of hot and cold potable water shall be provided for handwashing and cleaning purposes. This can be achieved using spigotted containers and either a basin or bucket for the waste wastewater. A kettle or coffee urn can be used to heat water if no other hot water source is available.
4. All liquid waste shall be poured into a sanitary sewer system or other approved containers. It must not be poured onto the ground.
5. Liquid soap and disposable single-service paper towels shall be provided for handwashing.
6. Dish detergent and a sanitizer (e.g. household bleach) shall be available for washing utensils and surfaces used in food preparation.
7. All serving utensils such as pots, pans, ladles, etc. shall be properly washed, rinsed and sanitized.
8. Garbage containers lined with plastic bags shall be provided.

FOOD HANDLING AND STORAGE:

1. All foods served shall be obtained from approved sources.
2. All foods prepared prior to the event must be prepared in an approved food establishment. Food prepared in a home kitchen is not acceptable.
3. All foods shall be protected from dust, dirt, flies, insects and rodents.
4. Perishable foods must be kept less than 4°C or held at greater than 60°C. Accurate thermometers are required to verify that the above-noted temperatures are being maintained.
5. Single-service utensils shall be provided to customers. Re-use of single-service items is prohibited.
6. All self-service condiments must be dispensed from approved dispensers, which would include pumps, squeeze containers or containers with self-closing covers or lids. The use of individually packaged condiments is recommended.
7. Staff shall wear clean clothing, keep their hair effectively under control and practice good personal hygiene.
8. It is imperative that all food handlers routinely wash their hands. Disposable gloves, hand-sanitizers and/or cloth sani-wipes (e.g. Handi-Wipes, Wet Ones) are recommended in conjunction with handwashing.
9. Smoking is not permitted in the concession.

If you have any questions regarding the above, please contact your local Public Health Inspector (all numbers are toll-free through the Rite Line 310-0000):

Camrose: (780) 679-2980
Lamont: (780) 895-2211
Tofield: (780) 662-3984
Vegreville: (780) 632-3331
Vermilion: (780) 853-5270
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