

Home-based Food Premises



Operators are required to notify the Durham Region Health Department (DRHD) when opening a Home-based Food Premises (HBFP) within the Region. All food premises, including HBFPs, are subject to the requirements of the [Health Protection and Promotion Act \(HPPA\)](#), the [Ontario Food Premises Regulation](#) and inspections by a DRHD public health inspector.

Depending on the type of foods being prepared out of the HBFP, different requirements may apply. The below information will help operators determine if their HBFP is suitable for operation.

Low Risk Foods

These types of foods present a low risk of foodborne illness and do not require refrigeration. Examples include cookies, muffins, breads, brownies, trail mix, etc.

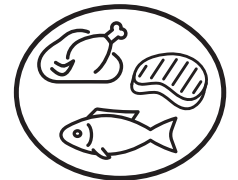


Requirements

- A designated hand washing sink is not required, but hand washing is still mandatory (i.e. use of 2-compartment dishwashing sink allowed for handwashing). A washroom sink is not acceptable for hand washing.
- Hand washing sinks must be equipped with liquid soap, paper towels and hot and cold running water.
- A 2-compartment sink is not required but dishes are still required to be cleaned and sanitized. Domestic dishwashers are permitted.
- There must be an approved sanitizer on-site, such as chlorine, quaternary ammonium and iodine.
- All food/equipment must be stored separately from personal items and must be labelled in a separate bin/area.
- All temperature-controlled units must be equipped with a thermometer.
- HBFPs must have adequate garbage disposal and removal.
- All food must be from an inspected/approved source.
- HBFPs must be provided with a safe/potable water supply.
- Premises on private sewage systems will be required to have a consultation with a DRHD Sewage System Inspector.

High and Moderate Risk Foods

These types of foods can support the growth of bacteria and need to be cooked to a high enough temperature for a long enough time and/or stored in the fridge or freezer. Examples include meats, dairy products (milk, cream, cheese, yogurt, and products containing them such as cream pies and quiches), seafood, eggs, cooked rice/potatoes/pasta, etc.



Requirements

- A designated hand washing sink is required in the food preparation area. Washroom, laundry and portable hand washing sinks are not acceptable alternatives.
- Hand washing sinks must be equipped with liquid soap, paper towels and hot and cold running water.
- A 2 or 3-compartment sink or commercial/industrial dishwasher is required to clean and sanitize dishes. Domestic dishwashers are unacceptable.
- There must be an approved sanitizer on-site, such as chlorine, quaternary ammonium and iodine.
- All food/equipment must be stored separately from personal items and must be labelled in a separate bin/area.
- All temperature-controlled units must be equipped with a thermometer.
- HBFPs must have adequate garbage disposal and removal.
- All food must be from an inspected/approved source.
- [Food handler certification](#) is required.
- HBFPs must be provided with a safe/potable water supply.
- Premises on private sewage systems will be required to have a consultation with a DRHD Sewage System Inspector.

Resources

Ministry of Health - [A Guide to Starting a Home-based Food Business](#)

Durham Region Health Department - [Food Premises Questionnaire](#)



durham.ca/foodsafety

Durham Health Connection Line | 905-668-2020 or 1-800-841-2729

If you require this information in an accessible format, contact 1-800-841-2729.



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