



Mobile Food Premises Operation



Requirements For Durham Region

Mobile food premise is defined as a trailer, cart or vehicle-mounted food premise or other food premise which is capable of being readily moved and in which food is prepared and offered for sale to the public. Your set-up will determine the type of foods you can prepare and offer for sale. Food must only be prepared within the mobile food premise. Mobile food premises must meet the requirements of the Ontario Food Premises Regulation 493/17, as amended.

Licensing

Most municipalities in Durham Region require mobile food premises to have a license to operate, which must be renewed annually. You are required to check with your local agencies (i.e., Fire Department, Municipal By-law department, etc.) about permits and regulatory requirements.

Yearly Opening

Mobile food premise owners/operators are required to notify the Durham Region Health Department (DRHD) of their intent to open each year. DRHD recommends notifying our department at least 30 days prior to opening to ensure there are no delays in opening your business. A water sample will be collected at your opening inspection and the results must come back satisfactory to open your mobile food premise.

Equipment/Food Safety

- Utensils and food contact surfaces must be corrosion resistant and non-toxic and shall be used, wherever possible, to avoid or minimize hand contact with food. Extra utensils are recommended.
- Only single-service articles/utensils shall be used for patrons
- Equipped with a minimum of a two-compartment dishwashing sink with hot and cold running potable water under pressure. Wash and rinse in one sink & sanitize utensils in the second sink using an approved sanitizer (e.g., 100 ppm chlorine solution).
- Food contact surfaces must be cleaned and sanitized as often as necessary to maintain them in a clean and sanitary condition
- Adequate ventilation & protection from fumes & dust
- Washable walls, counters, ceilings, floors and back splash
- Garbage and wastes, including liquid wastes, shall be collected, and removed as often as necessary to maintain the premise in a sanitary condition
- Doors and windows are screened
- Doors and windows tightly closed with a solid material when the premise is in motion
- Adequate mechanical refrigeration to store all hazardous foods
- Indicating thermometers in each hot and cold storage units

Food Protected From Contamination

- Hazardous food must be stored cold at $\leq 4^{\circ}\text{C}$ or in a frozen state
- After cooking, food must be maintained at $\geq 60^{\circ}\text{C}$ in a hot holding unit until served
- Check the final internal temperature of cooked food using a probe thermometer
- Food must be covered/wrapped in a food grade material to prevent contamination & adulteration
- Separate raw meat products from ready-to-eat foods during storage & food preparation
- **Note:** pre-cooked meat products are strongly recommended.
- All food must be from an approved source (keep receipts, records of suppliers and orders)
- Overhead canopy must be corrosion-resistant, non-absorbent, and readily cleanable material to prevent contamination of the food

Condiments

- Protect condiments from contamination
- Pump dispensers may be used for condiments
- If trays are used, they must have flip tops and must be kept closed when not in use
- Hazardous condiments must be maintained at $\leq 4^{\circ}\text{C}$

Food Handling

- Ensure that there is at least one certified food handler or supervisor on the premise during every hour in which the premise is operating
- A separate handwash basin of sufficient size, with a supply of hot and cold running water under pressure must be provided
- Liquid soap in a dispenser & disposable paper towels must be provided at the handwash basin
- Handwash basin is to be used for handwashing only
- Food handlers must wear clean outer garments & appropriate headgear

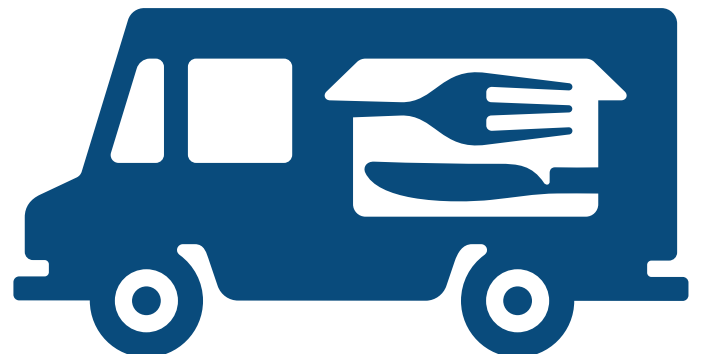
Potable Water Supply & Wastewater Storage /Disposal

- Every mobile food premise must provide a continuous supply of potable water (e.g., a municipal source, commercially bottled water)
- Food grade water hoses used to fill potable water holding tanks must be used ONLY for this purpose. These hoses must be stored in a sanitary manner and cleaned and sanitized prior to and after each use.
- Water holding tanks must be constructed from food grade material and must be large enough to meet the daily needs of the business
- Wastewater holding tanks must be provided and must be large enough to meet the daily needs of the business
- All water supply and wastewater holding tanks must be supplied with an easy-to-read gauge or level indicator unless the tanks are constructed of clear plastic and the water levels are clearly visible
- Wastewater tanks must be emptied daily into a sanitary sewer, not a storm sewer
- All parts of the water distribution system (e.g., distribution lines, holding tanks, faucets, etc.) must be cleaned and sanitized a minimum of once a week
- The concentration of the chlorine sanitizing solution must be a minimum of 200 parts per million (ppm) or milligrams per litre (mg/L)

200ppm Chlorine Solution: 5mL (1tsp) 5.25% (household) chlorine bleach to 1L (4 cups) water

Minimum Contact Time: Run the water out of the water taps until you smell chlorine. Once you smell the chlorine, shut off the taps for at least 12 hours. Rinse after sanitizing to ensure the residual of chlorine has been removed. You should rinse your lines multiple times.

Note: Water samples will be taken by the Health Department prior to opening of the premise each season. Initial water sample results must be bacteriologically safe before the opening of the premise. During subsequent routine inspections, samples will also be taken to ensure the water is bacteriologically safe. Water samples will be taken from inside the premise.



Durham Health Connection Line
905-668-2020 or 1-800-841-2729
durham.ca/foodsafety



If you require this information in an accessible format, contact 905-668-2020 or 1-800-841-2729

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