

General Guidelines for Mobile Food Premises

The General Guidelines for Mobile Food Premises are based on the requirements of Ontario Regulation 493/17, Food Premises. These guidelines are intended to be a brief summary of applicable requirements as operators will be subject to other requirements under this regulation.

Regulations specific to a mobile food premise:

- All food shall be prepared within the premise and served to the public by persons working in the premise.
- Only single-service articles shall be used to serve the food.
- Separate holding tanks shall be provided for potable water and waste water and every waste tank and water supply tank shall be equipped with an easily readable gauge or determining the water or water level. *[Premises selling pre-packaged food or non-hazardous food may not need to meet this specific requirement as per Section 4(2)]*.

Regulations applicable to all food premises:

- Premises are supplied with potable hot and cold running water under pressure.
- Minimum of one employee trained in safe food handling is on site during all operational hours.
- Handwashing station is used for the sole purpose of hand washing and is equipped with soap and paper towel.
- Minimum two compartment sink of corrosion-resistant material for the cleaning and sanitizing of utensils.
- Food is stored in a sanitary manner in refrigerators, freezers, and in dry storage.
- Refrigerators are held at 4°C or below and freezers held at a temperature that maintains food in a frozen state.
- Ventilation system is maintained to ensure elimination of odours, fumes, vapours, smoke, and excessive heat.
- Garbage and waste are disposed of as often as necessary to maintain the premises in a sanitary condition.
- Premises are protected against the entry of pests and kept free of conditions that lead to harbouring or breeding of pests.

Please see Ontario Regulation 493/17 to review all requirements

Prior to commencing construction or purchasing any equipment please complete the *Notice of Intent to Operate a Food Premises form* located within the *Guide to Opening a Food Premises Package* and submit it to the Northwestern Health Unit.