

## Food Safety at Special Events and Farmers' Markets

Reduce the risk of foodborne illness by following these safe food handling practices.

### Cold holding (4°C/40°F or colder)

Thermometers must be placed in all cold holding units. Options to cold hold hazardous foods are:

- Coolers with sufficient ice made from a potable (safe) water source, and/or sufficient number of frozen ice packs
- Mechanical refrigeration

### Hot holding (60°C/140°F or warmer)

Thermometers must be available to monitor all hot holding units. Options to hold hot hazardous foods are:

- Hot holding units (hot water, gel-type fuels, electric or gas heaters)
- Ovens, stoves, steam tables, BBQ, cambro units, slow cookers, etc.
- Thermal wraps/blankets or insulated containers can be used for short periods of time (no more than two hours)

### Required cooking and re-heating temperatures\*

Food Item	Minimum Internal Cooking Temperature	Minimum Reheating Temperature
Whole poultry	82°C (180°F)	74°C (165°F)
Ground poultry, poultry products, poultry pieces	74°C (165°F)	74°C (165°F)
Food mixtures containing poultry, eggs, meat, fish or other hazardous food	74°C (165°F)	74°C (165°F)
Pork, pork product, ground meat other than ground poultry	71°C (160°F)	71°C (160°F)
Fish	70°C (158°F)	70°C (158°F)
Seafood	74°C (165°F)	74°C (165°F)

**\*A probe thermometer is required to monitor internal temperatures of hazardous foods.**

### Food sources

All food must come from an approved and inspected source. This includes but is not limited to:

- Graded eggs
- Inspected meat
- Pasteurized milk

## Handwashing and personal hygiene

It is expected that all persons working with food (preparing, cooking and serving) at special events and markets maintain personal hygiene and wash their hands. The following will support good personal hygiene and handwashing:

- A sink with hot and cold running water that drains directly to a sanitary sewer, OR
- Containers with potable (safe) water equipped with a continuous flow spigot that drain directly to a temporary container for future disposal.
- Liquid soap and paper towels along with a garbage can is to be available directly where food is prepared and served.
- Wastewater (from hand washing) is to be disposed of in an acceptable manner (into a sanitary sewer or private sewage system). It is the responsibility of the operator of the food premises at a special event or market to inquire about this with the event or market organizer.
- Hand sanitizer is permitted only if pre-packaged food is handled (e.g., canned beverages, chips).
- NO food handler is to work when experiencing symptoms of illness.

## Potable water supply

- Water used in the processing/preparing/cooking of foods and handwashing MUST be from a potable source. Municipal water is routinely tested and considered potable.
  - If the potable water supply is from a private source, ensure the water source has been tested within the last six months. It is recommended that private well water is tested at least three times per year.
- Potable water containers and tanks must be cleaned and sanitized before use at a special event or market.
- All temporary water supply lines such as hoses, must be properly cleaned, sanitized, and flushed before use. Temporary water supply lines must be made of food grade material safe for use with food or water that is intended for human consumption.
- Backflow prevention devices should be installed on all temporary hose lines connected to a potable water supply.

## Cross contamination

- Ensure food is covered (protection from flies, sneezing, dust, etc.).
- Ensure raw hazardous foods are separated from cooked and/or ready-to-eat foods.
- Ensure work surfaces and utensils can be cleaned and sanitized in a manner to prevent cross-contamination of food contact surfaces.
- Ensure food samples are offered in a manner to prevent contamination of the food products (e.g., portioned by vendor, individual containers, and adequate protection).

## Utensils/surfaces/dishwashing

Follow the requirements below to ensure the safe use of utensils, maintenance of surfaces, and dishwashing:

- Have access to dishwashing facilities (where applicable) such as:
  - a commercial mechanical dishwasher or
  - multiple sinks with a sanitizing step.
- Use single service utensils.
- Have an adequate supply of “back-up” utensils used for food preparation (tongs, scoops, etc.) to replace soiled or contaminated utensils in the absence of cleaning and sanitizing facilities at the event or market.
- Back-up utensils must be properly wrapped or placed in a container to maintain them in a clean and sanitary manner when not in use.
- To sanitize surfaces, use sanitizer that has been pre-mixed in a labelled spray bottle at a concentration of 100 ppm for chlorine (1/4 tsp bleach per 2 cups water), or 200 ppm for quaternary ammonium solutions.