

Food Handling Requirements for the Royal Agricultural Winter Fair 2013

The following requirements apply to all booths selling food for immediate consumption. Booths providing free food samples and/or demonstrating food handling and equipment use are also required to follow these requirements.

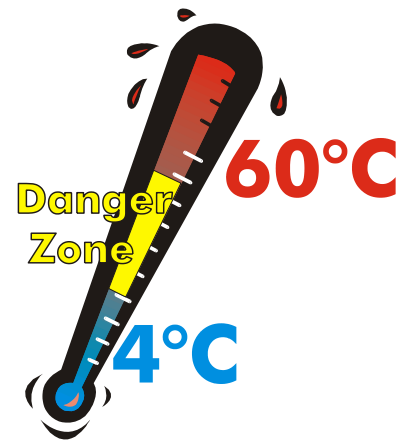
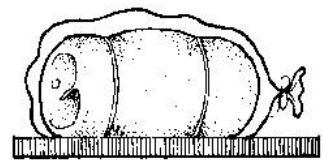
Outbreaks involving petting zoos and live animal displays have shown that the relative proximity of live animals and food preparation and vending play a role in foodborne illness through the airborne transmission of animal fecal matter. Based on this evidence, Toronto Public Health will not allow the sale, preparation and/or service of food in areas that have live animals and has restricted food preparation and vending to designated areas.

Food Supplies

- All food shall be obtained from government inspected food premises. **NO home prepared or home canned food shall be served, offered for sale or given away. NO unpasteurized food or drinks (eg. milk, cider) shall be sold or given away as samples.**

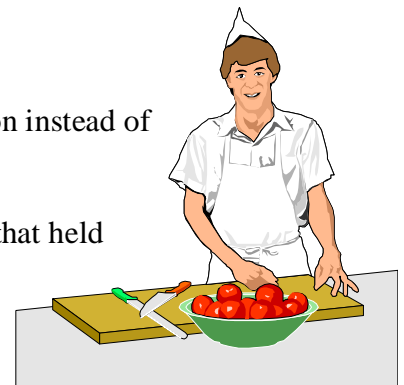
Food Protection and Storage

- All food must be protected from contamination at all times using such items as plastic wrap, aluminum foil, lids and/or sneeze guards.
- Food must be stored at least 15 cm (6") off the ground.
- Store cleaning supplies in an area separate from food.
- All potentially hazardous and hazardous food must be transported, stored and maintained at proper temperatures. Cold food must be kept at 4°C (40°F) or lower. Hot food must be kept at 60°C (140°F) or higher. Probe thermometers must be provided so that operators can ensure that food is being held at the proper temperatures. Proper refrigeration units, hot holding units and freezers must be used to maintain food at proper temperatures (ie. Coolers with ice, steam tables).
- Store cooked and ready-to-eat food on shelves above raw hazardous food in the refrigerator/freezer or in separate compartments.



Food Preparation

- Limited food preparation is permitted on site.
- Do not leave food out at room temperature.
- Keep marinating food in the refrigerator.
- Prepare and cook food in smaller amounts for immediate sale/consumption instead of in large amounts that need to be cooled and reheated.
- Prevent cross contamination.
 - Use clean plates or containers for cooked food and not those that held raw food.
 - Clean and sanitize cutting boards and knives after each use and on a regular basis.
 - Use utensils such as tongs, ladles and spatulas when handling food.



Cooking Food Thoroughly

Food must be cooked and reheated to an internal temperature as indicated below. Food probe thermometers must be available to check the internal temperature of hazardous food.

Internal Temperatures for Cooking and Reheating Hazardous Food

Hazardous Food Item	Cooking °C (°F) for 15 seconds	Reheating °C (°F) for 15 seconds
Poultry: ▪ Whole	82 (180)	74 (165)
Poultry: ▪ other than whole poultry ▪ all parts of ground poultry ▪ all parts of ground meats that contain poultry	74 (165)	74 (165)
A food mixture containing poultry, egg, meat, fish or another hazardous food	74 (165)	74 (165)
Pork and pork products All parts of ground meat, other than ground meat that contains poultry	71 (160)	71 (160)
Fish	70 (158)	70 (158)

Food Sampling

- Use tongs, serving spoons, ladles and spatulas to serve food into individual sample size portions.
- The samples should be offered in single portions by using individual serving plates, cups or serviettes.
- Consumers must not be able to touch other food samples while they are taking their own sample.

Handwashing Sinks

Every food booth must have a Toronto Public Health approved method of handwashing available in the booth. This includes sampling booths, demonstration kitchens and licensed bar areas.

Booths handling food must have a handwashing basin with hot and cold water under pressure, liquid soap in a dispenser and paper towels. Operators are responsible for maintaining proper water supplies and removing waste water from their booths.



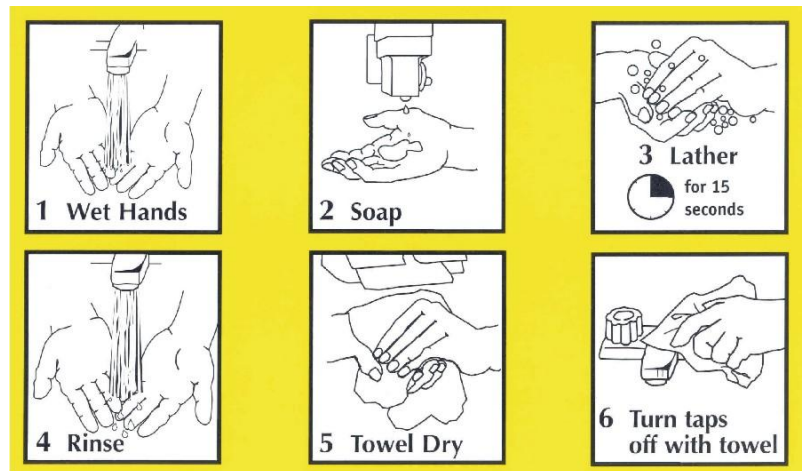
Personal Hygiene (Handwashing)

All food handlers

- Must maintain good personal hygiene
- Must wear clean outer clothing and have their hair confined in a net or a hat
- Should have trimmed nails and wear no jewellery when preparing food
- Should be aware of their habits such as nail biting, touching their face especially around the mouth, nose and eyes

Hands must be properly washed using the six step method as illustrated.

- Wash hands after:
 - Handling hazardous or raw food
 - Sneezing or coughing
 - Touching something contaminated
 - Smoking
 - Using the washroom
 - Handling money
 - after finishing one job and before beginning another job
- Wash hands before:
 - starting work
 - handling any food



Ontario Regulation 562, Food Premises, under the authority of the Health Protection and Promotion Act, 1990, does not require the use of gloves.

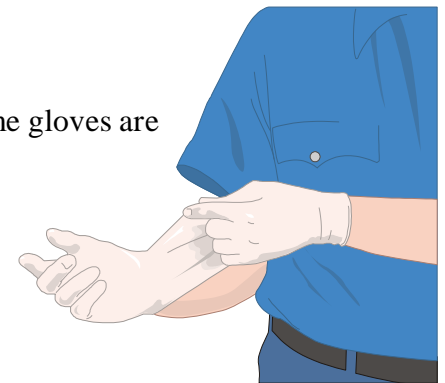
- It is required that food handlers properly wash their hands before handling food. Utensils must be used whenever possible.
- Gloves are recommended when food handlers have cuts or wounds on their hands.
- The cut or wound should be bandaged and protected with a glove. This protects the wound and the food.

If gloves are used:

- They must be replaced after each task
- Hands must be properly washed before gloves are put on and each time gloves are removed
- Gloves must be properly stored to protect them from contamination

Remember;

- **Gloves do not replace handwashing**
- Gloves are a tool and must be used properly

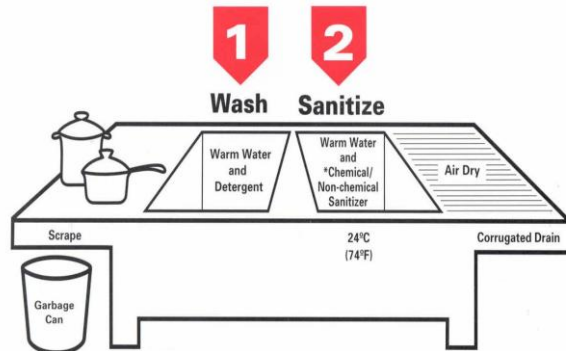


Hand Sanitizers

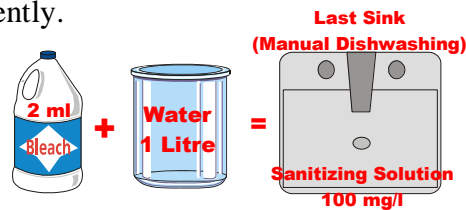
- Hand sanitizers do not replace proper handwashing.
- Hand sanitizers should be in contact with hands for at least 30 seconds to be effective.

Cleaning and Sanitizing

- A two (2) compartment sink must be provided in each booth for the proper cleaning and sanitizing of utensils and food containers on site. Ensure detergent and sanitizers are available for use.



- The last sink must be used for sanitizing utensils and food containers after washing. A sanitizing solution for the last sink can be made proportionately by the following. The sanitizing solution must be changed frequently.



- Food contact surfaces must be cleaned and sanitized after each use and every two hours.
- All surfaces must be cleaned and sanitized every four hours.
- Provide a sanitizing solution stored in a spray bottle or a pail (for wiping cloths) to be used to sanitize all surfaces. The solution in the bucket should be changed every 4 hours and once a day in the spray bottle.



NOTE: All food booths must have at least a total of 3 sinks. A handwashing basin available for handwashing only and a 2 compartment sink for washing and sanitizing utensils and food containers.



Contact Toronto Public Health at 416 338-7600 for further information.