

# PUBLIC HEALTH REQUIREMENTS FOR MOBILE FOOD VENDORS

To help support you in your day-to-day operations, York Region Public Health would like to assist owners/operators of mobile preparation premises in meeting requirements outlined in the Ontario Food Premises Regulation 493/17.

## DEFINITIONS

A mobile preparation premises is defined as a trailer, cart or vehicle mounted food premises or other food premises which is capable of being readily moved, from which food is prepared and offered for sale to the public.

## FOOD HANDLING

All foods must be from an inspected source. Food prepared in an uninspected kitchen is not permitted.

Hazardous foods must be maintained at a temperature that is at or less than 4°C/40°F, or greater than 60°C/140°F. All cold and hot holding units must be equipped with an accurate indicating thermometer.

Food must be protected from contamination at all times during transportation, storage, preparation, display and service.

Food contact utensils and equipment must be corrosion resistant and non-toxic. They must be used where possible to avoid or minimize hand contact with food. Extra utensils are recommended.

Self-serve condiments or toppings must be in containers with a lid or in single-serve packets.

Only single-service articles (disposable utensils, plates, napkins) are permitted.

## GENERAL SANITATION

All food contact surfaces must be maintained in a clean and sanitary manner.

Mobile preparation premises are required to have a constant supply of hot and cold running water.

Separate holding tanks must be provided for potable and waste water. Every waste tank and water supply tank must be equipped with an easily readable gauge or be transparent, so you can see the level of water in the tank.

## HANDWASHING AND DISHWASHING

All mobile preparation premises must have a separate hand washing station that has soap in a dispenser and paper towels.

At a minimum, a 2-compartment sink is required to clean and sanitize utensils where washing and rinsing can be done effectively in the first sink and the second sink is used for sanitizing.

## FOOD HANDLER TRAINING

Food operators must ensure there is at least one certified food handler who has completed food handler training, on the premises during all hours of operation.

## YORKSAFE

YorkSafe is the public disclosure program in York Region. All mobile food vendors should post their Proof of Public Health Inspection sign on their unit. All food safety inspection reports are posted on the YorkSafe website.

For more information on food safety requirements, contact **York Region Health Connection at 1-800-361-5653, TTY 1-866-252-9933** or visit [york.ca/foodsafety](http://york.ca/foodsafety)

For more information on the YorkSafe program, visit [york.ca/yorksafeprogram](http://york.ca/yorksafeprogram)