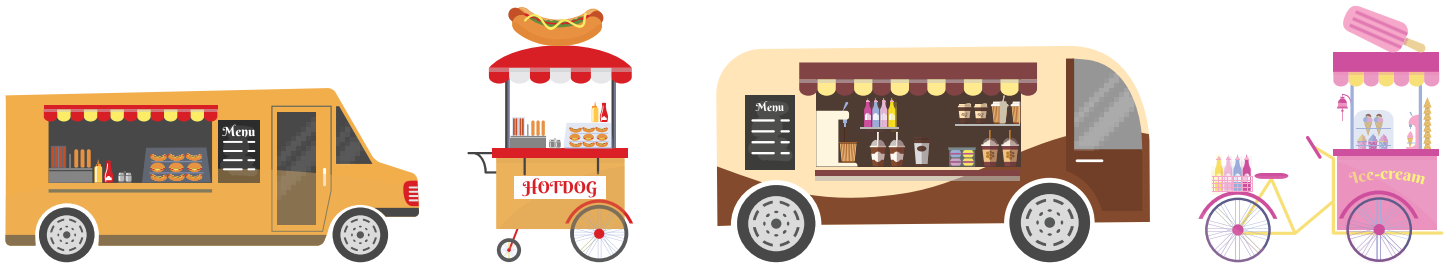


This document is not intended to replace published legislation. This document serves as a quick reference tool for owners and operators of a mobile food premises operating within the geographic region served by Peterborough Public Health. In addition, this document focuses on compliance with public health requirements from a food safety perspective. Owners and operators are advised to contact the local municipality in which they will be operating to determine if there are additional licencing requirements.



More commonly referred to as: food trucks, catering vehicles, chip trucks, ice-cream trucks, or food carts, a “**mobile food premise**” is *officially* defined in [O. Reg. 493/17: FOOD PREMISES](#) as:

“a trailer, cart or vehicle-mounted food premise or other itinerant food premise which is capable of being readily moved and in which food is prepared and offered for sale to the public.”

[O. Reg. 493/17: FOOD PREMISES](#) applies to all “food premises” in Ontario, including: mobile food premises, restaurants, banquet halls, cafés, grocery stores, and bakeries, just to name a few. This regulation sets the minimum food safety requirements, from equipment and maintenance to safe food storage and preparation.

Peterborough Public Health (PPH) must receive notification before any new food premises can operate in Peterborough City and County. A Public Health Inspector will conduct a pre-opening inspection at least one week before any planned use. The mobile premise must be in a ‘ready to operate’ state for the pre-opening inspection to help avoid the need for a follow-up inspection and possible delays. During the pre-opening inspection, we need to see that all equipment is functioning properly, this includes electrical accessories, hot water tanks, running water, operating fridges, hot-holding units, adequate lighting, etc.

A temporary food booth consisting of a “table-and-tent” is not a “mobile food premise”. When a “table-and-tent” setup is permitted, the food being served often comes from a separate, routinely inspected “food premise”. Food preparation at these temporary setups must be minimal and can’t involve raw meat.



Mobile Food Premise Requirements

As per [O. Reg. 493/17: FOOD PREMISES](#)

BASIC REQUIREMENTS

- Potable (drinkable) water supply.
- Separate holding tanks (with readable gauges) are required for potable water supply and wastewater collection.
- Food contact surfaces made of non-toxic and corrosion-resistant materials.
- Food contact surfaces smooth, non-absorbent, free from cracks and crevices, and easy to clean and sanitize.
- All other surfaces (not intended for direct food contact) must be smooth, non-absorbent, and easy to clean.
- Adequate ventilation to ensure the elimination of odours, fumes, vapours, smoke, and excessive heat.
- Adequate lighting as per the Ontario Building Code.
- Screened doors and windows to prevent entry of pests (i.e. insects, vermin, etc.).
- Garbage stored in a compartment or bin to prevent odours and exclude pests.
- Adequate supplies and equipment on site, including: paper towels, liquid soap, cleaning supplies, sanitizer, sanitizer test strips, single-service eating utensils, thermometers, etc.
- Waste water disposal plan in place (i.e., using a sanitary sewer or treatment facility, *not* on the ground or in a storm sewer).
- Foods must be prepared and served from within the mobile food premise.
- If any food preparation is required off-site, it must take place in an inspected food premise.
- There must be proof of at least one Certified Food Handler on-site at all times.
- Only single-service eating utensils (i.e., disposable plates, cups, forks, spoons, etc.) to be provided for customer use.
- Operate and maintain the Mobile Food Premise in a clean and sanitary manner.

SINKS

- A separate handwashing sink must be conveniently located and used for handwashing only. The handwashing sink must have potable hot and cold running water, liquid soap, and paper towels.
- A two or three-compartment sink of sufficient size must be available. Follow the manual wash, rinse, and sanitization procedure for preparation equipment and utensils.
- The following are common sanitizers with appropriate concentrations listed:
 - Chlorine: at least 100 ppm
 - Quaternary ammonium compounds: at least 200 ppm
 - Iodine: at least 25 ppm

- Use sanitizer test strips to test the concentration of the sanitizer being used.

SAFE FOOD HANDLING REQUIREMENTS

Proper Temperature Control of Foods:

- Keep cold “potentially hazardous foods”* at 4°C (40°F) or below.
- Keep hot potentially hazardous foods at 60°C (140°F) or above.
- Thermometers must be present to ensure that cold-holding/hot-holding/cooking and re-heating temperatures are appropriate.
- 74°C (165°F) is an appropriate cooking and re-heating temperature for **most** potentially hazardous foods. However, whole poultry must be cooked to at least 82°C (180°F).
- Maintain frozen foods in a frozen state.

Protect Food from Contamination:

- Keep ready-to-eat foods separate from raw foods.
- Store chemicals separate from (or below) foods.
- Label chemicals clearly.
- Store foods off of the ground.
- Keep foods covered to avoid contamination (food grade containers, wraps, lids, stored in fridge when not in use, etc.)
- Protect utensils, equipment, and take-out supplies from contamination.
- Scoop handles must be upright above the food line so the server’s hand does not come in contact with the food. When serving ice cream, frozen confections, or desserts a dipper-well with potable running water should be provided for storing dispensing scoops, or in any other way that will prevent bacterial growth.
- Use protective containers, cabinets, or shields for foods that are displayed for sale.
- Non-food areas (driving area, personal item storage) must be separate from food preparation areas.

Food Handler Hygiene:

- If you use gloves, use them properly (i.e., discard between different uses and when contaminated).
- NOTE: hand sanitizers and/or gloves do not replace the need for proper hand-washing.
- Hair must be confined.
- Clean garments/aprons.
- Sick food handlers can’t work with food (diseases causing stomach upset, diarrhea, and/or vomiting are very easy to transmit).

* **potentially hazardous food** means “food in a form or state that is capable of supporting the growth of infectious or toxigenic micro-organisms and which requires time and temperature control to limit such growth.” Examples include: meat, dairy, fish, eggs, gravy, food mixtures, etc.

For further information, please call 705-743-1000 or visit the website at www.peterboroughpublichealth.ca