

Special Event Tips for Food Vendors: Sanitizing

Food vendors at Special Events must meet certain requirements regarding sanitizing food contact surfaces and dishwashing.

Dishwashing & Utensil Requirements

- Utensils and equipment may be washed on site or in a commercial kitchen. A two or three-compartment sink with hot and cold running water must be used.
- If dishwashing onsite; the wash, rinse, and sanitize method must be used to clean utensils and equipment.
- Dishwash at a minimum temperature of 24°C (75°F) for a minimum of 45 seconds in:
 - Chlorine: 100 ppm (2ml of unscented chlorine bleach in 1 litre of water)
 - Quaternary Ammonium: 200 ppm
 - Iodine: 25 ppm
- Vendors must provide a sufficient number of clean utensils for back-up and should be swapped out as often as necessary to maintain them in clean and sanitary condition.
- Store utensils and equipment in a clean, washable container and it is recommended to have four sets of utensils for each day of the event.
- Each vendor must have a waste-water container with adequate storage to collect used water from dishwashing and that is disposed of appropriately.

Food Contact Surfaces

- A sanitizing solution (bucket or spray bottle) must be available to sanitize food contact surfaces.
- A bleach and water sanitizing solution of 100 ppm is made by mixing ½ teaspoon (2 ml) of unscented chlorine bleach with 4 cups (1 litre) of water or follow the manufacturer's directions for all other types of approved sanitizers.
- If a bucket is used, wiping cloths must be stored in the sanitizing solution. An adequate supply of cloths must be provided.
- If a spray bottle is used, it must be clearly labelled, and a clean wiping cloth or disposable paper towels must be used.
- Sanitizing solutions must be prepared daily and changed at least every 3 hours, or as often as needed to maintain concentrations.

General Reminders

- Test strips within expiry must be available onsite and used to verify sanitizer concentration before each use.
- Sanitizer products should not be old or expired, as they lose the concentration and effectiveness over time.
- Keep extra, newly purchased sanitizer bottles onsite during Special Events.

For more information:

Talk to a public health inspector at 1-800-265- 7293 ext 4753 or visit our website at www.wdgpUBLICHEALTH.ca.