

# Don't let food poisoning ruin your event

York Region Community and Health Services has developed guidelines to assist event coordinators to prevent the risk of food-borne illness. The following required safe food-handling practices will help you plan a food-safe event.

Before planning an event, please ensure that the Organizer Application Event Form and Vendor Application Event Form are submitted to York Region Community and Health Services.

## Inspected Source

- **Food for events needs to be from an inspected food premises.**
- **An inspected source is food prepared at premises like supermarkets and bakeries**
  - ▶ Inspection reports can be reviewed at [www.york.ca/YorkSafe](http://www.york.ca/YorkSafe)
- **Food prepared from home is NOT acceptable.**
- Use precooked meats and meat products (e.g. precooked hamburgers, precooked hotdogs). They are safer than raw products.
- Hazardous foods are food that can support bacterial growth, which have the potential to lead to outbreaks.
- Use only grade A or B eggs. Never use Grade C or ungraded eggs.
- Check meat and meat products for stamps and tags.
- Keep receipts for proof of purchase.

## Transporting Food

- Transport food in coolers and insulated units to protect from contamination and to ensure that all food is maintained at proper temperatures.
- All hazardous food items must not be in the **Danger Zone** 4°C (40°F) to 60°C (140°F). Cold food must be 4°C (40°F) or lower and hot food must be 60°C (140°F) or higher.
- Storage thermometers are required in all cold/hot holding units to ensure food is not in the Danger Zone.

## Correct Food Temperatures

- A probe thermometer is required to check internal temperatures of hazardous food.
- Ensure hazardous food is properly cooked to the appropriate internal cooking temperatures.
- Keep cold food cold and hot food hot.
- Do not use heat lamps for holding hot food items.
- Covered chafing dishes can be used with sterno heaters (warming gel).



1-800-361-5653  
TTY: 1-866-252-9933

York Region Health Connection

**Community and Health Services**  
Public Health

[www.york.ca](http://www.york.ca)



## Internal Cooking Temperatures



FOOD PRODUCTS	MINIMUM INTERNAL COOKING AND REHEATING TEMPERATURE
Ground poultry, poultry products	74°C (165°F)
Mixture containing two or more of these items: poultry, egg, meat or fish	74°C (165°F)
Pork, pork products and ground meat other than poultry	71°C (160°F)
Other hazardous food (beef, lamb, rice, seafood, etc.)	70°C (158°F)

## Protecting Food

- Cover food to protect it from contamination using food grade materials (e.g. plastic containers with lids, aluminum trays with lids, etc.).
- Separate raw from ready-to-eat food by using different work tables or surfaces to prevent cross-contamination.
- Only single-service items (e.g. paper plates and cups) should be provided for use by customers.
- Use utensils to handle food to minimize direct hand contact (e.g. utensils for prepping, cooking and serving).
- Condiment containers must have self-closing lids and separate dispensing utensils.

## Glove Use

- Proper handwashing is preferred over glove use unless the food handler has a minor cut or burn.
- **Gloves should be used once and discarded after each task. When changing tasks, remove and dispose of the gloves and wash your hands.**

## Proper Handwashing

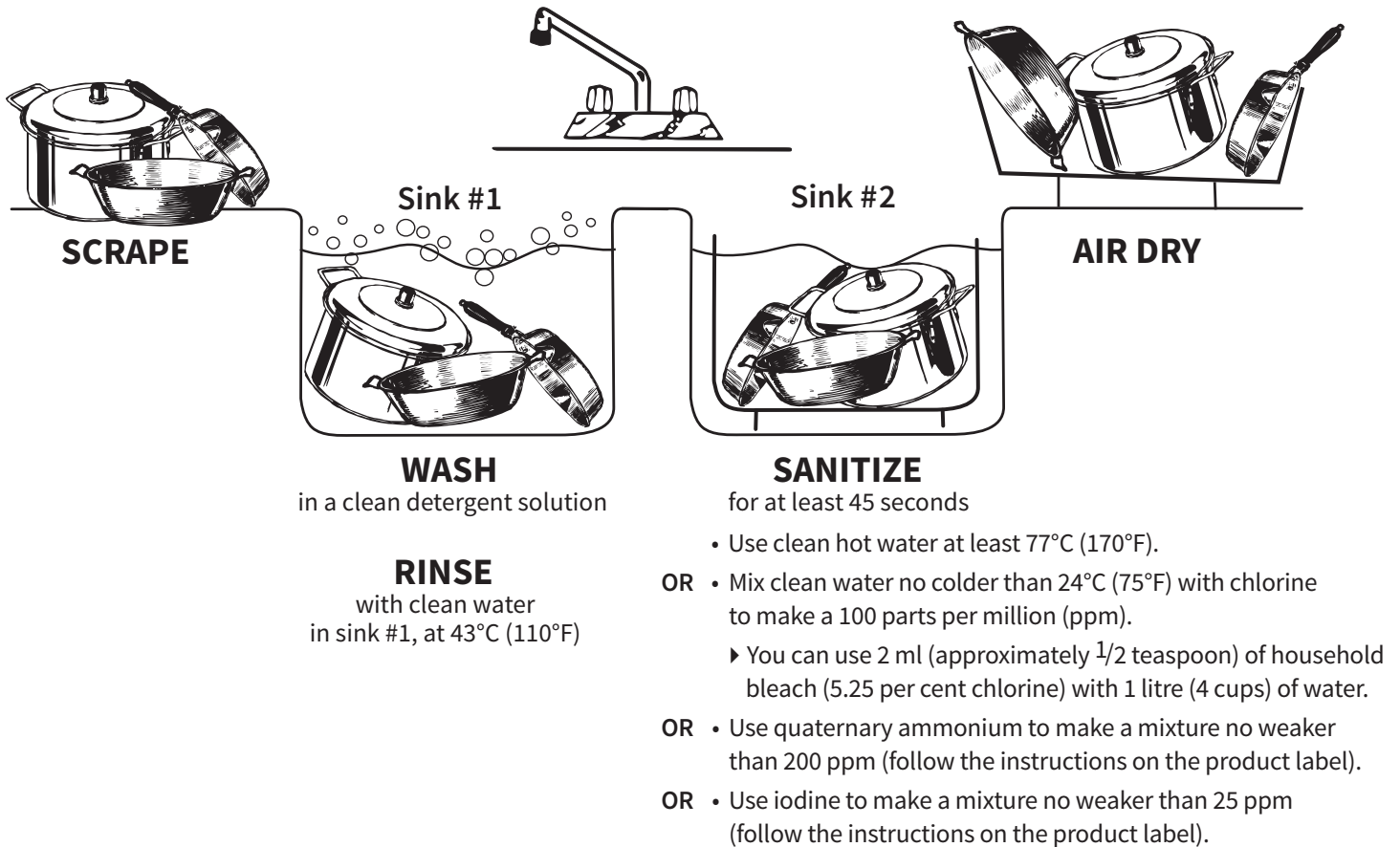
- A handwashing sink for food handlers must be in the food preparation area, along with water, liquid soap and paper towels.
- At a minimum, temporary handwashing stations must consist of an insulated container with a spigot, providing a continuous flow of running water, liquid soap, paper towels and a bucket to collect waste water. The temporary handwashing station must be set up on an elevated surface (e.g. table or shelf).
- **Wastewater from the handwashing sink must be disposed of in a sanitary manner (e.g. in sewers or toilets), not on the ground or in recreational waters.**
- Hand sanitizers may be used but not as a replacement for proper handwashing.



# DISHWASHING

## 2 sink method

for pots, pans and cooking utensils



## Dishwashing Equipment and Utensils

- A two-compartment sink is highly recommended and should be used for washing and sanitizing all utensils used on-site. Wastewater must be disposed of in a sanitary manner.
- Detergent soap supplies and approved sanitizer must be available. An approved sanitizer for the second sink, in the illustration above, can be made with approximately 2 ml ( 1/2 teaspoon) of household bleach mixed with 1 litre (4 cups) of water. An alternative to household bleach is quaternary ammonium, following manufacturer's directions.
- If dishwashing is not possible, ensure multiple sets of equipment and utensils are available.
- Ensure clean and dirty equipment and utensils are kept separate.

## Cleaning and Sanitizing

- All surfaces must be cleaned and sanitized after use.
- Cleaning means scrubbing with a detergent and water.
- Sanitizing means using an approved sanitizer.
- The sanitizing spray solution should be 5 ml (1 teaspoon) of household bleach mixed with 1 litre (4 cups) of water.
  - ▶ Keep the sanitizing spray solution in a container that is properly labeled and readily available.
  - ▶ The sanitizing spray must sit on surfaces for at least 45 seconds before wiping. Do not rinse surfaces after sanitizing. Once dried, this concentration of sanitizer will not harm food or individuals consuming the food.

## Important Tips

- Ensure fruits and vegetables are thoroughly washed.
- Food handlers must follow good personal hygiene practices by washing hands often, wearing clean clothing and hair coverings.
- Use sunshades or umbrellas to protect food from the sun and animal droppings.
- Keep all food off the ground, including fruits and vegetables.
- Ensure water comes from a safe drinking water source.
- Adequate, durable, leak-proof garbage storage bins with lids must be readily available.
- Have washroom facilities available, equipped with water, liquid soap and paper towels.
- If the event continues after sundown, adequate lighting is required.

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



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