

# *F a c t s*



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## Fixed Food Premises - Take-Outs

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This type of food premise must comply with all sections of the regulation. They are exempted from the public washroom requirement providing no seating is present.

The following are required:

- Single service food grade articles (disposable dishes and utensils) to be given to patrons.
- All openings must be tight fitting and properly screened.
- A locker or cupboard must be provided for employee clothing.
- Floors, walls, ceiling that are non-absorbent and can be readily cleaned.
- Adequate lighting.
- Mechanical ventilation over cooking areas vented to the outside.
- Hot and cold running water under pressure.
- A separate handwashing basin with hot and cold running water under pressure and liquid soap and paper towel in a dispenser.
- Adequate refrigeration with an indicating thermometer.
- Refuse containers sufficient for storing all garbage.
- Disposal of all liquid waste in a sanitary manner
- A separate staff washroom for employee use that is conveniently located.
- If seating is provided for consumption of food on the premises, male and female public washrooms are required.
- Two sinks for the cleaning and sanitizing of utensils.

**Note:** Requirements refer to the physical premises only and do not relieve the owner / operator from the responsibility of other sections of the regulation that refer to operational aspects of the establishment.