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## **French Fried Potato Vendors**

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These vendors may offer for sale limited menu items listed in Section 3 of the Regulation. These include cold drinks, hot beverages, frozen confections sold in the original wrapper, popped corn, roasted nuts, French fried potatoes and pre-packaged food that is not hazardous. These premises may be mobile or fixed.

This group is exempt from some parts of the regulation but must provide the following:

1. Single service article.
2. An adequate supply of moist towlettes.
3. A locker or cupboard for employee's wearing apparel.
4. Smooth, tight, non-absorbent floor coverings.
5. Walls and ceilings that are readily cleaned.
6. Protection against entrance of insects, rodents, vermin, dust, and fumes.
7. Adequate lighting.
8. Mechanical ventilation over the cooking are, vented to the outside.
9. A supply of potable water adequate for the operation of the premises.
10. Adequate refrigeration with thermometers provided.
11. Refuse containers sufficient for storing all garbage.
12. Disposal of all liquid waste in a sanitary manner.

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

The Owner is responsible to ensure that all municipal bylaws are met and adhered to. Please make inquiries with your local clerk or Planning Department regarding the zoning of your property before any business is established.

**[www.publichealthgreybruce.on.ca](http://www.publichealthgreybruce.on.ca)**

Provided courtesy of Health Protection, Grey Bruce Health Unit  
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