

F a c t s



Hot Dog Cart Vendors

These are mobile food preparation premises where food preparation is limited to the re-heating of precooked hotdogs and sausages products to be served on a bun.

The following are required:

1. Single-service articles for use by patrons.
2. A supply of hot and cold potable water adequate for the operation of the premises.
3. A separate handwashing basin with hot and cold running water along with liquid soap and paper towels dispensers.
4. Refrigeration with an accurate indicating thermometer capable of maintaining temperature of 4C (40F) or lower.
5. Refuse container sufficient for storing all garbage.
6. Potable water tanks and waste water holding tanks must be equipped with easily readable gauges to determine their level.
7. All liquid waste shall be disposed of in a sanitary manner.
8. A means of heating or holding hot foods at a minimum of 60C (140F) or higher.

www.publichealthgreybruce.on.ca

Provided courtesy of Health Protection, Grey Bruce Health Unit
Offices: Owen Sound - 519-376-9420 or 1-800-263-3456
Walkerton - 519-881-1920 or 1-800-821-7714

9. All foods must be protected from contamination.

Notes:

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.

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.

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