

F a c t s



Street Food Vending Carts

The *Food Premises Regulation* (Ontario Regulation 562/90), under the *Health Promotion and Protection Act* has been amended to allow for the sale of a greater variety of foods from street food vending carts.

The foods **permitted** to be sold or offered for sale from a street food vending cart are:

- Ready-to-eat foods that are prepackaged in another regulated food premise.
Examples: fruit juices, soda, pre-packaged salads and fruits and pre-packaged baked goods.
- Foods that are pre-cooked in another regulated food premise, and are re-heated on the street food vending cart.
Examples: wieners or similar sausage products, pizza, samosas, burritos, beef patties and hamburgers.
- Non-hazardous foods that are prepared at another food premise or prepared on the street vending cart in a safe and sanitary manner that will prevent contamination.
Examples: french fried potatoes, fruit juices, non-dairy smoothies, corn on the cob and whole fruit.

Foods **not permitted** to be sold or offered from a street food vending cart are:

- Home-prepared foods.
- Hazardous foods that are prepared on site.
Examples: milk products (dairy shakes and smoothies), meat, fish, seafood or poultry.

You may apply to the Medical Officer of Health to sell foods items that are not included in the permitted categories listed above provided that the operator complies with the regulatory requirements of the Food Premise Regulations (O. Reg. 562/90).

— *Health & Environment Facts* —

At every street vending cart, the following is required:

- During the time of operation, the food vending cart (food preparation, food holding and food service area) shall be completely covered by an overhead canopy of corrosion-resistant, non-absorbent and readily cleanable material.
- Where food is being handled, a separate hand wash basin with hot and cold running potable water under pressure and liquid soap and paper towels must be available on site.
- Ensure single service utensils are used except where utensils for food preparation or handling are being manually washed on site, a two or three-compartment sink is required for washing, rinsing and sanitizing utensils.
- A separate holding tank shall be provided for toilet and sink wastes.
- Every waste tank and water supply shall be equipped with an easily readable gauge for determining water level in the tank.
- Refrigeration with an accurate indicating thermometer capable of maintaining a continuous temperature of 4° C (40° F) or lower.
- When hot holding hazardous foods, the foods must be kept at a temperature of 60° C (140° F) or higher.
- When you transport foods to your street vending cart, it must be done in a manner that maintains the food at the required temperatures and prevents contamination or adulteration.

NOTE:

Requirements noted above do not relieve the owner/operator from the responsibility of other sections of the *Food Premises Regulation* (O. Reg. 562), under the *Health Protection and Promotion Act* or any other applicable law.

www.publichealthgreybruce.on.ca

Provided courtesy of Health Protection, Grey Bruce Health Unit
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