



FOODRAP



SPRING 2024

Updated Application Process for Special Events/Farmers' Market

With spring in full bloom and summer quickly approaching, special event season is soon underway. We are pleased to announce that all special event and farmers' market coordinator and vendor forms can be completed and submitted [online](#). This means you no longer have to complete and submit the forms by dropping them off at our office or by mail, though these options will still be available. Please ensure you submit all forms at least **45 days** for coordinators and **30 days** for vendors before the event or your application may not be reviewed by our department.

Special event vendors must comply with Ontario Regulation 493/17: Food Premises. This will not only prevent the risk of food-borne illnesses but also help your inspection go smoothly.

A quick list of items to consider for your set-up:

- Hand-washing sinks are adequately supplied with soap, paper towels, and hot & cold running water.
- Surface sanitizer (chlorine, quaternary ammonium, iodine) must be available on-site.
- At least one certified food handler is on-site during the event.
- Refrigeration/hot holding units to store potentially hazardous foods.
- Thermometers placed inside all coolers/refrigerated units.
- Separate storage for raw foods and ready-to-eat/cooked foods.
- Potable water source.
- Approved food sources/use of an inspected kitchen to produce your food.
- Adequate supply of utensils.
- Protect all food from contamination (e.g., food covers, storing food off the ground).

Here's to a fun and safe special event season for 2024!

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Navigating Inspections: A Guide for Food Premise Owners

The Durham Region Health Department has the responsibility to conduct routine food safety inspections to ensure compliance with Ontario Regulation 493/17: Food Premises.

Public Health Inspectors will provide a DineSafe sign after each inspection to notify the public of the current inspection result. An inspection can result in a pass (green sign), a conditional pass (yellow sign), or a closure (red sign).

A **green pass sign** is issued when a premise mostly complies with the Regulation and has few critical/non-critical infractions.

A **yellow conditional pass** is issued when significant critical/non-compliance infractions are observed during the inspection.

A **red closure sign** is issued when a health hazard is present that cannot be corrected immediately.

What is the difference between critical and non-critical infractions?

Critical infractions are:

- Temperature control for food storage (e.g., hot/cold holding).
- Food protection from cross-contamination and adulteration.
- Proper hand hygiene.
- Food contact surfaces are cleaned and sanitized.
- Food from approved food sources (e.g., inspected meats, graded eggs, etc.)

Non-critical infractions are:

- General premise sanitation.
- Sanitation maintenance of staff/public washrooms.
- Equipment sanitation.
- Sanitary garbage disposal.

All inspection results are available on-line at [Check&GO!](#) Durham to help Durham Region residents make informed decisions and protect their health.

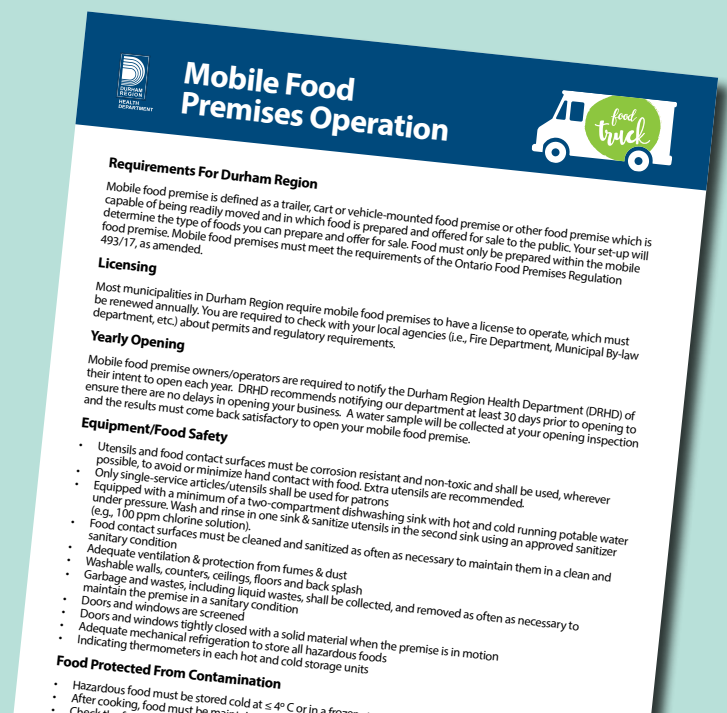


Mobile Food Trucks with Annual Opening Requirements

A mobile food premise is any premise that can be easily moved between locations and prepares food to be offered for sale to the public. Examples include food trucks, street food vending carts, food service trailers, and hot dog carts. All mobile food premises must meet the requirements of the Ontario Regulation 493/17: Food Premises. Most municipalities require mobile food premises to have a license to operate, which must be renewed annually. You must check with your local agencies (i.e., Fire Department, Municipal By-law department, etc.) about permits and regulatory requirements.

Mobile food premise owners/operators must notify the Durham Region Health Department of their intent to open each year. We recommend notifying our department at least **30 days** prior to opening to ensure everything runs smoothly in opening your business. A water sample will be collected at your opening inspection and the results must come back satisfactory to open your mobile food premise.

During your opening inspection, a Public Health Inspector will conduct an inspection to ensure all your equipment is working properly. Please make sure all of your equipment (e.g., refrigerator, hand washing sink, etc.) are turned on during the opening inspection. For additional requirements, please check out our new [Mobile Food Premises Operation resource](#).



Best Practices for Temperature Control in Food Storage

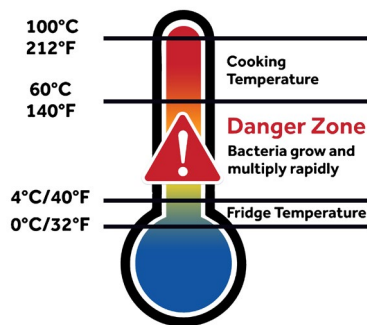
Maintaining proper temperature control is essential for food safety. By implementing the following concepts and best practices, this can help prevent the risk of food-borne illnesses.

Refrigeration:

- Proper refrigeration is critical for keeping perishable foods safe.
- Refrigerators must be set at 4°C (40°F) or below to slow the growth of bacteria.
- Organize your refrigerator to allow for proper air circulation.
- Check and calibrate refrigerator thermometers to ensure they are accurate.

Temperature Danger Zone:

- The temperature danger zone is between 4°C (40°F) and 60°C (140°F).
- Keep food out of this zone as much as possible to prevent bacterial growth.
- Hot-holding food above 60°C (140°F) prevents further bacterial growth.



Proper Cooling Methods:

- Food should cool from 60°C (140°F) to 20°C (68°F) within two hours and from 20°C (68°F) to 4°C (40°F) or less within the next four hours.
- Use accelerated cooling methods such as ice water baths, stirring, an ice wand, adding ice directly to food, or dividing food into small portions for faster cooling.
- Once cooled, store the food at 4°C (40°F) or less, and label and date the containers for tracking.

Probe Thermometer Use:

- Use a food thermometer with a metal probe to check food temperatures.
- Insert the probe into the thickest part of the food and wait at least 15 seconds for the reading to stabilize.
- Clean and sanitize the probe thermometer after each use to prevent cross-contamination.

Temperature logs are recommended for refrigeration, cooking, and hot-holding temperatures. By implementing these best practices for temperature control in food storage, you can maintain high standards of food safety in your establishment and ensure the safety of your customers.



Preventing Cross-Contamination: Best Practices for Food Handling

Cross-contamination is the transfer of harmful bacteria, viruses, and chemicals to ready-to-eat food. This poses significant risks to food safety that can lead to food-borne illnesses. Cross-contamination happens in three ways:

Food to Food - Raw foods or juices come in contact with ready-to-eat food.

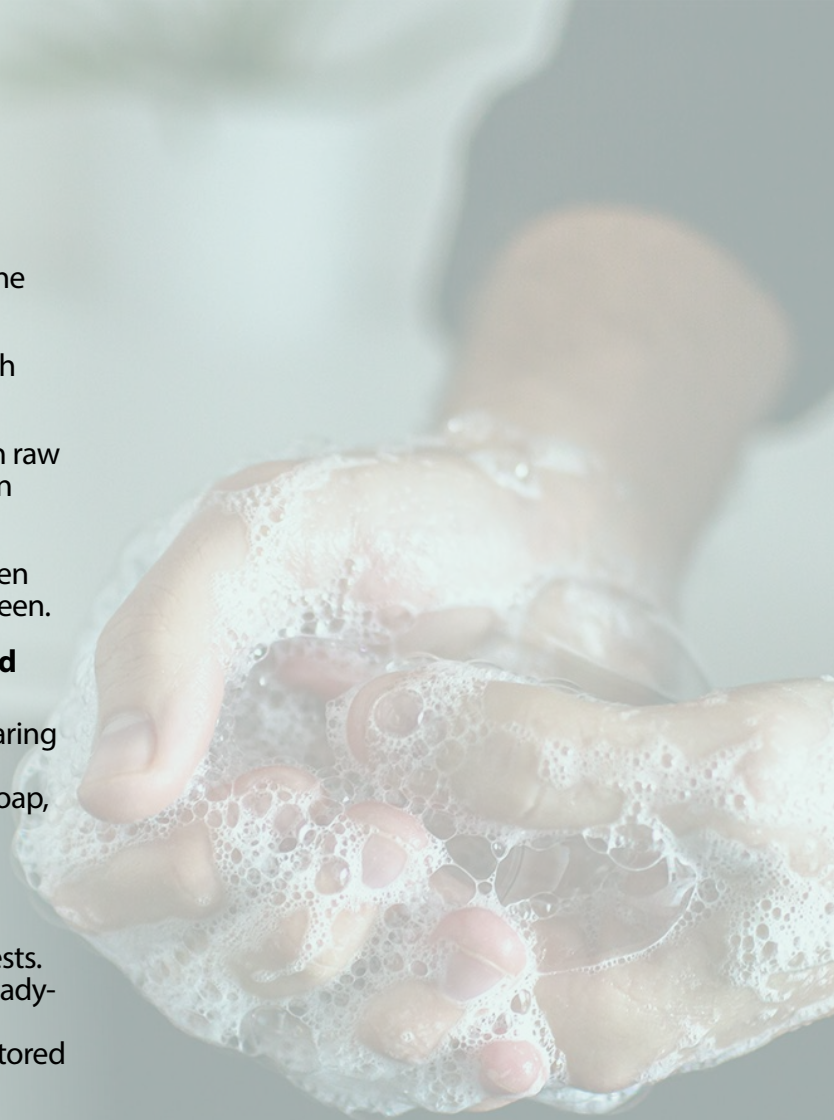
Equipment to Food - The same equipment is used with raw and ready-to-eat food without cleaning and sanitizing in between.

People to Food - Hands that have touched raw food then touch ready-to-eat food without being washed in between.

Different ways to prevent cross-contamination to food are:

- Proper hand hygiene before, during, and after preparing food.
- Hand-washing sinks are adequately supplied with soap, paper towels, and hot & cold running water.
- Cleaning and sanitizing food contact surfaces in between tasks.
- All food products should be stored off the floor to facilitate easier cleaning and to prevent access to pests.
- Ensure raw foods are stored below/separate from ready-to-eat foods and covered in storage.
- Chemicals should bear an identifying label and be stored away from food.

The placement of hand washing sinks encourages proper hand hygiene by making it readily accessible to food handlers. This simple yet crucial practice contributes to minimizing the risk of cross-contamination and protecting public health.



Contact Us



durham.ca/foodsafety



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Thank You,
Durham Region Health Department