

Alberta Health Services

## Rules and Regulations for On Farm Events and Temporary Kitchens



**Kelly Bauer**  
Public Health Inspector  
Alberta Health Services, Olds  
February 23, 2018

Alberta Health Services

## Outline

- Definition of a Special Event
- AHS Involvement in Special Events
- AHS Legislation
- Requirements
  - Permits
  - Set-up:
    - Location
    - Equipment requirements
    - Water source
  - Food Safety
- Review
- Questions



www.albertahealthservices.ca 2

Alberta Health Services

## What is a Special Event?



- an event open to and where food is made available to the general public
- operates for not more than 15 days within a calendar year in any zone of Alberta Health Services and includes, without limitation, fairs, festivals, exhibitions, promotional events and carnivals
  - ✓ May have mobile food vendors i.e.. Food trucks, concessions
  - ✓ May have a temporary food establishment that operates exclusively at Special Events

Examples:

- On-farm events, Long Table Dinners, Smoky Lake Pumpkin Festival, Feast Of Bergen, Calgary Stampede, Sundre Rodeo, Taste of Markerville, Eagle Creek Farms Long Table Supper

www.albertahealthservices.ca 3

Alberta Health Services

## Why AHS is Involved in Special Events


- Registration of special events and temporary food establishments will enhance opportunities to promote food safety in a proactive manner and will assist in assigning resources for monitoring facilities and addressing non-compliant conditions.



www.albertahealthservices.ca 4

Alberta Health Services

## AHS Legislation for Special Events




1. Food Regulation
2. Nuisance and General Sanitation Regulation

- Regulations in place to ensure facilities are being operated in a safe and sanitary manner to ensure the health and safety of the public is protected.

www.albertahealthservices.ca 5

Alberta Health Services

## Notification of Special Events



- Special Event Notifications must be submitted to the Public Health Inspector at least a month in advance for smaller events and up to a year in advance for large events.

**Plan an Event**

**Food Handling at Special Events**


- Special Events - Concessions, Food Vendors
- Special Events Checklist
- Food Vendor Registration
- Permits to Use an Approved Food Establishment
- How to File an Approved Sanitation Statement
- Site Requirements for Special Events
- Temporary Food Handling Station
- Approval Checklist
- Operating Checklist
- Concession Health Plan
- Alberta Food Safety Manual for Special Events

- The Public Health Inspector will provide Organizers with Special Event Notification forms OR forms can be found on the AHS Environmental Public Health website:  
<https://www.albertahealthservices.ca/eph/eph.asp>

www.albertahealthservices.ca 6

**Alberta Health Services**

## Event Notification Form - Organizer



- Event Info: name of event, address, dates, times
- Applicant information: name/contact info for event organizer
- Public washrooms and handwashing stations – both permanent and temporary
- Vendor services i.e.. Potable water sources, grey water collection, garbage disposal, electricity/generators
- Restrictions or requirements relating to food service
- Event Organizer Provisions – who is supplying equipment/services to food vendors
- Site layout: food vendors, washrooms/handwashing stations, garbage facilities
- Vendor listing

www.albertahealthservices.ca 7

**Alberta Health Services**

## Event Notification Form – Vendor

- Event information
- Applicant information
- Food and beverage items that will be prepared and served
- Location of food preparation prior to event (CANNOT be a home kitchen)
- On-site Services
  - garbage, liquid waste disposal, potable water, utility supply (electricity, gas, generator etc.)
- Temperature control (how high risk foods will be kept hot/cold)
- How foods will be cooked
- How foods will be transported
- Sanitizers
- Sink requirements - handwashing, dishwashing, food service
- Structure (tent, open air, surface material in kitchen)
- Food safety training. All food handlers should complete basic safe food training – quick course on the EPH website.
- Booth layout - sketch

www.albertahealthservices.ca 8

**Alberta Health Services**

## Vendor Responsibilities – Food Sources & Prep

**Food Source and Preparation:**

1. Food booth set up an hour before event
2. Everything required to safely handle, prepare, assemble, cook and serve food in booth must be on site and readily available
3. All foods from approved sources (no uninspected meat, eggs or dairy products).
4. All foods must be made in an AHS approved kitchen (no home kitchen).
5. All foods must be handled, prepared, assembled, cooked or served from the booth or from an approved food establishment




www.albertahealthservices.ca 9

**Alberta Health Services**

## Vendor Responsibilities – Food Protection

- Foods must be protected from contamination
- BBQ's, stoves, grills must be kept away from the public, no flame chafing dishes
- Temperature control of hot and cold foods, have thermometer available
- Foods, utensils must be stored in a sanitary manner
- No animals or children in food preparation areas



www.albertahealthservices.ca 10

**Alberta Health Services**

## Vendor Responsibilities – Food Handler Hygiene

- Importance of handwashing, proper glove use
- Hair control
- Illness policy
- No smoking or eating in food areas




www.albertahealthservices.ca 11

**Alberta Health Services**

## Vendor Responsibilities – Water

- Water for cleaning, preparing foods, handwashing must be potable and from an approved supply
- Containers used to store potable water must be food grade, clean and sanitary.
- Facilities on water wells, food preparation vehicles or carts must submit a water sample for bacteriological sampling 30 days prior to event.
- Water supply must be connected to approved potable water system or from a totally enclosed potable water holding tank with adequate volumes



www.albertahealthservices.ca 12

## Sanitizer Solutions



Sanitizer	How to Mix	Solution Strength
Chlorine Solution using household bleach	<ul style="list-style-type: none"> <li>Mix ½ to one teaspoon (2 to 5 mL) bleach into 1 litre water</li> <li>Mix one to two tablespoons (½ - 1 ounce) bleach into 1 gallon water</li> </ul>	100–200 ppm (200 ppm may be used for sanitizing surfaces in-place)
Commercial Chlorine Solution	Follow manufacturer's instructions	
Quaternary Ammonia Solution (QUATS)	Follow manufacturer's instructions	200 ppm
Iodine Solution	Follow manufacturer's instructions	Between 12.5ppm - 25 ppm

## Vendor Responsibilities – Waste Management

- Liquid waste - to an approved sanitary sewer or enclosed wastewater holding tank for adequate disposal in an approved location
- Wastewater holding tanks must be sized to accommodate greater volumes than the potable water holding tanks
- Adequate number of garbage containers with plastic liners. Final garbage disposal must be in an approved location.



## Outdoor Privy or Toilet Requirements

Number of Persons	Minimum Number of Outdoor Privies or Toilets	
1 - 25	1	
Number of persons of each sex	Male	Female
26 - 50	1	2
51 - 75	2	3
76 - 100	2	4
101 - 150	3	5
151 - 200	4	6
201 - 300	5	7
301 - 400	6	8
Over 400	7 plus 1 for each additional 200 people	9 plus 1 for each additional 200 people

For the purposes of this table, unless the actual proportion of each sex attending the event can be reasonably be anticipated, it shall be considered that attendance will equally be divided between the sexes.

## Temporary Hand Sink

- Potable water in a container with a minimum capacity of five (5) gallons or twenty (20) litres is required. The water should be warm, between 30°C - 45°C. The acceptable method for washing hands is in the stream of running water for approximately 20 seconds and not in water that is resting in the catch basin.  
An example would be a 5 gallon (20L) camping jug or coffee urn with a tap or spigot that allows a hands-free flow of water and filled with water that is maintained at proper temperature.
- A collection system to catch the wastewater from hand-washing. The waste collection system must be equal or greater in capacity than the potable water container.
- Single-use towels and liquid soap in suitable dispensers.



Handwashing stations must be operational before handling unwrapped food.

Water shall be disposed of in a toilet or other receptacle connected to a sanitary sewer. Do not dump wastewater into the storm sewer.

## Vendor Responsibilities – Sink Requirements



- Number of sinks depends on type of food preparation being done
- Handwashing station equipped with hot/cold running water, soap and paper towel are required
- Hand sanitizers are only permitted for facilities selling pre-packaged or pre-portioned foods.
- Dishwashing and food preparation sinks

## Sink Requirements

Food Handling Activity	Examples	Requirement
Serving pre-packaged food only	candy, chips, bottled drinks	No requirement
Dispensing non-perishable drinks from original sealed containers	wine, beer, coffee, tea	
Serving only pre-portioned non-perishable dry foods	donuts, cookies	Hand sanitizer and access to handwashing sink
Portioning non-perishable dry foods into single use cups without handling food products	samples of pretzels, nuts	
Portioning and serving non-perishable foods only	cutting and serving baked goods, portioning salads	Handwashing sink in each booth
Serving pre-portioned perishable foods only. No raw meat	cheese cubes, perishable dip, cut fruit, dispensing dairy drinks	Space utensils available
Simple preparation of non-perishable foods	grinding/brewing coffee, mixing drinks, popcorn, cotton candy	
Heating, portioning and serving of perishable foods. No raw meat	hot dogs, pizza, pre-cooked meat or rice dishes or sandwiches, warming ice cream	Handwashing sink in each booth and access to a two-compartment sink. Space utensils available.
Final cooking of raw meat at events lasting one day or less.	pre-assembled kabobs, burgers, seafood	
Processing foods on-site	mixing, assembly, cutting, rolling and similar activities of meat, vegetable, perishable drinks	Two-compartment sink in each booth
Cooking and handling raw meat at events lasting longer than one day.	burgers, kabobs, chicken, seafood	A three-compartment sink may be required at the discretion of AHS for food handling at large scale events.

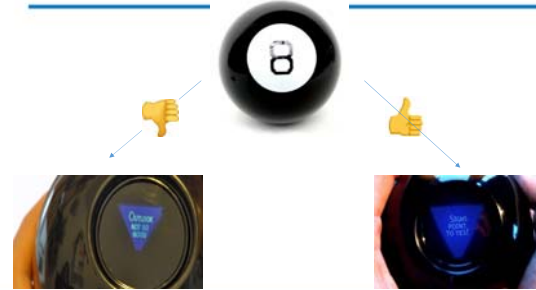


## Role of Public Health Inspector

- Types of foods (high risk or low risk)
- Food Handling (Extensive, limited, minimal)
- Where food is being prepared
- Number of patrons (< or > 500)
- Event location (rural or urban)
- Number of vendors (< or > 5)
- History of participation/compliance (Poor or satisfactory)
- Safe Food Training certification
- Type of event (festival, carnival, promotional)
- Food safety plan (no plan, modified HACCP)
- Duration of event (3 days or longer, 2 days or less)
- Utilities available (power, water, sewage, grey water)
- Washroom/hand sink facilities



## Risk Assessment



## Review

- Review Special Event Notification Package for requirements
- Contact the Public Health Inspector
- Provide food/beverage vendors with a copy of the AHS Special Event Food Vendor Package and Notification Package. Have vendors complete forms and submit back to organizer
- Complete Special Event Organizer Notification and send it along with all Vendor Notification forms to AHS within 30 days of event
- Any changes to the event must be submitted to AHS within 14 days of event
- The day of the event, the organizer and vendors must be completely set up one hour before the start of the event. An inspection may occur.

## Questions



Kelly Bauer  
Public Health Inspector  
Olds, AB  
403-559-2152  
Email: Kelly.bauer@ahs.ca