

REQUIREMENTS FOR 1 DAY SPECIAL EVENTS

City of Hamilton Health Protection Branch 905-546-3570 www.hamilton.ca/foodsafety

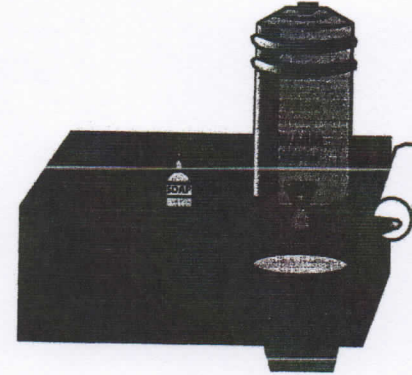
Criteria for Food Preparation

The following must be provided at a 1 day event

1.

HANDWASHING FACILITIES

- A 2-5 gallon container of warm water with a dispensing valve
- A waste water bucket
- Paper towels and liquid soap



2.

Cooler with lots of ice for the temporary storage of meat products and perishable foods and maintained at 4°C (40°F) or less. **Provide a thermometer.**

3.

Cook hamburgers and sausage to an internal temperature of 71°C for 15 seconds. A probe thermometer must be provided to check internal temperature of food.



4.

Suitable overhead protection is required over the entire serving and preparation area, as well as cover or protection for foods on display.

5.

Condiments must be kept in covered containers, for example squeeze bottles or single service packages.

6.

Provide at least 4 sets of utensils for the preparation and service of food.

7.

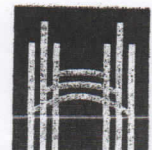
Garbage can with lid.

8.

Ensure that the BBQ is located in an area that the public cannot access.



NOTE: If food other than hotdogs, pre-cooked sausages and frozen pre-formed hamburgers are prepared, such as steaks, sandwiches, etc., a three-sided enclosure with a ceiling must be provided.



Hamilton
Public Health Services