

Operating a Mobile Food Premise

This document is not intended to replace published legislation. This document serves as a quick reference tool for owners and operators of a mobile food premises operating within the geographic region served by Peterborough Public Health. In addition, this document focuses on compliance with public health requirements from a food safety perspective. Owners and operators are advised to contact the local municipality in which they will be operating to determine if there are additional licencing requirements.



More commonly referred to as: food trucks, catering vehicles, chip trucks, ice-cream trucks, or food carts, a "mobile food premise" is officially defined in O. Reg. 493/17: FOOD PREMISES as:

"a trailer, cart or vehicle-mounted food premise or other itinerant food premise which is capable of being readily moved and in which food is prepared and offered for sale to the public."

O. Reg. 493/17: FOOD PREMISES applies to all "food premises" in Ontario, including: mobile food premises, restaurants, banquet halls, cafés, grocery stores, and bakeries, just to name a few. This regulation sets the minimum food safety requirements, from equipment and maintenance to safe food storage and preparation.

Peterborough Public Health (PPH) must receive notification before any new food premises can operate in Peterborough City and County. A Public Health Inspector will conduct a pre-opening inspection at least one week before any planned use. The mobile premise must be in a 'ready to operate' state for the pre-opening inspection to help avoid the need for a follow-up inspection and possible delays. During the pre-opening inspection, we need to see that all equipment is functioning properly, this includes electrical accessories, hot water tanks, running water, operating fridges, hot-holding units, adequate lighting, etc.

A temporary food booth consisting of a "table-and-tent" is not a "mobile food premise". When a "table-and-tent" setup is permitted, the food being served often comes from a separate, routinely inspected "food premise". Food preparation at these temporary setups must be minimal and can't involve raw meat.



Mobile Food Premise Requirements

As per O. Reg. 493/17: FOOD PREMISES

BASIC REQUIREMENTS	 Use sanitizer test strips to test the concentration of the
☐ Potable (drinkable) water supply.	sanitizer being used.
☐ Separate holding tanks (with readable gauges) are required	
for potable water supply and wastewater collection.	SAFE FOOD HANDLING REQUIREMENTS
☐ Food contact surfaces made of non-toxic and corrosion-	Proper Temperature Control of Foods:
resistant materials.	\Box Keep cold "potentially hazardous foods"* at 4°C (40°F) or
☐ Food contact surfaces smooth, non-absorbent, free from	below.
cracks and crevices, and easy to clean and sanitize.	☐ Keep hot potentially hazardous foods at 60°C (140°F) or
☐ All other surfaces (not intended for direct food contact)	above.
must be smooth, non-absorbent, and easy to clean.	☐ Thermometers must be present to ensure that cold-
Adequate ventilation to ensure the elimination of odours,	holding/hot-holding/cooking and re-heating temperatures
fumes, vapours, smoke, and excessive heat.	are appropriate.
☐ Adequate lighting as per the Ontario Building Code.	☐ 74°C (165°F) is an appropriate cooking and re-heating
□ Screened doors and windows to prevent entry of pests (i.e.	temperature for most potentially hazardous foods.
insects, vermin, etc.).	However, whole poultry must be cooked to at least 82°C
☐ Garbage stored in a compartment or bin to prevent odours	(180°F). ☐ Maintain frozen foods in a frozen state.
and exclude pests.	□ Maintain Hozen 1000S in a Hozen State.
☐ Adequate supplies and equipment on site, including: paper towels, liquid soap, cleaning supplies, sanitizer, sanitizer	Protect Food from Contamination:
test strips, single-service eating utensils, thermometers,	☐ Keep ready-to-eat foods separate from raw foods.
etc.	☐ Store chemicals separate from (or below) foods.
☐ Waste water disposal plan in place (i.e., using a sanitary	☐ Label chemicals clearly.
sewer or treatment facility, <i>not</i> on the ground or in a storm	☐ Store foods off of the ground.
sewer).	☐ Keep foods covered to avoid contamination (food grade
☐ Foods must be prepared and served from within the	containers, wraps, lids, stored in fridge when not in use,
mobile food premise.	etc.)
☐ If any food preparation is required off-site, it must take	☐ Protect utensils, equipment, and take-out supplies from
place in an inspected food premise.	contamination.
☐ There must be proof of at least one Certified Food Handler	☐ Scoop handles must be upright above the food line so the
on-site at all times.	server's hand does not come in contact with the food.
☐ Only single-service eating utensils (i.e., disposable plates,	When serving ice cream, frozen confections, or desserts a
cups, forks, spoons, etc.) to be provided for customer use.	dipper-well with potable running water should be provided
☐ Operate and maintain the Mobile Food Premise in a clean	for storing dispensing scoops, or in any other way that will
and sanitary manner.	prevent bacterial growth.
	☐ Use protective containers, cabinets, or shields for foods
SINKS	that are displayed for sale.
☐ A separate handwashing sink must be conveniently located	☐ Non-food areas (driving area, personal item storage) must
and used for handwashing only. The handwashing sink	be separate from food preparation areas.
must have potable hot and cold running water, liquid soap,	Food Handley Hyriana.
and paper towels.	Food Handler Hygiene:
☐ A two or three-compartment sink of sufficient size must be available. Follow the manual wash, rinse, and sanitization	☐ If you use gloves, use them properly (i.e., discard between
procedure for preparation equipment and utensils.	different uses and when contaminated). NOTE: hand sanitizers and/or gloves do not replace the
☐ The following are common sanitizers with appropriate	need for proper hand-washing.
concentrations listed:	☐ Hair must be confined.
Chlorine: at least 100 ppm	☐ Clean garments/aprons.
**	☐ Sick food handlers can't work with food (diseases causing
Quaternary ammonium compounds: at least 200 ppm	stomach upset, diarrhea, and/or vomiting are very easy to
• Iodine: at least 25 ppm	transmit).

* **potentially hazardous food** means "food in a form or state that is capable of supporting the growth of infectious or toxigenic micro-organisms and which requires time and temperature control to limit such growth." Examples include: meat, dairy, fish, eggs, gravy, food mixtures, etc.

For further information, please call 705-743-1000 or visit the website at www.peterboroughpublichealth.ca