

# SPECIAL EVENTS READY

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## ORGANIZERS

Complete the organizer's form at least 30 days before the event and submit it to [inspections@mlhu.on.ca](mailto:inspections@mlhu.on.ca)

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## FOOD VENDORS

Complete the food vendor form at least 14 days before the event and submit it to [inspections@mlhu.on.ca](mailto:inspections@mlhu.on.ca)

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## REVIEW

Review the special events information package found online at: [www.healthunit.com/food-safety-at-special-events](http://www.healthunit.com/food-safety-at-special-events)

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## HOME-PREPARED FOODS ARE NOT ALLOWED

- Always prepare food in an inspected/approved kitchen
- Or make your food during the event-on-site
- All food to be sold at the special event must be obtained from an authorized source

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## HAZARDOUS FOOD

- Ensure all hazardous food items are kept hot or cold during storage, transportation and display at the event
- Hot hazardous foods must be kept at 60°C (140°F) or above
- Cold hazardous foods must be kept at 4°C (40°F) or below
- Use a probe thermometer to verify food temperatures

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## PROVIDE POTABLE WATER

Warm potable water is required for hand washing, cleaning food surfaces and food preparation; a special setup for the hand washing station might be required; check our website for more details.

### A temporary hand washing station must consist of:

- A container with a spigot and potable water
- Liquid soap in a dispenser
- Paper towels
- A container to collect wastewater

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## WEARING GLOVES

- If gloves are worn, they must be clean and changed between tasks
- Hands must be washed between glove changes

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## PROTECT

Protect all food from contamination during storage, transportation, preparation and display at the event

FOR MORE INFORMATION

Visit [www.healthunit.com/food-safety-at-special-events](http://www.healthunit.com/food-safety-at-special-events)

Call 519-663-5317