



Renfrew County and District Health Unit

"Optimal Health for All in Renfrew County and District"

Brief Guide for Opening a Food Premise

Operating a food premise in Ontario falls under Regulation 493 of the Health Protection and Promotion Act. The Renfrew County and District Health Unit (RCDHU) has a mandate to enforce the regulation pertaining to food premises. This responsibility and function has been performed in the County since the inception of RCDHU in 1964. Under the legislation, everyone who intends to operate a food premise must notify the health unit and include his or her name, contact information and the location of the food premise.

Before opening a food premise, public Health Inspectors are available to assist you at the early stages of planning by providing information, advice and pre-opening facility inspections to help prevent problems from occurring within your food premise. RCDHU also provides food safe education through safe food handler training courses. **You and the public health inspector share a common goal – to serve safe, quality food to the public.**

- The Ontario Food Premises Regulation 493/ 17 can be accessed at:
www.e-laws.gov.on.ca.
- Food handler training courses can be assessed at:
<https://www.rcdhu.com/clinics-classes/food-handler-training/>



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Checklist for Opening a Food Premise:

- Call your local Public Health Inspector for Food Premise Requirements.
- Complete Food Handler training and have your staff members complete Food Handler Training, in accordance with regulation 493/17
- Review the Food Premise Regulation (Ontario Regulation 493 /17)
- Provide owner / operator name, mailing address and phone number
- Provide business name, business address and when opening (if available)
- Contact your local municipal building and by-law departments for other specific requirements for food premises
- Draft floor plan layout of the proposed food premise. Floor plans should show kitchen appliance and sink locations at a minimum
- Submit floor plans and menu to your local Public Health Inspector for review
- If a patio is present, ensure that proper tobacco/vaping signage is installed. Speak with the local tobacco enforcement officer to obtain signage and information
- Call your local Public Health Inspector for an opening inspection

Note: If your food premise is on well water further information is required. Call your local Public Health Inspector.



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General Requirements for a Food Premise:

1. **Fixed premise (conventional type building):** a building or other structure, or part of a structure, with a permanent address where meals or meal portions are prepared for immediate consumption or sold or served in a form that will permit immediate consumption on the premises or elsewhere.



Requirements:

- A certified food handler on site at all times when facility is operating
- A three-compartment sink for cleaning multi-use eating utensils **and / or**,
- An approved commercial mechanical dishwashing machine
- An approved sanitizer for food contact surfaces and dishwashing
- Test reagent for the specific sanitizer used.
- * In cases of a **food take-out service**, a two-compartment dishwashing sink is required.
- All dishwashing sinks are of sufficient size to ensure thorough cleaning and sanitizing of all utensils.
- A separate handwashing basin, maintained and kept adequately supplied with liquid soap and paper towel in a dispenser, situated for convenient access by food handlers.
- A supply of potable hot and cold running water.
- Sufficient mechanical refrigeration and hot holding equipment, equipped with easily readable thermometers.
- The floor or floor coverings are tight, smooth and non-absorbent material, kept clean and in good repair.
- The walls and ceilings of rooms and passageways are readily cleaned and kept in good repair.
- Premise must be constructed and maintained to prevent the entrance of pests, ie. pressurized air curtains, screens, and/or door sweeps.
- Exhaust ventilation of an approved design provided over all cooking appliances.
- An acceptable waste or sewage disposal system.



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- Food may be prepared in a facility such as described above and transported off site provided proper food handling practices are followed.
- Potentially hazardous food is maintained at safe temperatures; hot foods must be at least 60°C, cold foods must be not higher than 4°C.
- Food is protected from contamination (dust, vermin, people or any other type of contamination during transit and until sold to patrons- packaging may have to be approved)



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General Requirements for a Mobile Food Premise:

A mobile food preparation vehicle: a trailer, cart or vehicle-mounted food premises or other traveling food premises which is capable of being readily moved and in which food is prepared and offered for sale to the public.



Requirements:

- A certified food handler on site at all times when facility is operating
- A two-compartment dishwashing sink (if single service provisions are available for the service of food i.e. disposable plates, knives, forks, spoons, cups)
- An approved sanitizer for food contact surfaces and dishwashing
- A test reagent for sanitizer used.
- A separate handwashing basin, situated for convenient access by food handlers, at all times while in operation be serviced with hot and cold running water under pressure utilizing an adequately sized reservoir with potable water and supplied with liquid soap and paper towels in a dispenser.
- Sufficient mechanical refrigeration and hot holding equipment, equipped with easily readable thermometers
- Potentially hazardous food is maintained at safe temperatures; hot foods must be at least 60°C, cold foods must be not higher than 4°C.
- Single service portions of condiments are recommended, alternatively condiments must be stored and dispensed in a manner that prevents contamination.
- Walls, floors and ceilings must be non-absorbent and of a type of material that can be easily cleaned and maintained in good repair
- Premise must be constructed and maintained to prevent the entrance of pests, i.e. pressurized air curtains, screens, and/or door sweeps
- An approved exhaust system over all cooking appliances.
- A waste tank and a water supply tank both with a readable gauge for determining the waste and potable water level in each tank
- An energy source such as a generator or hydroelectric outlet



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Other Important Information:

- ❖ The Health Unit policy will permit the **barbecuing** of foods immediately outside of complying facilities as described in type one and two above. Hamburgers, sausages and sausage-like products may be cooked or reheated on the barbecue and be placed directly on a bun.
- ❖ The barbecuing of other foods such as chicken, pig roasts, hips of beef or other meat forms will only be sanctioned after the procedure(s) have been submitted, considered and approved by a public health inspector.
- ❖ Acceptable Sanitizing agents for food premises include:
 - a. 100 p.p.m. of available chlorine
 - b. 200 p.p.m. of quaternary ammonium
 - c. 25 p.p.m. of available iodine

The above indicates the general requirements of the legislation and their particular application in serving food to the public. All details of the regulation could not be included in this outline. Any individual interested in pursuing a business of food preparation and service should contact the public health inspector at the local Health Unit office for further regulatory details.

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