

# Temporary Concessions at Community Events

## Operating 3 Days or Less

### Food Concessions

1. The processing/cooking area shall be roped off or separated from the public to prevent accidental contact and contamination. If operating for more than one day, the cooking equipment should be located on a hard surface (concrete, asphalt, plywood).
2. All table surfaces shall be smooth and finished with non-absorbent material for easy cleaning.
3. A supply of hot & cold potable water shall be provided for handwashing and cleaning purposes. This can be achieved using spigotted containers and either a basin or bucket for the wastewater. A kettle or coffee urn can be used to heat water if no other hot water source is available.
4. All liquid wastes shall be poured into a sewer system or other approved containers. It must not be poured onto the ground.
5. Dish detergent and a sanitizer (household bleach) shall be available for washing utensils used in food preparation.
6. Liquid soap and disposable single-service towels shall be provided for handwashing.
7. Garbage containers lined with plastic bags shall be provided.

### Food Handling & Storage

1. All foods served shall be obtained from approved sources (i.e. inspected meat, pasteurized milk).
2. All foods that have not been prepared in an approved food establishment must be donated by members of the community organization hosting the function.
3. Leftover food is either discarded or taken home by members of the organization hosting the function.
4. All foods shall be protected from dust, dirt and vermin.
5. High-risk foods must be kept less than 4°C or held at greater than 60°C.
6. Single-service utensils shall be provided to customers. Re-use of single-service items is prohibited.
7. All self-service condiments must be dispensed from approved dispensers, which would include pumps, squeeze containers or containers with self-closing covers or lids.
8. Staff shall wear clean clothing, keep their hair effectively under control and practice good personal hygiene.
9. It is imperative that all food handlers routinely wash their hands. Disposable gloves, hand sanitizers and/or cloth sani-wipes (Handi-Wipes®, Wet Ones®) are recommended in conjunction with handwashing.

**ALL HAMBURGERS MUST BE THOROUGHLY COOKED. THE RECOMMENDED INTERNAL TEMPERATURE SHOULD REACH MORE THAN 71 °C. WE RECOMMEND THAT A PROBE THERMOMETER BE AVAILABLE TO CONFIRM THIS TEMPERATURE AT VARIOUS TIMES WHILE IN OPERATION (i.e. WHEN THERE IS A CHANGE IN COOKS).**

*For more information, please contact your nearest Environmental Public Health office.*

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Calgary Main Office  
Lethbridge Main Office

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403-943-2295  
403-388-6689

Grande Prairie Main Office  
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