

2011 Food Handling & Sampling Info

Safe food handling and sampling is required at the Seasons Christmas Show. Below is a brief summary of public health guidelines for food safety. A public health inspector may visit the show and it is the responsibility for the exhibitor to meet the health department's guidelines. For more details please visit: <http://www.peelregion.ca/health/environ/pdfs/inspectionguidelines.pdf>

Health Department Requirements:

All food sampling is to be done in a safe manner that meets health department standards. A wash station is located on the show floor for utensil washing and hand washing.

Limit Food Contact:

It is important that food handlers do not touch food directly. Use tongs, serving spoons, tooth picks, etc. to serve foods into individual sample size portions. Consumers should not be able to touch other samples while taking their own. Samples should be offered in single portions by using toothpicks, serviettes, mini dixie cups, etc. Prevent cross-contamination by thoroughly cleaning preparation area, utensils and cookware on a regular basis. All food displayed for sample or sale must be protected with a sneeze guard or barrier of some type in order to separate food from potential contamination by consumers.

Sampling Supplies & Waste Management:

Meeting health department requirements and ensuring there is no cross-contamination is the number one priority when serving samples. Use toothpicks, ice cream spoons, or chip forks as well.

Suggestion for Sampling Products Supplier:

The SKOR Food Group Inc.
10 Ronrose Drive
Vaughan, ON, L4K 4R3
Phone: (905) 660-1212
Fax: (905) 660-4848

Hand Washing:

Anyone handling food (directly with fingers or indirectly with utensils, gloves, etc.) must change their gloves and wash their hands frequently. The health department requires a portable hand washing basin be provided where food is handled or prepared (IE: a large water jug equipped with a spigot containing warm water, a soap dispenser, a roll of paper towels and a bucket to collect waste water).

Utensil Washing Facility:

The health department requires that all serving utensils (tongs, bowls, etc.) be washed and sanitized in a two-compartment sink. You may use the wash station located on the show floor. It is recommended that you let utensils, cookware, etc. air dry. Under no circumstances should the sinks in wash station or public washrooms be used to dispose of liquid or solid wastes.

Food Temperature (Important):

Hot foods must be maintained at a minimum temperature of 74 C/165 F (ie: infrared lights, microwaves, crock pots, etc.; steam tables must be heated 1 hour prior to use). All cold foods must be maintained at a maximum of 4 C/ 40 F (i.e.: refrigerators, coolers, ice chests, salad tables, etc.). Frozen foods should be kept at -18 C/ 0 F or colder. You are required to keep an accurate food thermometer on hand.

Food Protection:

To protect food the following precautions should be taken: hair should be tied back or confined with a hat, foods being served should be protected with plastic wraps, a sneeze guard, a lid, a Plexiglas case, etc. Steps should be taken to prevent "double dipping" as well.

Cooking & Food Preparation:

For fire & safety reasons, there are restrictions on actual cooking and/or preparing food within your booth. Please contact show management or refer to your exhibit manual for additional information.

Peel Public Health Department:

For more information please visit: <http://www.peelregion.ca/health/environ/pdfs/inspectionguidelines.pdf> or call Peel health Environmental Health Call Centre at (905) 799-7700