



## TECHNICAL GUIDELINE NO. 164

**TITLE: Mobile Food Canteens, Mobile Food Delivery Units**

**Date: Nov 22, 2000**  
(Minor edits November 1, 2011)

### **Preamble:**

The following guideline was accepted by the Senior Public Health Inspectors at their meeting dated September 2000.

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**Reference Regulation: Food Safety Regulations**

### **PURPOSE:**

The purpose of this guideline is to provide detail of minimum construction and operational requirements for mobile food canteens and mobile food delivery units so to ensure compliance with the Food Safety Regulations and Public Eating Establishment Standards. These guidelines are intended to assist public health jurisdictions and the food service industry in achieving the most optimum food safety and consumer protection in the course of mobile food service delivery.

### **DEFINITIONS:**

- 1) **Mobile Food Canteen:** Means either a self-propelled or towed vehicle that may be moved from site to site in which food is prepared for public consumption and is operated for a period exceeding six days in a calendar year in connection with fairs, exhibitions, circus, field days or other similar gatherings including group dinners and banquets.
- 2) **Mobile Food Delivery Unit:** Means either a self-propelled or towed vehicle used for the transportation of food intended for public consumption, which has been previously prepared and /or packaged at an approved facility.
- 3) **Approved Facility:** Means a licensed Public Eating Establishment, an inspected food processing facility or other food source approved by a public health inspector.

### **LICENSING**

Construction or renovation of a mobile food canteen or mobile food delivery unit requires approval by the local authority and a licence prior to operation.

A licence is only valid in the area of the local authority that issued it. The operator must contact the local authority in any other area they travel to prior to operation to obtain approval as some standards and requirements vary between jurisdictions.

## **MOBILE FOOD CANTEENS**

- The unit shall be constructed in such a manner that all joints are tightly sealed, and with materials of construction that are suitable for the intended use and is easily cleaned and sanitized.
- Adequate refrigeration shall be provided to maintain potentially hazardous foods at 4°C (40°F) or less. Hot holding equipment must maintain a temperature of 60°C (140°F) or more. An accurate metal-stem probe thermometer is required to ascertain food temperatures.
- All food preparation must be conducted in the mobile canteen. All food and food ingredients must come from approved sources. Any cooking or preparation not conducted within the mobile food canteen must be approved by a public health inspector.
- All openings to the outside shall be effectively screened to prevent the entrance of flies, insects and vermin. Units that cannot be effectively screened must provide adequate protection to food during handling, preparation and storage.
- Condiments for self-serve must be individually packaged or dispensed by a closed pump or squeeze dispensers.
- Only single-service dishes and utensils may be used to serve food to customers.
- An adequate supply of potable water from an approved source must be provided. Where on site water storage is necessary, the water shall be protected from contamination. The size of the potable water tank shall be sufficient to supply water for the greatest number of hours that the unit is operated on site.
- Wiping cloths are to be stored in a sanitizing solution (i.e. chlorine, quaternary ammonium, iodine).
- A separate hand sink supplied with single use soap and disposable towels shall be provided in the unit for staff. A two-compartment sink shall be provided and all sinks must drain to a waste water holding tank equivalent in size to the potable water tank. All waste water must be disposed in a sanitary sewer.
- Hot and cold water must be provided at all sinks.
- Washroom facilities consisting of one toilet and one hand basin may be provided within the unit but separate from food preparation areas. Where staff washrooms are not provided within the mobile food canteen and the mobile canteen is located at a site for more than one hour, arrangements are to be made for staff washrooms. An agreement

may be made with a nearby business for use of their washroom facilities. Written consent for their use must be supplied to the public health inspector upon request.

- Arrangements for adequate public washroom facilities should be made between the operator, municipality and/or private individuals.
- Adequate storage for equipment and supplies shall be provided within the vehicle. This storage space shall be so designed that it is accessible and is constructed of material that is easily cleaned. Food supplies not stored in the unit must be stored according to the Public Eating Establishment Standards, and subject to inspection and approval by the public health inspector.
- Adequate and approved garbage containers must be provided. Arrangements for the disposal of garbage shall be made between the operator and the owner or lessee of the land on which the mobile unit is parked.
- Mobile units containing stoves, grills or fryers require a mechanically exhausted canopy with removable and washable grease filters. The canopy is to be located over the cooking equipment and exhausted to the outside.
- A 10-BC fire extinguisher is recommended. Fire protection information and requirements can be obtained from the local municipality.

## **MOBILE FOOD DELIVERY UNITS**

These units can serve only prepackaged foods, which have been prepared in a licenced Public Eating Establishment or in an inspected food processing facility. There will be no direct handling of food.

- Potentially hazardous foods must be stored at 4°C (40°F) or less or at 60°C (140°F) or more. Mechanical refrigeration is required.
- All mobile food delivery units must be equipped with an accurate thermometer.
- Adequate storage for equipment and supplies must be provided within the vehicle.
- All mobile food delivery units and their equipment must be constructed and finished so that they can be easily cleaned and sanitized.
- A garbage receptacle(s) shall be provided for both the operator's and customers use. The surrounding area must be left free from litter.
- Canned or bottled drinks are recommended. Hot liquids such as coffee or hot chocolate permitted. These can be dispensed from an enclosed dispenser, which must be approved by a public health inspector. These dispensers must be returned daily to the licensed facility for cleaning and sanitizing.

- All prepackaged perishable foods must be code dated in some manner to indicate date of preparation.
- Wiping cloths must be stored in a sanitizing solution (i.e. chlorine, quaternary ammonium, iodine).