Requirements for
Street Food Vending Carts

Definition:

Street Food Vending Cart means a food premise that is a cart set up on a temporary basis in a public space and from which food is sold or offered for sale for immediate consumption.

This classification must comply with Section 5.1 of the Ontario Food Premises Regulation 562/90. Street Food Vending Carts are exempt from the provisions of sections 68 and 69 but where such a premise provides sanitary facilities for its employees the sanitary facilities shall be in compliance with section 68 and 69 of the Ontario Food Premises Regulation 562/90.

Types of Food:

The only foods permitted to be sold or offered for sale from a street food vending cart are:

a) Foods including, without being limited to, soda, pre-packaged salads, fruits and baked goods,
   i. that are pre-packaged in another food premise to which this Regulation applies or another premise that is similar to a food premise to which this Regulation applies and that is regulated under the laws of another jurisdiction for purposes similar to this Regulation, and that are transported from that other premise in a ready-to-eat state and,
   ii. that are sold in the street food vending cart in the packaging in which they are delivered;

b) Foods including, without being limited to, wieners or similar sausage products, pizza, samosas, burritos, beef patties and hamburgers,
   i. that are pre-cooked in another food premise to which this Regulation applies or another premise that is similar to a food premise to which this Regulation applies and that is regulated under the laws of another jurisdiction for purposes similar to this Regulation; and
   ii. that are re-heated on the street food vending cart prior to being sold or offered for sale;
iii. non-hazardous food including, without being limited to, French fried potatoes, fruit juices, non-dairy smoothies, corn on the cob and whole fruit, that are either, prepared on the street food vending cart in a manner that will ensure the preparation and handling is conducted in a safe and sanitary manner that will prevent contamination of non-hazardous foods, and that complies with all other applicable requirement of this Regulation respecting the safe preparation of foods; or
v. brought to the street food vending cart in a prepared state after being prepared in another food premise to which this Regulation applies or another premise that is similar to a food premise to which this Regulation applies and that is regulated under the laws of another jurisdiction for purposes similar to this Regulation.

Any additional foods to be offered for sale other than the list provided above, must be submitted in writing by the operator to the Medical Officer of Health and must be approved by the Medical Officer of Health.

Requirements:

Every street food vending cart must have the following:

1. Only single-service articles are to be used;
2. During all times when the premise is in operation the food preparation, food holding and food service areas of the street food vending cart shall be completely covered by an overhead canopy of corrosion-resistant, non-absorbent and readily cleanable material to prevent the adulteration of foods;
3. Separate holding tanks must be provided for toilet and sink wastes;
4. Every waste tank and water supply tank shall be equipped with an easily readable gauge for determining the waste or water level in the tank.
5. A separate handwashing sink must be provided with hot and cold running water with supplies of liquid soap and disposable paper towels in dispensers.
6. A two-compartment sink must be supplied if food is being prepared on-site.
7. Perishable foods must be stored at or below 4°C (39°F). Store the food in a cooler on ice, on freezer packs or on dry ice. The food must be stored to prevent contamination. Coolers must be equipped with thermometers,
8. Protect condiments from contamination. Pump dispensers may be used for dispensing mustard and ketchup. If your cart has condiment trays, they must have flip-tops or lids that remain closed when they are not being used. Single-service packets of condiments are also acceptable. Open jars are not acceptable, 
9. A garbage container is necessary for the disposal of solid wastes. Make sure that it is large enough to prevent spill-over of garbage onto the ground. Use a plastic garbage bag as a liner in the container. Clean the garbage container every day,
10. Your street food vending cart must be cleaned every day before and after it is used. To clean, wash first with hot soapy water, rinse off with hot water and then sanitize. A sanitizing solution may be made by adding one teaspoon chlorine bleach (5 ml) to one litre of water.

NOTE: You must contact your local municipality for appropriate licensing.

For more information contact: Health Protection Department

519-631-9900

EHU0151 (Mar-16)