

The background features abstract, overlapping geometric shapes in various shades of blue, ranging from light sky blue to deep navy blue. These shapes are primarily located on the left and right sides of the frame, creating a modern, dynamic feel. The central area is a clean, white space where the text is placed.

Food Safety for Open Farm Days

What you need to know

- ▶ Is a Food Handling Permit required?
- ▶ Basic Food Safety
- ▶ Handwashing, handwashing, handwashing
- ▶ “Can I do xyx for my customers?”
- ▶ Who to contact

When is Food Handling Permit Required?

- ▶ Whenever food is being sold or served to the public EXCEPT...
 - ▶ Private Events - weddings, private parties etc.
 - ▶ Approved Community Events
 - ▶ Are run by a non-profit/community group for fundraising purposes
 - ▶ Are open to the general public
 - ▶ Volunteers are providing food preparation and service
 - ▶ Special Events that have been approved by Environmental Public Health
 - ▶ Most likely your events
 - ▶ Are open to the general public
 - ▶ Must pre-register with EPH and received an inspection/approval

Special Event Requirements

- ▶ As the event organizer, please submit the Event Notification Form at least 30 days prior to the event. The sooner we receive the forms, the sooner we can review.
- ▶ Submit the Special Event Food Vendor Notification Form as well. This form gives us the details of your food handling plans.
- ▶ Forms can be found online at: ahs.ca/eph Click “Planning an Event” on the right hand side.
 - ▶ The information packets detail exactly what we will be asking about, they may be long but they are useful.
- ▶ If you have questions about the process, please contact your local office.

Environmental Public Health



Contact Your Public Health Inspector: [Make a Complaint, Request a Service or Ask a Question](#), or see [By Email](#) and [Locations](#) below.

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Thursday, February 6, 2020

Boil Water Advisory lifted for Town of Oyen

Monday, January 27, 2020

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Special Event | Community Organization Function | Private Function | Bake Sale

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Plan an Event

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Plan an Event

Environmental Public Health

[Special Events](#) | [Community Organization Functions](#) | [Private / Restricted Events](#) | [Bake Sales](#) | [Petting Zoos / Other Animal Events](#)

Special Events

An event that:

- is open to the general public
- Includes vendors who are not volunteers
- Examples: fairs, festivals, carnivals
- Organizers **must notify EPH:**
 - [Information package](#)
 - [Notification form](#) Please try out our *NEW* [Online Notification Form](#)

If you have problems with this form, please email SHESharePoint@ahs.ca

Be sure to submit your notification form before requesting EPH signature on AGLC application forms.

- Food Vendors **must notify EPH**
 - [Information package](#)
 - [Notification form](#)
 - [Alberta Food Safety Basics for Special Events: Food Safety Training](#)
 - [Temporary Handwashing Stations](#)
- Personal Services Vendors **should notify EPH** if offering services such as:

Food Safety is important!

- ▶ 1 in 8 people (4 million Canadians) get sick each year from contaminated food.
- ▶ Over 11,500 hospitalizations and 240 deaths occur each year due to food-related illnesses.
- ▶ Common food-borne illnesses include Salmonella, E.Coli, Campylobacter and others.
- ▶ Common causes of food-borne illness
 - ▶ Poor hand hygiene practices
 - ▶ Temperature abuse
 - ▶ Cross-contamination
 - ▶ Allowing sick people to prepare and serve food

How to Prevent Food Borne Illness

- ▶ Wash hands thoroughly and frequently with hot soapy water and dry with a paper towel, especially after using the washroom and before handling any food.
- ▶ Avoid habits that contaminate food or food preparation areas, like licking fingers, biting fingernails, smoking or wearing aprons outside the food preparation areas.
- ▶ Prepare food only if you are feeling well. Do not prepare food if you are vomiting or have diarrhea.
- ▶ Keep raw meat away from ready-to-eat foods like lettuce, fruit and bread. Never place cooked food on the same plate or cutting board that held raw food.

Safe Preparation of Foods

- ▶ Thoroughly wash fresh fruits and vegetables before preparing or serving.
- ▶ Wash and sanitize cutting boards and other food preparation surfaces to prevent cross contamination. You can make a simple sanitizing solution by mixing $\frac{1}{2}$ teaspoon of household bleach into one litre of water.
- ▶ Cook food thoroughly. Never partially cook food for finishing later.
- ▶ Wash your hands and change gloves between tasks, if you are using gloves.
- ▶ Never reheat food more than once.
- ▶ Un-inspected meat and unpasteurized dairy is NEVER allowed.

Temperature Control is Key

- ▶ Cook food to 74°C (165°F). Check the internal temperature of meat, poultry and casseroles using a thermometer.
- ▶ Keep hot food hot, at least 60°C (140°F) or above.
- ▶ Keep cold food cold, at least 4°C (40°F) or below.
- ▶ Defrost or thaw foods in the refrigerator, under cold running water, or in the microwave. Never thaw on the counter.
- ▶ Divide foods into smaller portions to allow for quicker cooling.
- ▶ Keep food safe when transporting - use coolers and ice packs for cold foods and insulated bags and tightly wrapping hot foods.

Handwashing

- ▶ When should you wash your hands?
 - ▶ Before any food handling
 - ▶ After handling raw meat
 - ▶ After coughing/sneezing
 - ▶ After using the bathroom
 - ▶ When hands are visibly soiled
 - ▶ When changing tasks
 - ▶ When changing gloves

How to Hand Wash

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If you have any questions or comments regarding this information please contact the Infection Prevention & Control Hand Hygiene Program at: Hand.Hygiene@ahs.ca



- Roll up long sleeves and push up any wrist accessories
- Wet hands with warm water
- Apply enough soap to cover surfaces of the hands



- Vigorously rub soap over palms, backs of hands and wrists
- Include space between fingers, fingertips and thumbs
- Procedure should take 15 to 30 seconds



- Rinse under warm, running water
- Pat hands dry with disposable towel
- Turn tap off with the disposable towel

Periodically apply AHS-provided hand lotion for skin integrity.

Adapted with permission from The World Health Organization

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Revised date: June 2019

Handwashing Stations



Sampling and Picnic Baskets

- ▶ If you are going to provide samples
 - ▶ Option 1) prepare all samples in an approved kitchen, package them and hand out to visitors. Temperatures must be maintained as required.
 - ▶ Option 2) prepare samples on site by following all requirements - handwashing station, extra utensils, sanitizer for surfaces, protecting from contamination etc.
 - ▶ Speak to your local inspector to ensure all requirements are met
- ▶ If you want to do a picnic basket
 - ▶ Prepare the basket ahead of time with non-perishable products. Add foods that need temperature control just prior to eating. Don't forget about utensils - single use disposable will be the easiest to use.
- ▶ Both options require approval from a Public Health Inspector

So can I...

- ▶ I make and sell pork sausages, can I set up a bbq and sell them as ready to eat for open farm days?
 - ▶ Is the meat inspected? Where are the sausages made? Where are you going to set up? How will you wash your hands?
 - ▶ Discuss with your local inspector to meet all the requirements
- ▶ I have a fire pit, can I set up a roast your own activation where they buy a cold package from me (or individual) and do the cooking themselves?
 - ▶ Is the meat inspected? How are items staying cold? How will the cooking utensils be cleaned? What provisions do you have in place for handwashing?
- ▶ Can I have visitors meet the animals then have something to eat?
 - ▶ Animals need to be far away from the food area. Be sure to have hand washing stations and talk to your local inspector.

What about my home-smoked sausages or jerky?

- ▶ Any and all meat products that are offered for sale or sample must be made in an approved food facility. Inspectors review recipes and methods in approved facilities to ensure product safety.
- ▶ Home smoked or home dried products are not acceptable for public consumption.
- ▶ While you may have made it for your family for years without anyone getting sick, you don't want to risk a food borne illness outbreak linked to your farm.
 - ▶ Smoked and dried products in commercial facilities are monitored for safety from start to finish with clear records being kept to ensure products are safe.

Take Away Messaging

- ▶ Food safety is very important in having a successful event. No one wants to associate your products with getting sick.
 - ▶ Ensure food handlers follow good hygiene
 - ▶ Ensure foods are kept at safe temperatures from storing to cooking to serving
 - ▶ Cross contamination must be avoided.
 - ▶ Meat and dairy must be safe for consumption. Inspected and pasturized.
- ▶ When in doubt, throw it out
- ▶ Contact your local Public Health Inspector prior to any event. We would love to help you be successful and safe.

Contact Info

- ▶ Call your local Community Health Services to ask to speak to the local inspector. They may also be at a hospital if there is no Community building.
- ▶ Online: www.ahs.ca/eph
- ▶ Erica Denine - Inspector for the St. Paul Region (St. Paul County)
 - ▶ 780-645-3396
 - ▶ erica.denine@ahs.ca