



## 2010 Food Sampling Info

For more detailed information please visit [www.peelregion.ca/health](http://www.peelregion.ca/health)

March 19-20, 2010

International Centre, Hall 5, 6900 Airport Road, Mississauga Ontario

Safe food handling at the Toronto wine and Cheese Show is key to a successful weekend. Below is a brief summary of Public Health guidelines for food safety. A Public Health Inspector does visit the show. It is the exhibitors' responsibility to meet the health department's guidelines - For more details please visit:

[http://www.peelregion.ca/health/environ/pdfs/Inspection\\_Guidelines.pdf](http://www.peelregion.ca/health/environ/pdfs/Inspection_Guidelines.pdf). Please feel free to call us if you have questions.

### Health Department Requirements

All food sampling is to be done in a safe manner that meets health department standards. Along the west wall the show has set up centralized washing stations – utensil-washing, food preparation and hand-washing facilities.

### Limit Food Contact

1. Unless they are in the proximity of the wash up station, it is important that food-handlers do not touch food directly. Use tongs, serving spoons, etc. to serve foods into individual sample size portions.
2. 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.
3. Prevent cross-contamination by thoroughly cleaning preparation area, utensils and cookware on a regular basis.

4. 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 consumer.

### Sampling Supplies & Waste Management

When serving samples, meeting health department requirements that ensure there is no cross-contamination is the number one priority. However, we highly recommend, where possible, using minimal sampling material. For example, use pieces of lettuce as an edible plate (no sample waste) or use smaller supplies: toothpicks, ice cream spoons or chip forks instead of full-size spoons or forks; mini paper cups versus Styrofoam plates, etc. Every little bit will help reduce the garbage and reduce your sampling costs too!

### Suggestion for Sampling Products Supplier

Skor Food Group Inc. (Cash & Carry)  
2436 Haines Rd., Mississauga, Ont L4Y 1Y6  
(905) 566-8277

### Hand-washing Facilities

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, roll of paper towels and a bucket to collect waste water). Please see page 4 of the Health Inspection Guidelines if more info is needed or give us a call. The only time this requirement would not be necessary is when food is completely pre-packaged. Or you can do the prep at the Centralized Wash Stations (west wall). If you want to set up a wash-up unit in your booth, there is a contact for renting hot/cold water coolers. Please contact Kelly Christensen for details.

### **Utensil Washing Facility**

The health department requires that all serving utensils (tongs, bowls, etc.) be washed and sanitized in a two-compartment sink. Please use the centralized washing facilities. You will be required to wash your own utensils and ensure that the area and the sink(s) are tidied after you are finished. It is also recommended that you let utensils, cookware, etc air dry. Please do not use the public washrooms for utensil washing. Under no circumstances should the sinks in the wash-up areas or public washrooms be used to dispose of liquid or solid wastes. See Floor Management at anytime and you will be directed to the "Special Waste" depository in the Building.

### **Food Temperature (Very Important!)**

Hot foods must be maintained at a minimum temperature of 74 C/165 F (i.e. 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 food should be kept at -18C/0 F or colder. You are required to keep an accurate food thermometer on hand.

### **Food Protection**

To ensure that the food is being protected, there are some precautions you should take: hair should be tied back or confined with hat, etc.; 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".

### **Cooking and food preparation**

If you are actually cooking and/or preparing food within your area (beyond micro waving or keeping food warm) you will need additional cleaning facilities. Please call the Show Office for specific details. For fire safety reasons, there are certain restrictions on the Exhibit Floor. If you are doing any cooking, please be sure that your exhibit meets these requirements.

### **Peel Public Health Department**

For more details please visit:

[http://www.peelregion.ca/health/enviro/pdfs/Inspection\\_Guidelines.pdf](http://www.peelregion.ca/health/enviro/pdfs/Inspection_Guidelines.pdf).

Or call Peel Health Environmental Health Call Centre at 905-799-7700

*Thank you for being a part of The  
Toronto Wine and Cheese Show!*

### **The Toronto Wine and Cheese Show**

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