

SPECIAL EVENTS

HOT DOG / SAUSAGE VENDORS

Note: All foods must be a PRE-COOKED product

Hot dogs are a precooked product when purchased, most sausages are NOT.

Some exceptions may be made if there is hot running water, sinks, fridges etc. located in immediate area where product is being handled and cooked.

Requirements:

- Thermometer to verify cooler temperature & internal food temperatures (probe thermometer can be used for both)
- Solution of sanitizer (bleach & water in a container)
- Hand sanitizer or wipes
- Cooler with ice packs to keep cold foods 4°C / 40°F or colder
- Non - latex gloves
- Different utensils for handling raw & cooked product
- Apron
- Hat or hair net
- Garbage can

Need to know:

- A perfect no rinse sanitizer is 1oz (28ml) bleach per 1 gallon (4.5L) water or approximately 1tsp bleach to 1 liter of water
- Cold foods must be 4°C (40°F) or colder at all times
- Cooked foods must have an internal temperature of 74°C (165°F) or hotter
- Hot held foods must be 60°C (140°F) or hotter at all times

***All vendors must be approved by the Environmental Health office and obtain approval prior to operating.**

Please contact Environmental Health at 368- 4970 (1-800-958-6400) for more information
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