

# Opening a Mobile Food Premises Checklist



The [Ontario Food Premises Regulation](#) under the *Health Protection and Promotion Act* outlines the food safety requirements for mobile food premises. **All mobile food premises are required to be inspected.** A mobile food premise is any premise that can be easily moved between locations and that prepares food to be offered for sale to the public. Examples include: a food truck, trailer, cart, or other itinerant food vendor.

Below you will find information on requirements and preparation of your mobile food premise for inspection. Additional requirements as per the [Ontario Food Premises Regulation](#) may apply. Note that seasonal mobile food premises require an opening inspection.

## Checklist:

Did you:

- Notify Public Health? Anyone wishing to prepare and sell food to the public must [notify the Medical Officer of Health in writing](#) (PDF, < 1 MB) prior to the operation of their business.
- Contact your municipality to inquire about licensing, zoning, and fire requirements prior to starting operation?

Do you have:

- A supply of potable water adequate for the operation of the mobile food premises?
- Separate holding tanks for the potable water and wastewater?
- Water tanks that are equipped with an easily readable gauge, or are transparent, so that the level of water can be determined?
- A wastewater collection tank of a sufficient size, equipped with a lid?
- A method of disposing wastewater in a sanitary manner?
- A dedicated hand washing sink\* available and equipped with:
  - hot and cold running water,
  - liquid soap and,
  - single-use towels.
- A 2-compartment sink for dishwashing available and equipped with hot and cold running water?\*\*\*
- Adequate ventilation that is maintained and eliminates odours, fumes, vapours, smoke, and excessive heat?
- Adequate supply of cleaners, approved sanitizers, and test strips?
- A probe thermometer in good working condition?

Prior to your inspection, ensure the following:

- Water tanks have been cleaned, sanitized, and flushed.
- Water connections have food grade hoses.
- Water connections/hoses have been cleaned, sanitized, and flushed.
- All floors, walls, and ceilings are in good condition and have been cleaned.

- All refrigerators and freezers are in working order and have thermometers.
- All windows/doors have screens in good condition
- Equipment has been cleaned, sanitized, and is in good working order.

*\*A hand washing sink is not required if selling only pre-packaged food items.*

*\*\*A dishwashing sink is not required if selling only low-risk food items*

**Once your mobile food premises is ready for inspection, contact a public health inspector at 705.522.9200, ext. 464 (toll-free 1.866.522.9200).**