

Requirements for home-based food businesses preparing only low-risk foods

As per [O. Reg. 493/17: FOOD PREMISES](#)

Basic Requirements

- Potable (drinkable) water supply.
- Food contact surfaces made of non-toxic and corrosion-resistant materials.
- Food contact surfaces are smooth, non-absorbent, free from cracks and crevices, and easy to clean and sanitize.
- All other kitchen surfaces (not intended for direct food contact) must be smooth, non-absorbent, and easy to clean.
- Adequate ventilation to ensure the elimination of odours, fumes, vapours, smoke, and excessive heat.
- Adequate lighting in food preparation and food storage areas.
- Kitchen and home must be maintained in a clean and sanitary manner.
- Operators must keep receipts of all purchased food products for one year.

Protect Food from Contamination

- Keep ready-to-eat foods separate from raw foods.
- Store chemicals separate from (or below) foods.
- Label chemicals clearly.
- Store foods off of the ground.
- Keep foods covered to avoid contamination (food grade containers, wraps, lids, stored in the fridge when not in use, etc.)
- Protect utensils, equipment, and take-out supplies from contamination.

Food Handler Hygiene

- If you use gloves, use them properly (i.e., discard them between different uses and when contaminated).
- NOTE: hand sanitizers and/or gloves do not replace the need for proper handwashing.
- Hair must be confined.
- Clean garments/aprons.
- Sick food handlers can't work with food (diseases causing stomach upset, diarrhea, and/or vomiting are very easy to transmit).

Handwashing Sink

- At a minimum, a single-compartment sink is required. This sink must be equipped with an adequate supply of potable hot and cold running water, liquid hand soap, and paper towels, and be used for hand washing during food preparation.
- A separate handwashing sink is preferable, though not required for premises preparing only low-risk foods.

Sanitizing Utensils

- All utensils must be washed and sanitized according to Part 4 of O. Reg. 493/17.
- If only one sink is available, the proper wash, rinse, and sanitization procedure must still be used to sanitize preparation equipment and utensils:
 - Wash and rinse utensils in the available sink before sanitizing.

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- Use warm soapy water to scrub utensils, and warm running water to rinse them.
- Use a separate, designated tub or bin to sanitize utensils. This container must be large enough to fully submerge utensils in a proper sanitizing solution. Use sanitizer test strips to test the concentration of the sanitizer being used.
- The following are common sanitizers with appropriate concentrations listed:
 - Chlorine: at least 100 ppm
 - Quaternary ammonium compounds: at least 200 ppm
 - Iodine: at least 25 ppm
- Fully submerge utensils in the sanitizer solution for at least 45 seconds before air-drying.
- NOTE: If multi-service articles are used (i.e., reusable containers, dishes, or eating utensils are provided for customers), then the premise requires a three-compartment sink or a mechanical dishwasher meeting the requirements of O. Reg. 493/17, PART 4.

Temperature Control of Food

- Keep cold “potentially hazardous food”* at 4°C (40°F) or below.
- Frozen foods must be maintained in a frozen state.
- Premises must have an accurate working thermometer in all refrigeration and freezer units and ensure proper storage of raw and ready-to-eat foods. Temperatures must be recorded at a minimum of once daily.
- Operators must keep receipts of all purchased food products for one year.

Food Handler Certificate

- At least one Certified Food Handler on-site at all times of operation is highly recommended.

Preparing Home Kitchen for Business Use

Before operating your home food business, the following must be performed:

- Pets must be prevented from entering the food preparation area while the business is operating.
- Clean and sanitize the kitchen area before use:
 - Use hot soapy water and a clean cloth to scrub surfaces (i.e., countertops, sinks, sink handles, and other frequently touched surfaces in the preparation area)
 - Rinse using a separate, clean, damp cloth.
 - Sanitize dry, clean surfaces using an approved sanitizer. Follow manufacturer instructions and use sanitizer test strips to test the concentration of the sanitizer being used.
- The following are common sanitizers with appropriate concentrations listed:
 - Chlorine: at least 100 ppm
 - Quaternary ammonium compounds: at least 200 ppm
 - Iodine: at least 25 ppm

***potentially hazardous food** means “food in a form or state that is capable of supporting the growth of infectious or toxigenic micro-organisms and which requires time and temperature control to limit such growth.” Examples include meat, dairy products, fish, eggs, gravy, food mixtures, etc.