

## Requirements for home-based food businesses preparing potentially hazardous 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

### Handwashing Sink

- A separate handwashing sink must be conveniently located and used for handwashing only.** The handwashing sink must have potable hot and cold running water, liquid soap, and paper towels. (Please note: this 'separate handwashing basin' is in addition to the required two or three-compartment sink or commercial dishwasher requirements set out in PART 4 of O. Reg. 493/17.)

### Sanitizing Utensils

- A two or three-compartment sink of sufficient size or a dishwasher meeting the requirements of PART 4 of O. Reg. 493/17.
- If sinks are being used, the proper wash, rinse, and sanitization procedure must be used for preparation equipment and utensils.

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- 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
- Use sanitizer test strips to test the concentration of the sanitizer being used. NOTE: If multi-service articles are used (e.g. 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.
- Keep hot potentially hazardous foods at 60°C (140°F) or above.
- All refrigeration and freezer units must be equipped with an accurate thermometer for temperature monitoring. Temperatures
- Probe thermometers must be available to ensure the appropriate cooking and re-heating temperatures are being met.
- 74°C (165°F) is an appropriate cooking and re-heating temperature for most potentially hazardous foods.
- However, whole poultry must be cooked to at least 82°C (180°F). These temperatures must be recorded at a minimum of once daily during the operation of the business.
- Hot foods must be cooled quickly using an approved cooling method.
- Frozen foods must be maintained in a frozen state.

### Food Handler Certificate

- There must be proof of at least one Certified Food Handler on-site at all times of operation.

### Preparing Home Kitchen for Business Use

Before operating your home 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.