



POINT FORTIN CORPORATION

FEATURES FOR FOOD HANDLER'S BOOTHS

MATERIALS TO BE USED

All materials must be sound, clean and free from contamination. Termite ridden lumber and corroded metals shall not be used.

BUILDING

The building must be aesthetically pleasing with adequate ventilation and lighting. The walls should be painted or lime washed and constructed of lumber.

FLOOR

The floor should not be less than 12" from ground level and construct of lumber (or some other suitable materials).

SHELVES AND COUNTERS

All shelves and counters should be constructed of wood or any impervious material. In cases where lumber is used it should be smoothly rendered and painted or covered with any impervious material i.e. arborite.

WATER SUPPLY

Each booth must have an adequate supply of running water protected against contamination (dust – vermin) e.g. storage with run off taps.

STORAGE – FOOD STUFFS

All food stuffs cooked and uncooked must be protected against contamination. Glass cases and containers with tightly fitting lids are recommended.

PRE-COOKED MEALS

All pre-cooked meals must be kept at a temperature above 140⁰ F.

All food stuffs cooked and uncooked should be stored at least 18" above floor level.

UTENSILS

All cooking utensils should be to the satisfaction of the Local Health Authority. Disposable utensils must be used for serving.