

Home Based Food Processing Operation

Home based food processing operations are acceptable in private residences provided they comply with the criteria listed below and hold a valid Food Handling Permit for that premises.

Required Approvals and Permits:

- ◆ Appropriate town, county or city zoning approval
- ◆ Building Permit; and
- ◆ Food Handling Permit



The owner must recognize the right-of-entry by the Environmental Health Officer/Executive Officers to enter and inspect the operation to ensure compliance with the Food Regulation. Owners are strongly advised to comply with Section 31 of these regulations by attending Capital Health's, Food Safety Course, Levels 1 & 2.

These facilities must be physically separated from the rest of the house with a self-closing door and meet the following basic requirements:

Basic Requirements:

- ◆ Walls and ceiling must be smooth, washable and non-absorbent (i.e. painted drywall or gyproc).
- ◆ All light fixtures require protective covers.
- ◆ Floors must be smooth, washable and impervious to moisture (i.e. vinyl composite tiles, linoleum or sealed concrete).
- ◆ Non-corroding metal two-compartment sink must be installed.
- ◆ One-compartment handsink with soap and disposable towel dispensers must be installed in the vicinity of this sink.
- ◆ Cooking equipment must be equipped with an exhaust system to vent cooking fumes to the outside.
- ◆ All foods and equipment used in conjunction with this operation must be stored in this area.
- ◆ All foods must be properly protected/packaged during transportation.
- ◆ Perishable foods must be kept either less than 4°C or greater than 60°C during storage and transportation.
- ◆ These facilities must not be used for household use.

Note: Existing household kitchen facilities cannot be used in conjunction with this permitted facility.

For more information, please contact your nearest Environmental Public Health Services office.