

# Sink Requirements for Special Events

The highest level of food handling activity in the temporary food establishment will be used to determine sink requirements. These are minimum requirements and further conditions may be required by the local public health inspector.

Food Handling Activity	Examples	Requirement
Serving pre-packaged food only.	candy, chips, bottled drinks	No requirement.
Dispensing non-perishable drinks from original sealed containers. Serving only pre-portioned non-perishable dry foods. Portioning non-perishable dry foods into single use cups without touching food products.	wine, beer, coffee, tea  donuts, cookies  samples of pretzels, nuts	Hand sanitizer and access to handwashing sink.
Portioning and serving non-perishable foods only. Serving pre-portioned perishable foods only. No raw meat. Simple preparation of non-perishable foods.	cutting and serving baked goods, portioning salsa  cheese cubes, perishable dip, cut fruit, dispensing dairy drinks  grinding/brewing coffee, mixing drinks, popcorn, cotton candy	Handwashing sink in each booth.  Spare utensils available.
Heating, portioning and serving of perishable foods. No raw meat.  Final cooking of raw meat at events lasting one day or less.	hot dogs, pizza, pre-cooked meat or rice dishes or samosas, scooping ice cream  pre-assembled kabobs, burgers, seafood	Handwashing sink in each booth and access to a 2 compartment sink. Spare utensils available.
Processing foods onsite.  Cooking and handling raw meat at events lasting longer than one day.	mixing, assembly, cutting, rolling and similar activities of meat, vegetable, perishable drinks  burgers, kabobs, chicken, seafood	2 compartment sink in each booth.  3 compartment sink may be required for food handling at large scale events.

Access to a 2 compartment sink means one of the following 3 options:

- An acceptable 2 compartment sink in the vendor's booth.
- An acceptable 2 compartment sink at the special event that the vendor has permission to use. The sink location must be approved by AHS.

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- An acceptable 2 compartment sink at an approved off-site facility. Vendor must demonstrate that they are able to transport utensils and equipment to the facility. **Prior approval from AHS must be obtained.**

### Special Events lasting 3 days or less:

- Temporary/portable sinks and holding tanks may be accepted at the discretion of the local public health inspector/environmental health officer.
- Warm running water
- Holding tanks can be used, but must have a minimum volume of
  - 20 litres for a handwashing basin
  - 75 litres for a 2-compartment sink
  - 130 litres for a 3-compartment sink

### Special Events lasting more than 3 days:

- Hot and cold running water
- Dish sinks large enough to wash your largest piece of equipment

### Minimum requirements for portable 2-compartment sink:

- Connected to approved potable water or to a clean **75L** holding tank.
- Connected to approved sewer line or to a **75L** waste water tank.
- Provide running water that reaches at least **45C**.
- Each compartment must be large enough to house the largest piece of equipment.

### Minimum requirements for portable 3-compartment sink:

- Connected to approved potable water or to a clean **130L** holding tank.
- Connected to approved potable water sewer line or to a **130L** waste water tank.
- Provide running water that reaches at least **45C**.
- Each compartment must be large enough to house the largest piece of equipment.

**Wastewater collected in holding tanks must be disposed in an approved sanitary sewer.**

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

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Calgary Main Office  
Lethbridge Main Office

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