

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.

Sink Requirements for Special Events| 2

- 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.

Contact us at 1-833-476-4743 or [submit a request online](#) at ahs.ca/eph.

PUB-0378-201806

©2018 Alberta Health Services, Safe Healthy Environments



This work is licensed under a [Creative Commons Attribution-Non-commercial-Share Alike 4.0 International license](#). You are free to copy, distribute and adapt the work for non-commercial purposes, as long as you attribute the work to Alberta Health Services and abide by the other license terms. If you alter, transform, or build upon this work, you may distribute the resulting work only under the same, similar, or compatible license. The license does not apply to content for which the Alberta Health Services is not the copyright owner.

This material is intended for general information only and is provided on an "as is," "where is" basis. Although reasonable efforts were made to confirm the accuracy of the information, Alberta Health Services does not make any representation or warranty, express, implied or statutory, as to the accuracy, reliability, completeness, applicability or fitness for a particular purpose of such information.