

Sink Requirements for Special Events

The sink requirements for special event vendors depend on the level of food handling planned for the event. The table below describes the minimum requirements with examples to help organizers and vendors plan. Please note that the public health inspector may add additional requirements based on their assessment or other onsite factors.

Food Handling Activity	Examples	Requirement
Serving pre-packaged food and drink only.	candy, chips, bottled drinks	No requirement.
Dispensing low-risk drinks from original sealed containers.	wine, beer, coffee, tea	Hand sanitizer and access to a handwashing sink.
Serving food pre-portioned at an approved facility and handled with utensils only.	donuts, cookies, cheese cubes, dips, cut fruit dispensing dairy and non-dairy drinks	
Portioning low-risk dry foods into single-use containers without touching food products.	sampling pretzels, nuts	
Portioning and serving low-risk foods.	cutting and serving baked goods, portioning salsa	Handwashing sink in each booth. Spare utensils are available.
Simple preparation of low-risk foods.	grinding/brewing coffee, mixing drinks, mochas, cappuccinos, dirty sodas, popcorn, cotton candy	
Heating, portioning, and serving of high-risk foods not including raw meat.	hot dogs, pizza, pre-cooked meat, rice dishes or samosas, scooping ice cream	Handwashing sink in each booth and * access to a 2-compartment sink (see note below).
Final cooking of raw meat at events lasting one day or less.	pre-assembled kabobs, burgers, seafood	Spare utensils are available.

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Processing foods onsite.	mixing, assembly, cutting, rolling and similar activities of meat, vegetable, high risk drinks (e.g. smoothies, blended drinks etc.)	2-compartment sink in each booth. 3-compartment sink may be required for food handling at large-scale events. (Large scale events means a special event lasting several days, with large daily attendance numbers more than 5000 people.)
Cooking and handling raw meat at events lasting longer than one day	raw meat burgers, kabobs, chicken, seafood	

* Access to a 2-compartment sink means one of the following three 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. AHS must approve the sink location
- An acceptable 2-compartment sink at an approved off-site facility. The vendor must demonstrate the ability to transport utensils and equipment to the facility. Prior approval from AHS must be obtained.

Special Events Operating Three Days or Less:

- The public health inspector, at their discretion, may accept temporary or portable sinks and holding tanks.
- Holding tanks can be used, but they 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
- Warm running water

Special Events Operating More than Three Days:

- Hot and cold, plumbed in, water under pressure.
- Dish sinks are large enough to wash the vendor's 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 an approved sewer line or an **83L** wastewater tank.
- Provide running water that reaches a temperature of at least **45°C**.
- 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 an approved potable water sewer line or a **143L** wastewater tank.
- Provide running water that reaches a temperature of at least **45°C**.
- Each compartment must be large enough to house the largest piece of equipment.

Vendors are responsible for disposing of collected wastewater in holding tanks to an approved sanitary sewer.

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

PUB-0378-202512

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