

HOME-BASED FOOD BUSINESS

Under the [Ontario Food Premises Regulation 493/17](#), the area of the home where food is prepared, handled, cooked and stored is considered a food premises. Before opening a home-based business, you must notify Simcoe Muskoka District Health Unit.

REQUIREMENTS FOR ALL HOME-BASED FOOD BUSINESSES

- There must be a Certified Food Handler onsite.
- All foods must be purchased from an inspected or approved source, keep your receipts as proof.
- All temperature control units such as refrigerators, freezers and hot holding units must have an accurate, working thermometer.
- Hand washing sinks must have hot and cold running water, liquid soap, and paper towels.
- All cooking utensils such as pots, pans, spatulas, etc., must be cleaned and sanitized. At a minimum, a two-compartment sink is recommended.
- There must be an approved sanitizer such as chlorine, quaternary ammonium, or iodine on site.
- There must be a supply of potable water (drinking water). If the drinking water supply does not come directly from a municipal source, it may be on a small drinking water system and may need to comply with [Ontario Regulation 319/08, Small Drinking Water Systems](#).
- There must be adequate storage space for all food items.
- All surfaces in the kitchen must be smooth, non-absorbent and easy-to-clean.
- All utensils, equipment and multi-service articles must be in good repair.
- There must be adequate ventilation and lighting.
- Must receive approval from local municipality regarding zoning, by-law, etc.
- A standard operating procedure outlining hours of operation, control of pets etc. is recommended.

EXEMPTIONS IF PREPARING ONLY LOW-RISK FOODS

Low-risk foods are generally considered non-hazardous and do not require time and temperature control. Examples of low-risk foods include breads and buns without meat or cream fillings, most baked goods without custard, chocolate, coffee, tea leaves, granola, nuts, brownies, muffins, cookies, etc.

Home-based food businesses that prepare only low-risk foods are exempt from some requirements under the [Ontario Food Premises Regulation 493/17](#).

Exemptions

- A designated hand washing sink is not required, but hand washing is still required.
- Commercial dishwashing equipment is not required, but utensils must still be cleaned and sanitized.
- Food Handler Certification is not required, but strongly recommended. For more information, please visit [Food Service Operators](#).