

Guidance to Food Trucks, Hot Dog and Food Push Carts

This document provides guidance to mobile food trucks, hot dog carts and other mobile food push carts about the standards, including the use of physical distancing measures and hygienic practices to reduce the transmission of COVID-19.

All requirements currently under the Food and Food Handling Regulation must be adhered to, along with the Mobile Food Service Establishment Guideline (www.manitoba.ca/health/publichealth/environmentalhealth/protection/docs/mobilefood.pdf) and the Guidelines for Food Push Carts (www.manitoba.ca/health/publichealth/environmentalhealth/protection/docs/foodpushcarts.pdf).

All food truck, hot dog cart and food push cart operators and employees should implement the measures listed below. These requirements are subject to change.

Physical Distancing

- Set up hot dog carts and other food push carts in such a way as to ensure physical distancing restrictions of a minimum of two metres/six feet between carts are maintained, whether inside or outside a building.
- Minimize employees on-site at one time to allow physical distancing between food truck employees and operators within and outside the food trucks.
- Install physical barriers if physical distancing requirements cannot be met. Provide physical distancing between operators and customers of two metres/six feet, except for brief interactions to order take-out meals and make a payment.
- Post signs reminding customers to maintain a minimum of two metres/six feet distance between themselves and others while waiting in line. In addition, set up markers on the ground by way of chalk, tape, removable pylons or other acceptable means.

Additional Measures

- Do not work if you are ill with COVID-19 symptoms such as fever, cough or other respiratory symptoms. Use the online self-assessment tool before coming to work at <https://sharedhealthmb.ca/covid19/screening-tool/>.
- Drinks and food should not be self-served, and should be provided directly to the customer.
- Condiments are not to be set up for self-service. Condiments should be added by the food handler or provided to the customer in single service containers and packages. This includes all food condiments, sugar containers, creamer and milk pitchers, and non-food items such as napkins, single-use cutlery, and straws.
- No buffet service or food sampling will be allowed. No additional tables should be set up for direct customer food service.
- Food should be provided in single use take-out containers ready for pick up at the counter where the transaction is to be brief.

- Cashless or no contact payment should be used to the greatest extent possible.
- Employees need to enhance handwashing frequency and avoid touching their mouth, nose or eyes.
- Cleaning and sanitizing food and non-food contact surfaces in the food truck, hot dog carts and other food push carts needs to be done more frequently. Sanitizers such as chlorine and quaternary ammonium (quats) are effective sanitizers. Allow for a one-minute contact time or as directed on the product label. For clean-in-place sanitizing, check sanitizer strengths with test papers to ensure 100 ppm of chlorine, 200 ppm of quats or 25 ppm of iodine is being used.
- Commonly-touched areas need to be cleaned and disinfected every two to four hours, at least twice a day, or as needed by using disinfectants suitable for the surface. To disinfect, operators can use:
 - diluted household bleach i.e. 20 ml (four teaspoons) for every litre of water
 - alcohol solutions with at least 60 per cent alcohol
 - [EPA-registered household disinfectants](#)
 - Health Canada approved disinfectants listed at: www.canada.ca/en/health-canada/services/drugs-health-products/disinfectants/covid-19.html.
- Employees should wear disposable gloves when cleaning and disinfecting surfaces and objects. Ensure adequate ventilation is available.
- Operators need to provide customers with access to hand sanitizer. A portable hands-free, hand-wash station equipped with liquid soap and paper towels is an option.

For more information, or if you have any questions:

General advice about COVID-19 and for those who experience cold, influenza, or flu-like symptoms:

- **Personal Health** - If you or someone you know is experiencing COVID-19-like symptoms (fever, cough or breathing issues), use the [online self-assessment tool](#) to determine if you should contact Health Links-Info Santé (204-788-8200 or toll free at 1-888-315-9257) or seek medical advice from your health care practitioner.
- **Online Updates** - Due to the evolving nature of COVID-19, visit www.manitoba.ca/covid19 for up-to-date information on a variety of subjects, including public health orders, testing information and self-isolation.
- **Inquiry Lines** - business-related inquiries can be directed to an interactive website at www.engagemb.ca. Click on the COVID-19 link, and ask a question and someone will email you a response. You can also contact the Manitoba Government Inquiry Line at 204-945-3744, or 1-866-MANITOBA (1-866-626-4862).

Employers should reassess their work environment every day and keep updated with the information posted on www.manitoba.ca/covid19/updates/index.html

For more information contact the public health inspector at 204-945-4204 or email: healthprotection@gov.mb.ca