

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 food premises](#), you must notify York Region Public Health.

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.

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 [Food Premises Regulation](#).

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 Premises Operators](#)

To speak with a public health inspector, call **Health Connection** at **1-800-361-5653 ext. 4**
TTY: 1-866-512-6228 (for the deaf or hard of hearing) or email health.inspectors@york.ca

PUBLIC HEALTH

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