

# Operator's guide for home-based food business



Operators are required to [notify Peel Public Health](#) when starting a Home-Based Food Business (HBFB) within Peel region. All food premises, including HBFBs, must follow requirements of the [Health Protection and Promotion Act, Ontario Food Premises Regulation](#) and are subject to routine [inspections](#) by a public health inspector.

In addition to public health legislation, all operators must contact their local municipality prior to opening a home-based food business to ensure compliance with municipal by-laws (see below).

Depending on the nature of operation and type of foods being prepared out of the HBFB, different requirements may apply. The information below will help operators determine if their HBFB complies with public health legislation.

## Low Risk Foods

Low risk foods are types of foods that present a low risk of foodborne illness and do not require refrigeration. Examples include cookies, muffins, breads, brownies, chocolate, trail mix, etc.

## Requirements

- Hand washing is mandatory prior to handling any food item; however, a designated hand washing station is not required. Hands can be washed in a dishwashing sink. A washroom sink is not acceptable for hand washing.
- All hand washing sinks must be equipped with liquid soap, paper towels and hot and cold running water.
- All utensils must be properly cleaned and sanitized. Structural requirements to have a 2- or 3-compartment dishwashing sink or commercial dishwasher is not required. A domestic dishwasher is acceptable. If a 2-compartment sink is not available ensure single sink is thoroughly cleaned and sanitized prior to dishwashing.

- There must be an approved sanitizer on-site, such as chlorine, quaternary ammonium or iodine.
- All food/equipment must be stored separately from personal items and must be labelled in a separate bin/area.
- All temperature-controlled units must be equipped with a thermometer.
- HBFBs must have adequate garbage disposal and removal.
- All food must be from an inspected/approved source.
- HBFBs must be provided with a safe/potable water supply.

A low risk HBBF will be inspected least once a year.

## High and Moderate Risk Foods

High and moderate risk foods are types of foods that can support the growth of bacteria and need to be cooked to a high enough temperature for a long enough time and/or stored in the fridge or freezer. Examples include meats, dairy products (milk, cream, cheese, yogurt, and products containing them such as cream pies and quiches), seafood, eggs, cooked rice/potatoes/pasta, etc.

### Requirements

- A designated hand washing sink is required in the food preparation area. Washroom, laundry and portable hand washing sinks are not acceptable alternatives.
- Hand washing sinks must be equipped with liquid soap, paper towels and hot and cold running water.
- A 2- or 3-compartment sink, or commercial/industrial dishwasher is required to clean and sanitize dishes. Domestic dishwashers are unacceptable.
- There must be an approved sanitizer on-site, such as chlorine, quaternary ammonium or iodine.
- All food/equipment must be stored separately from personal items and must be labelled in a separate bin/area.
- All temperature-controlled units (for example, fridges and freezers) must be equipped with a thermometer.
- HBFBs must have adequate garbage disposal and removal.
- All food must be from an inspected/approved source and records must be kept and produced at request



- Food handler certification is required.
- HBFBs must be provided with a safe/potable water supply.

A high risk HBFB will be inspected a least three times a year.  
A moderate risk HBFB will be inspected at least twice a year.

## Inspection disclosure

[Region of Peel By-law 59- 2005](#) regulates disclosure of food safety inspection information to the public.

Following a compliance inspection, you will receive a Peel Health Inspection Summary Sign and the results of the inspection will be posted on our inspections [webpage](#) within 24 hours of the inspection being completed.

## Resources

[Ministry of Health – A Guide to Starting a Home-Based Food Business](#)

[Region of Peel – Opening a New Restaurant/Food Premises](#)

[Region of Peel – Making the Grade](#)

[Food Handler Certification](#)

## Municipal authority

Each local municipality has their own by-laws governing their municipality. Municipal by-laws for food premises cover areas such as:

- Zoning
- Fire
- Waste Collection
- Licensing
- Property Standards

Municipal by-law requirements may impact whether a HBFB can be established in a home. Individuals must contact their municipality for information on local requirements prior to opening a HBFB. If you started operations without notifying your municipality, you are asked to notify them immediately.

**City of Brampton**  
2 Wellington St. W.  
905-874-2000  
[brampton.ca](http://brampton.ca)

**City of Mississauga**  
300 City Centre Dr.  
905-615-4311  
[mississauga.ca](http://mississauga.ca)

**Town of Caledon**  
6311 Old Church Rd.  
905-584-2272  
[caledon.ca](http://caledon.ca)



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**To notify us about your HBFB, or if you have any questions about any of the requirements, please contact Peel Public Health at 905-799-7700, toll-free 1-888-919-7800, or by email at [peelhealth@peelregion.ca](mailto:peelhealth@peelregion.ca).**

