

Policy on Outdoor Ovens in City Parks – Supplementary Report

Date:	November 4, 2011
To:	Parks and Environment Committee
From:	Jim Hart, General Manager, Parks, Forestry and Recreation
Wards:	All
Reference Number:	P:\2011\Cluster A\PFR\PE09-112211-AFS#14701

SUMMARY

In September 2011, Parks, Forestry and Recreation brought forward a policy related to outdoor ovens in City parks to the Parks and Environment Committee (see Attachment #2). The proposed policy outlines a process for managing requests to build a new outdoor oven on City parkland, and proposed operating models for the usage of an outdoor oven.

At the Committee meeting, a deputant (a Dufferin Grove Park bake oven user) mentioned several concerns with the proposed enabling outdoor oven policy pertaining to the following aspects: i) proposed user fees; ii) insurance requirements; and iii) proposed amendments to the Municipal Code, Chapter 608, Parks. This report addresses these concerns.

Financial Impact

There are no financial implications resulting from the receipt of this report.

DECISION HISTORY

At its meeting of September 15, 2011, while considering the report, "Policy on Outdoor Ovens in City Parks," the Parks and Environment Committee heard from one deputant, a community bake oven user, who brought forward concerns with the proposed policy. The Committee deferred consideration of the report to the October 11, 2011 meeting of the Parks and Environment Committee to allow for "further consultation with experienced clay oven users."

Decision Document – Item PE7.4:

<http://app.toronto.ca/tmmis/viewPublishedReport.do?function=getDecisionDocumentReport&meetingId=4505>

At its meeting of October 11, 2011, the Parks and Environment Committee deferred consideration of the report, "Policy on Outdoor Ovens in City Parks," to its November 22, 2011 meeting, and requested that the "General Manager, Parks, Forestry and Recreation provide a supplementary report addressing the six concerns outlined in communication PE8.1.1 (September 13, 2011) from Jutta Mason." (These concerns can be found in Attachment #1 to this report.)

Decision Document – Item PE8.1:

<http://app.toronto.ca/tmmis/viewPublishedReport.do?function=getDecisionDocumentReport&meetingId=4512>

ISSUE BACKGROUND

In recent years, Parks, Forestry and Recreation has received requests from interested community groups to install and operate ovens in various park locations, and as such, recognized the need for a policy that provides clear and consistent guidelines for managing these requests.

Parks, Forestry and Recreation brought forward a policy on outdoor ovens to the Parks and Environment Committee's September 15, 2011 meeting. The proposed policy outlines a process for managing requests to build a new outdoor oven on City parkland, and proposed operating models for the usage of an outdoor oven. At the Committee meeting, a community bake oven user brought forward six concerns with the proposed policy (see Attachment #1).

COMMENTS

During the development of the proposed policy, Parks, Forestry and Recreation visited multiple outdoor oven sites and consulted with outdoor oven users to understand general and site-specific requirements, and the programming currently in place. Additionally, the Division hosted a group consultation with community outdoor oven users in August 2011, where the proposed processes for managing requests to build a new outdoor oven and for operating outdoor ovens in City parkland were reviewed and discussed. The discussion and feedback at the group consultation was positive and participants were invited to send additional feedback to Parks, Forestry and Recreation.

Additionally, the development of the policy was informed through consultation with staff in Toronto Public Health, Toronto Fire Services, Toronto Building, Insurance and Risk Management, Legal Services and multiple branches of Parks, Forestry and Recreation.

As directed by the Parks and Environment Committee, Parks, Forestry and Recreation hosted an additional consultation with outdoor oven users to review and discuss the

specific concerns raised by a deputant from the Dufferin Grove Park community at the September 15th Parks and Environment Committee meeting. Parks, Forestry and Recreation invited representatives from existing outdoor oven sites (including sites not managed by the Division), along with representatives of other interested community groups. The consultation was held on September 30, 2011 at Dufferin Grove Park.

On November 1st, the deputant (Jutta Mason) presented a short video to several members of Council and also expressed her concerns and those of other outdoor oven advocates, about user fees related to the usage of an outdoor oven. Ms. Mason also expressed concerns about the insurance requirements for community groups who want to use outdoor ovens in city parks. Staff from Parks, Forestry and Recreation and Insurance and Risk Management also attended and responded to these concerns. These responses are included in this report. At the conclusion of the meeting, Ms. Mason distributed a revised draft policy on outdoor bake ovens (see Attachment #3) and a brief analysis of this draft version is provided further in this report.

Generally, the concerns expressed by the deputant at the September 15th Parks and Environment Committee meeting can be summarized in the following areas: i) proposed user fees, ii) insurance requirements, and iii) proposed amendments to the Toronto Municipal Code, Chapter 608, Parks, respecting the requirement to not leave an outdoor oven unattended in a city park unless the fire is extinguished and the embers are cold.

Proposed User Fees

The proposed policy outlines funding requirements for the construction of a new outdoor oven and fees related to the operation of an outdoor oven. The majority of the concerns outlined in the deputant's letter (#2, #3, #5 and #6 noted in Attachment #1) relate to these proposed fees and are addressed below.

As with any organized activity that occurs in a City park, a permit is required to manage scheduling, staffing, special requirements, and staff operational and administrative costs. Permits allow interested parties to reserve a space for their use and allow the Division to monitor usage and trends related to activities in City parks. Permits are regularly obtained by volunteer-run sports leagues and community and other groups who want to hold group activities and events in City parks, and the fees related to these permits cover the costs associated with event setup, shut down and clean-up after the event.

Parks, Forestry and Recreation is supportive of activities centred around outdoor ovens as they provide social benefits to local communities. However, these activities have tended to be very resource-intensive. Given Parks, Forestry and Recreation's current fiscal constraints and the fact that outdoor oven activities are not core programs, the Division is unable to provide staff to support outdoor oven users in other parts of the City without a user fee.

With respect to the concern that donors will have to pay to use an outdoor oven, it is the City's policy that when an asset is added to a division's Capital Budget, ongoing operating

costs as a result of the addition must be considered and included. Since outdoor ovens are not generally included in Parks, Forestry and Recreation's budget, associated operating costs must be off-set through user fees. Every effort will be made to keep these fees as low as possible for non-profit community groups who donate and manage these ovens.

The deputant expressed concerns that the report on the Policy on Outdoor Ovens in City parks "calls for 100% cost recovery for any community bake oven program." While the report discusses a permit process as one method for gaining access to an outdoor oven, it does not recommend a specific fee, nor does it call for 100% cost recovery for community outdoor ovens. Prior to a specific value being set, the fee should be reviewed within the overall context of the Corporate User Fee Policy, and the Division's Recreation Service Plan and Parks Plan.

It is expected that the fees related to operating an outdoor oven will be based on cost-recovery rates, and will not be viewed as a revenue generating activity for the City. Where outdoor oven events / activities are deemed to be a "community benefit", a portion of the fees may be subsidized in accordance with the user fee policy. Where community groups are facing hardships, the permit fees could be reviewed under the Parks, Forestry and Recreation Council-approved "Reduction in Permit Fees Policy."

Insurance Requirements

The proposed policy outlines the insurance requirements for using an outdoor oven, namely that an outdoor oven user must obtain general liability insurance, naming the "City of Toronto" as an additional insured, with a minimum of \$2,000,000 (two million dollars) coverage. The deputant's concerns related to the insurance requirement (#1 and #3 noted in Attachment #1) are addressed below.

In all instances where a permit is issued for an activity in a park, the permit holder is required to obtain general liability insurance in the amount of two million dollars, naming the "City of Toronto" as additional insured. This is a standard practice and an accepted practice by the general public, and is also common in many other municipalities in Ontario. Insurance requirements also apply to all Agreements between the City of Toronto and a third party. Insurance protects both the City and the permit holder against any liabilities that may arise. Should the City determine that the insurance requirement can be waived for a community group, it will need to be prepared to take on the associated risks.

Under concern #3, the deputant proposed a workaround to neighbourhood cooks being required to obtain external insurance which was "active collaboration" and donated labour in exchange for "PFR staff sponsorship". In order for "active collaboration" to result in community oven users receiving coverage under the City's insurance policy, they would need to be classified as a "volunteer". One of the requirements noted in the City's *Volunteer and Placement Guidelines* is that volunteers must be supervised by a City employee at all times. As Parks, Forestry and Recreation does not have the resources

available at all park locations to properly supervise outdoor oven users, as noted above, the City would need to be prepared to take on the associated risks of outdoor oven use without the required staff supervision. Again, without these oven users having their own insurance, the City would be liable for any accidents or injuries to them or other members of the public who may be harmed as a result of this activity. Parks, Forestry and Recreation, in consultation with the City's Legal Services and Insurance and Risk Management staff, is of the opinion the requirement for insurance for this activity cannot be waived.

Proposed Amendment to the Toronto Municipal Code, Chapter 608, Parks

Chapter 608, Parks, Section 10, Campfires and Barbecues of the Municipal Code currently states that no person while in a park shall "leave a barbecue or campfire without extinguishing the fire and ensuring that the embers are cold." As outdoor ovens involve fire, Parks, Forestry and Recreation is proposing that "bake oven" and "tandoor oven" be added to the list of features that should not be left without extinguishing the fire.

The deputant felt that the amendment for "constant attendance" at the fire was not feasible and that the Code should stipulate "nearby attendance" instead. (The full details related to this concern are noted in #4 in Attachment #1.)

Parks, Forestry and Recreation must balance the freedom and enjoyment of park users with the safety and well-being of the general public. Outdoor ovens, while generally safe to operate, do include fire and coals and therefore contain an element of risk.

Through the consultations conducted, some (past) incidents were noted that would seem to support the proposed amendment to the Municipal Code. For example, some community oven users advised that adolescents have thrown items into outdoor ovens, such as hockey sticks and soda cans. Also, as noted in the "Cooking with Fire in Public Space," written by the Friends of Dufferin Grove, there was a situation where some individuals pulled burning twigs out of the outdoor oven and waved "the wood in each other's faces" and flung the branches "at each other like snowballs." Finally, around 2004 at Riverdale Farm, the outdoor oven was left lit and unattended overnight, and the roof caught fire. Some community outdoor oven users confirmed that they have instituted their own requirement to closely monitor their ovens at all times while they are in use.

The existing terminology in the Municipal Code, (i.e. "shall not leave") allows outdoor oven users to remain nearby the oven without having to constantly supervise the actual fire. For example, similar to the accepted practice for barbecues and campfires in City parks, it would be acceptable for outdoor oven users to be situated at a nearby picnic table or elsewhere within the surrounding outdoor oven site. The term "nearby", as suggested by the deputant would need to be clearly defined, creating a stricter provision which the Division does not wish to pursue.

Analysis of Draft Policy from the Centre for Local Research into Public Space ("CELOS")

As previously noted, Ms. Mason distributed a revised draft of the outdoor ovens policy, written by CELOS. Parks, Forestry and Recreation has had the opportunity to review CELOS' version and has concerns with the document. Overall, the Division does not feel that the changes are feasible or should be implemented.

A brief summary of the key concerns with CELOS' draft policy are noted below:

- Information related to verifying funding, identifying who is responsible for funding a new oven, review of design and construction plans, insurance requirements and requirement to obtain a permit or enter into an Agreement to use an oven have all been deleted from the Roles and Responsibilities section of the policy.
- Several important criteria related to the siting of outdoor ovens have been deleted, such as: review of park capacity, park design and established uses, ability to transport materials with minimal damage to parkland; emergency vehicle access; impact to existing agreements, and prohibited areas as outlined in the Municipal Code.
- Section on Toronto Public Health Food Safety Provisions has been deleted.
- Procedures for requesting a new oven has been added to the policy; however, this section reads more as implementation guidelines than a policy. As part of the implementation of the policy, Parks, Forestry and Recreation staff will collaborate with outdoor oven user groups to develop a procedural manual that can be used by staff and the public.
- A new section called "bake oven programs" has been added to the policy. Many of the "programs" noted already exist as options in the Parks, Forestry and Recreation proposed policy.

Conclusion

Parks, Forestry and Recreation has conducted extensive research in developing this policy. Staff in the Division visited multiple outdoor oven sites and consulted with outdoor oven users and various City staff which informed the development of the proposed policy on outdoor ovens in City parks.

Upon adoption of the policy, Parks, Forestry and Recreation is planning to coordinate a group comprised of key staff and stakeholders to develop and implement a procedural manual that will guide staff and members of the public on how a new oven can be installed and how an existing oven can be accessed.

The concerns raised by the deputant have been reviewed and discussed with community outdoor oven users. While Parks, Forestry and Recreation understands the concerns brought forward, the Division is committed to abiding by existing City policies and ensuring that associated risks are mitigated.

CONTACT

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SIGNATURE

Jim Hart,
General Manager, Parks, Forestry and Recreation

ATTACHMENTS

Attachment #1 – Item PE8.1.1 - Letter from Jutta Mason

Attachment #2 – Outdoor Ovens in City Parks Policy

Attachment #3 – Proposed Policy on Outdoor Bake Ovens (drafted by the Centre for
Local Research into Public Space)

Attachment #1 – Item PE8.1.1 – Letter from Jutta Mason

Parks and Environment Committee

Sept.13, 2011

Dear Councillors,


I have read the proposed bake oven policy and discussed it with park bakers. Here are the problems we see:

1. The requirement for external insurance in addition to the existing city volunteer insurance will mean that almost no neighbourhood cooks will learn to use the ovens.
2. Permit fees mean the same. Neighbourhood cooks are being asked to pay for donating their labour to enliven their park.
3. The proposed policy is silent on active collaboration between interested cooks and PFR staff. There ought to be an explicit statement about the desirability of promoting such active collaboration. That could be a reasonable workaround to the #1 and #2 problems, if collaboration results in donated labour by cooks being covered with PFR staff sponsorship.
4. The proposed amendment to the Municipal Code Section B (4) needs rewriting to allow nearby attendance to the oven, instead of requiring someone to be right there. The logic is parallel to reflecting pools e.g. at City Hall, which have no provision for constant supervision although it's easier to die from drowning than from burning. The Municipal Code should specify reasonable care of an enclosed (bake oven) fire instead of constant attendance. Exception: locations where park users may seek to set themselves on fire (e.g. parks right beside psychiatric hospitals). If this amendment is not rewritten, ovens in frequent use (currently only the Dufferin Grove ovens) will have to stop most of their existing activities, including using the ovens for park fundraising.
5. The reference to the City's donations policy is interesting: the proposed bake-oven policy says that donors (in this case the people raising and delivering funds to build an oven) are going to have to pay for using the oven. The issue is similar to the community fundraising for Sorauen Park field house – many hours of fundraising resulted in the same fundraising people having to pay the City to use the field house to meet. That approach needs work, since it's unlikely to encourage community donations.
6. The staff report calls for 100% cost recovery for any community bake oven program. Community ovens are one possible ingredient in creating "community centres without walls (CCWW)." If the CCWW option is of interest to Council, it's good to remember that the City's community centres with walls do not get near 100% cost recovery. If the two CRC's now under construction cost \$20 million and \$27 million to build, the City's formula of operating cost being 10% of capital cost means they won't recover their costs any time soon. It might be better not to handicap community ovens with that demand from the outset. At the same time, if blocks #1,2,4, and 5 are removed, some ovens may end up getting near 100% recovery fairly soon.

Jutta Mason

Centre for Local Research into Public Space (CELOS); publicovens.ca; **416 533-0153**

Attachment #2 – Outdoor Ovens in City Parks Policy

	Outdoor Ovens in City Parks Policy
Approved by:	
Date Approved:	
Date Revised:	

Purpose	To provide a framework and set of protocols for managing requests for the installation and operation of outdoor ovens in City-owned / operated parks ("City parks").
Policy Statement	<p>Parks, Forestry and Recreation recognizes the social benefits that activities associated with outdoor ovens in City parks bring to local communities.</p> <p>This policy outlines how Parks, Forestry and Recreation manages requests from the public to build new outdoor ovens, including an application process, location criteria assessment, consultation process, and general design and construction guidelines.</p> <p>This policy also outlines how the public can access an outdoor oven, while ensuring that all safety requirements are met.</p> <p>Outdoor ovens in City parks are not intended to be used for commercial or "for-profit" purposes.</p>
Scope	<p>This policy applies to:</p> <ul style="list-style-type: none"> • Individuals or organizations that would like to install and / or use an outdoor oven in a City park; • City of Toronto staff, volunteer(s), contracted staff involved in the building and / or usage of an outdoor oven in a City park. <p>Funds dedicated to the construction of an outdoor oven, materials and / or labour associated with the construction of an outdoor oven in a City park are considered donations for community benefits, and as such, become part of the public park system. Therefore, provisions set out in the <i>Policy on Donations to the City for Community Benefits</i> apply to the construction of new outdoor ovens in City parks.</p>
Definition(s)	<p>Bake oven: An enclosed or pre-cast structure with an oven opening used for baking or cooking food. A fire is set inside the structure's oven chamber by burning dry, seasoned hardwood. Bake ovens are often built as a permanent structure set on a concrete pad. Food items are placed into the front opening, onto the flat, horizontal surface of the oven.</p> <p>Tandoor oven: A structure often constructed of stainless steel with a clay pot / oven set inside, used for baking or cooking food. Tandoor ovens can be</p>

	<p>permanent or portable structures, set on a concrete pad. A fire is set to heat the oven by burning dry seasoned hardwood or charcoal, and food items are lowered into the oven through the top opening of the oven.</p> <p>Outdoor oven: a Bake oven or a Tandoor oven.</p> <p>Allowable burn materials:</p> <ul style="list-style-type: none"> • Bake ovens: dry seasoned hardwood • Tandoor ovens: dry seasoned hardwood or charcoal <p>Prohibited burn materials: household waste, old furniture, wooden skids, chemicals, fire-starting fluids, construction waste, rubber or rubber products, plastic or plastic products, and waste petroleum products, pressure treated wood, creosote treated wood and any material(s) that are prohibited by the Environmental Protection Act, R.S.O. 1990, Chapter E. 19, as amended.</p> <p>Commercial Kitchen: premises where food or beverages are manufactured, processed, prepared, stored, handled, displayed, distributed, transported, sold or offered for sale. The premises has also been inspected by a Public Health Inspector and found to be fully compliant with the Ontario Food Premises Regulation (http://www.e-laws.gov.on.ca/html/regs/english/elawsregs_900562_e.htm).</p> <p>Community Kitchen: a publicly accessible premise where food is collectively prepared and served at community programs or special events. As a food premise, community kitchens have the same standards as a commercial kitchen but there is some flexibility on the requirements needed to meet food safety regulations. Community kitchens need to be routinely inspected by Toronto Public Health to ensure compliance with food safety regulations.</p> <p>Applicant / User: the main contact person that is interested in building and / or using an outdoor oven in a City park.</p> <p>General Manager: the General Manager of Parks, Forestry and Recreation or his or her designate.</p>
<p>Roles and Responsibilities</p>	<p>Parks, Forestry and Recreation staff is responsible for:</p> <ul style="list-style-type: none"> • Reviewing written proposals from interested parties to build a new outdoor oven on City parkland with appropriate City staff. • Verifying the funding and cost of the outdoor oven and related installation costs. • Conducting a site assessment, in conjunction with other City divisions if the proposal is deemed feasible, taking the "location criteria" outlined in this policy into consideration. • Conducting a community consultation if the proposal is feasible and a suitable site identified. • Reviewing design and construction plans with the applicant. Design plans must meet size, design and construction requirements established by all municipal, provincial or federal laws and regulations, applicable at the time of the installation of the oven.

- Approving request to build a new outdoor oven on City parkland if all requirements have been met (i.e. proposal requirements, site review, community consultation, and design and construction requirements); or denying request if all requirements have not been met, and providing the applicant and Ward Councillor with reasons for denial. The General Manager's decision is final.
- Constructing, or ensuring that City-approved contractors are hired to construct the outdoor oven.
- Supervising the proper installation of the outdoor oven.
- Issuing permits and/or entering into an agreement for use of the outdoor oven.
- Using ovens for Parks, Forestry and Recreation programs and events, as needed.
- Ensuring that inspections of outdoor ovens are completed to determine general oven safety.

Toronto Public Health staff is responsible for:

- Identifying food safety requirements and ensuring that outdoor oven users comply with these requirements.
- Conducting food safety inspections, as appropriate.

Toronto Fire Services staff is responsible for:

- Reviewing site plans and site inspections of new outdoor ovens.

Parties interested in building a new outdoor oven in a City park are responsible for:

- Submitting an application to Parks, Forestry and Recreation for a new outdoor oven be built, and if the application is approved:
 - Providing funds to cover all costs associated with the outdoor oven purchase and installation, with minimum 50% of the funds available at the time of application and the remainder of the funds to be provided within one (1) year of the date that the application was approved.
 - All funds must be provided to Parks, Forestry and Recreation prior to the commencement of construction of the outdoor oven.
- Attending a site assessment with City staff to identify a suitable site location.
- Participating in a community consultation.
- Submitting design and construction plans to Parks, Forestry and Recreation.
- Obtaining approval from Parks, Forestry and Recreation for construction.
- Supplying the outdoor oven and parts associated with it.

Parties interested in having long-term use of an outdoor oven on City-owned / operated parkland are responsible for the following:

- Submitting a written request to enter into an Agreement with Parks, Forestry and Recreation.
- Initiating and having ongoing contact with the local Parks Supervisor to determine operational needs.
- To qualify for long term use of an outdoor oven, groups must:
 - Be a not-for-profit organization or a registered charitable

	<p>organization;</p> <ul style="list-style-type: none"> ○ Run programs / events at the outdoor oven at their own cost, that support the local community, Parks, Forestry and Recreation's mandate, and / or the goals of the <i>Toronto Food Strategy</i>; ○ Obtain general liability insurance, naming the "City of Toronto" as an additional insured, with a minimum of \$2,000,000 (two million dollars) coverage. <ul style="list-style-type: none"> ● Providing proof that the Agreement holder (or a member of their group in attendance at programs / events) is trained in the proper usage of an outdoor oven. ● Managing requests from other parties that wish to use the outdoor oven. (Note: Should a third party be authorized to use the outdoor oven, the Agreement holder is still responsible under the Agreement for the outdoor oven.) ● Ensuring Parks, Forestry and Recreation has reasonable access to the outdoor oven, should it desire for programs / events (which will be noted within the Agreement). ● Complying with all of the terms and conditions outlined in the Agreement. <p>Parties interested in having <u>seasonal or occasional use</u> of an outdoor oven on City-owned / operated parkland are responsible for the following:</p> <ul style="list-style-type: none"> ● Meeting with the local Parks Supervisor. ● Obtaining a permit from Parks, Forestry and Recreation. ● Providing proof to Parks, Forestry and Recreation of general liability insurance, naming the "City of Toronto" as an additional insured, with a minimum of \$2,000,000 (two million dollars) coverage. ● Providing proof that they are trained in the proper usage of an outdoor oven, or hire Parks, Forestry and Recreation staff, at the permit holder's cost, to run the outdoor oven at their event. ● Seasonal permits will only be issued to a not-for-profit organization or a registered charitable organization.
<p>Location Criteria for Outdoor Ovens in City Parks</p>	<ul style="list-style-type: none"> ● When reviewing possible locations in the park, consideration should be given to the following: <ul style="list-style-type: none"> ○ Proximity to other structures / objects in the park – Outdoor oven cannot be situated within 10 feet (3.04 metres) of combustible structures / objects; ○ Proximity to trees / vegetation – space above burn line must be at least 10 feet (3.04 metres) from vegetation and drip line of trees; ○ Proximity to a water source; ○ Availability of washrooms; ○ Park capacity and whether there is sufficient space for the outdoor oven and associated events; ○ Park design and established uses; ○ Location of stake-outs (telephone, hydro, gas, water lines); ○ Ability to transport construction materials to the site with minimal damage to parkland; ○ Park design and established uses; ○ Emergency access. ○ Impact to existing Agreements (e.g. concessions in parks)

	<ul style="list-style-type: none"> • Outdoor ovens shall not be located in "prohibited areas", as defined in Toronto Municipal Code, Chapter 608, Parks or in the following areas: <ul style="list-style-type: none"> ○ Property line adjacent to residential properties – Outdoor oven should be at least 30 metres from adjacent residential properties; ○ Designated heritage, memorial, commemorative and ceremonial areas; ○ Burial grounds
Toronto Public Health – Food Safety Provisions	<ul style="list-style-type: none"> ▪ All outdoor ovens are subject to Public Health inspections. ▪ Food Premises Regulations apply to all food being prepared in an outdoor oven. ▪ Food for distribution and/or sale to the public must be prepared in a community or commercial kitchen that is routinely inspected by Toronto Public Health and meets the requirements of the Ontario Food Premises Regulation. ▪ The organizer of the event must obtain all required permits and approvals from Toronto Public Health a minimum of 14 days before the event date. ▪ Where food is being sold or offered for sale, there should be at least one individual who has acquired a valid safe food handler certificate from an accredited provider (as required by <i>Toronto Municipal Code, Chapter 545, Licensing</i>). A copy of the certificate should be brought to the event location. ▪ Additional information about safe food handling guidelines for event organizers and vendors can be found on the Toronto Public Health website.
Authority	<ul style="list-style-type: none"> • Ontario Regulation 562/90, Food Premises • Environmental Protection Act R.S.O. 1990, Chapter E.19, as amended • Toronto Municipal Code – Chapter 608, Parks • Health Promotion and Protection Act • Ontario Fire Code
Related Information	<ul style="list-style-type: none"> • Outdoor Oven Procedures • Policy on the Donations to the City for Community Benefits • Toronto Public Health – Food Safety
Contact	<p>Questions about this policy may be directed to: Director of Parks, Parks, Forestry and Recreation Division, City Hall, 4th Floor, West Tower, 100 Queen Street West, Toronto, Ontario M5H 2N2, 416-392-7911</p>