Wellington-Dufferin-Guelph Public Health Recommendations for Reusable Beverage and Food Containers

During the development of Phase 2 of the SUI Reduction Strategy, City staff spoke with Wellington-Dufferin-Guelph Public Health staff about their concerns and recommendations regarding offering reusable cups and containers at food-service businesses. Their recommendations are stated below.

Reusable beverage cup requirements

- Of sound construction (e.g. strong, sturdy, well made)
- Visually clean
- In good repair
- Capable of being washed or disinfected
- Suitable for its intended purpose

A retail business establishment operator must refuse to accept a customer's reusable beverage cup if any one of these requirements are not met.

Protecting other foods and equipment from cross contamination

- If a beverage needs mixing or stirring, a utensil that is clean and sanitized (in accordance with the Food Premises Regulation) must be used every time
- A retail business establishment operator can choose to use an in-house vessel for sizing or to prepare drinks before transferring to the customer's reusable beverage cup
- Dispensing containers should not come in contact with the reusable beverage cup

Hand hygiene

- Food handlers must wash their hands as often as necessary to prevent the contamination of food or food areas
- For reusable beverage cups provided by customers, it is strongly recommended that food handlers wash their hands or change gloves before and after handling a customer's reusable beverage cup

Retail businesses that take reusable food containers from customers must follow the rules in the Food Premises Regulation under the Ontario Health Protection and Promotion Act. They need to make sure these containers meet the required standards. They should also have procedures for serving food in these containers. For more information, please contact waste@guelph.ca.

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