

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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