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TEMPORARY FOOD SERVICES APPLICATION

Applications must be received by VCH at least 14 days in advance of the event. Home-prepared foods are not allowed. A \$50.00 administration fee is charged for late applications. No guarantee late applications will be reviewed, processed or approved.			
· —	fee required to review late applicated Permit printed for delivery A	cion Not approved Reviewed pproved, no Permit required	
Event Information:			
Name of Event:	Date(s) of Event:	Time:	
Name and Address of the place where Event is	held:		
Event Coordinator Name:	On-site contact,	if different:	
Coordinator phone number:			
Applicant Information:			
	Phone number:		
Legal (Company) Name:	Trade/Rusiness/	Phone number: Trade (Rusiness (Individual Name)	
		Trade/Business/Individual Name: Email:	
Dates/Times of operation, if different from abo	LIIIdII	Booth #	
Name and Address of approved food premises			
Food samples provided Portioning food List all menu items below e.g. lasagna, cookie	-		
List food items to be sampled and how each is	s given out in a sanitary manner e.	g. in single service cups:	
There must be a food handler at the booth wit BCCDC website). List name(s), certification date Name:	e and number. Certificates and per Cert. Date:	sonal identification are required on site. Cert. Number:	
Name:	Cert. Date:	Cert. Number:	

Note: Food preparation and service to the public on site shall not start until your temporary food premises is approved. You may be required to set up earlier before the event time.

REQUIREMENTS FOR TEMPORARY FOOD SERVICES

Complete ALL relevant sections in full. Approval is based on accurate information provided and the discretion of the Environmental Health Officer. See Guide at: <u>Planning Guide for Temporary Events and Markets</u>

Requirements	How you will meet the requirements. Check (✓) one or more that applies
Construction of outdoor booth	Booth is indoor
An overhead cover over all food contact surfaces, equipment, food storage and display	Organizer or coordinator will provide cover for outdoor booth
areas.	Will bring our own tent /umbrella / canopy
Cooking equipment located away from public to protect food from contamination and to	Will locate cooking equipment away from the public
prevent injury.	Booth is located on concrete or asphalt
Flooring is a hard, level surface.	Site will provide hard, level surface over grass or dirt
Food is not stored on the ground.	Will bring our own hard, level surface over grass or dirt
Tood is not stored on the ground.	Food will be stored off ground
Hand Washing Station	Plumbed in hand sink available at the booth
*Must be at the booth and operational prior to start of food handling.	Portable sink in booth with pressurized hot and cold running water
**Public or staff washroom sink not acceptable.	Portable sink shared between booths, easily accessible
Liquid soap in pump dispensers and single-use paper towels.	Temporary hand wash station in booth (acceptance is subject to Health
Potable hot and cold running water under pressure and hands free washing.	review)
Temporary hand wash station (only for low risk and minimal food handling type).	Will bring our own soap and paper towels, if not supplied by venue
Acceptance is subject to Health review (See diagram on page. 3).	Hand washing sink or station not needed, food is prepackaged, no
Additional Circles Measureships Dishursehips and Confidence Constitution	portioning or handling on site (acceptance is subject to Health review)
Additional Sinks – Warewashing, Dishwashing and Sanitizing Equipment	2-comp sink accessible at the venue Sink in the booth, hook up to a potable supply with a food grade hose
A 2-compartment sink with potable hot and cold running water is required for	Will bring our own detergent and sanitizer, if not supplied by venue
complex food preparation; large volume of food handled, processing of raw	Not needed, will bring a sufficient number of utensils
meat/poultry/seafood/fish and warewashing.	On site dishwasher or a dishwashing service is available
A commercial dishwasher to wash and sanitize reusable containers and	No reusable containers for public, use single service utensils only
utensils used by the public.	
Sanitizing Solution	Will use 100 ppm bleach solution in bottles on site Will use 200 ppm Quats solution in bottles on site
 Provide approved sanitizing solution for food contact surfaces in labelled container: 100 ppm chlorine (2 to 3 ml of unscented bleach to 1L of water). 	Will have test strips on site to verify concentration
	Will provide details of approved sanitizer (if not bleach or Quats)
o 200 ppm quaternary ammonium (follow label instructions).	Will use sanitizer wipes (acceptance subject to Health review)
Wastewater Collection/Disposal	Have direct connection to sanitary sewer
Collected and disposed of in the sanitary sewer.	Have an adequately sized holding tank with a disposal service
Not to be drained on the ground or into storm drains.	Container / bucket used, will dispose into a toilet or mop sink
Garbage Collection	Organizer / coordinator to provide containers and collect Will provide containers at booth and dispose at venue
Adequately sized bins, leak-proof and disposed of in a sanitary manner.	Will provide containers at booth and dispose at venue
Food Protection	Will use covers, food wrap, sneeze guards, single use disposable
Food shall be protected from contamination.	utensils, individual sampling containers etc.
Food contact surfaces used to prepare, store and serve food be smooth, non-	Will use food grade storage containers
absorbent and easily cleanable e.g., stainless steel, rigid food grade plastic.	Cutting boards, cooking utensils, tongs, bowls, table top etc., all
, , , , , , , , , , , , , , , , , , , ,	cleanable and non-absorbent
Cold-holding during Transport and On-site	Transport in cooler(s) with ice or ice packs
Mechanical refrigeration preferred and may be required OR equivalent method to	Transport in refrigeration/freezer unit(s)
consistently maintain potentially hazardous foods at 4°C (40°F) or below at all times.	Mechanical refrigeration/freezer unit(s) provided by venue
Maintain internal food temperature at 4°C (40°F) or below at all times.	Mechanical refrigeration/freezer unit(s) at the booth
	Cooler(s) with ice or ice packs at booth
	Food will not require cold-holding
Cooking / Reheating	Use a stove or oven at the booth with appropriate power supply
Food to be cooked or reheated to an internal food temperature of 74°C	Use a barbeque at the booth
(165°F) or above.	Other equipment, specify
	No need to cook or reheat
Hot-holding during Transport and On-site	Transport in insulated container(s) for hot foods
Maintain internal food temperature at 60°C (140°F) or above at all times.	Transport in warming unit(s)
	Use a stove or oven at the booth
	Use chafing dishes with adequate fuel supply
	Use insulated containers
	Other, specify
AA - N - A - F I F	Food will not require hot-holding
Monitoring Food Temperatures	Have probe thermometer to use at the booth
Provide accurate thermometers to check internal food temperature on site. Check and according to the control of the cont	Have additional thermometers to use at the booth e.g. infrared
Check and record temperatures before and after transport. Manitor and record temperatures over 2 hours the reafter.	Staff will check and record cooler and food temperatures every 2 hours
Monitor and record temperatures every 2 hours thereafter.	

Should I fail to meet these requirements, in accordance to the *Food Premises Regulation B.C. Reg. 210/99, Section 6,* I understand that I will not receive approval to operate this temporary food premises.

Signature of Applicant

Date of Application

Event coordinators and Market managers are responsible to ensure all application forms are submitted **14** days in advance of the event/market. Please return this application to your event coordinator or market manager. If there is no coordinator/manager, please send the application directly to the health office on time.

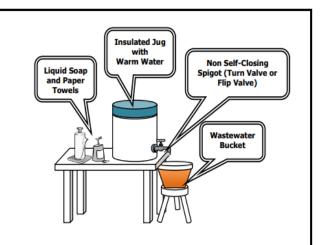
An administration fee of \$50 will be charged for late applications. Incomplete applications will not be approved.

Credit Card Type	Card #	Expiry Date MM/YY
Name on Card		Fee Amount \$

ADDITIONAL INFORMATION:

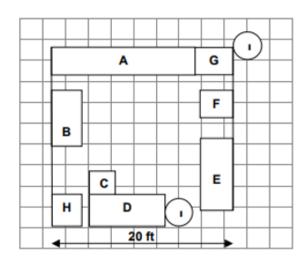
How to Set up a Temporary Hand washing Station

- Always wash your hands before starting work and after using the toilet.
- Wet your hands, lather with soap for 20 seconds, rinse, and dry with paper towel.
- Ensure you provide enough potable water. At least 22.5 litres / 5 gallons is recommended.
- Dispose of wastewater into a sanitary sewer connection only (toilet or laundry sink).



A LAYOUT OF YOUR TEMPORARY FOOD PREMISES MAY BE REQUIRED, SEE EXAMPLE:

Example Diagram



- A Customer order/service table
- B Refrigerator
- C Handwashing station
- D Food preparation table
- E Barbecue grill
- F Chafing dishes
- G Condiment table
- H Dishwashing double sink
- I Garbage containers

Set-up is on a concrete walkway Tent will cover entire set up