

Application to Operate a Low Risk Temporary Food Service

If serving only lower risk foods, you may use this simplified application. Please indicate the foods that will be served, review the requirements, indicate your sanitizer on the Sanitation Plan, check & sign the declaration, and complete the Contact and Event details.

What foods will you be serving? (please check foods below):

<input type="checkbox"/> Baked Goods: muffins, cake, buns, breads, pies, tarts, cookies (no dairy or cheese or cream filling)	<input type="checkbox"/> Raw Vegetable Sandwiches and wraps (no meat, fish, egg, dairy or cooked vegetable filling)	<input type="checkbox"/> Jams and jelly (commercially prepared)
<input type="checkbox"/> * Hot dogs, smokies (Commercially Precooked)	<input type="checkbox"/> Cut fresh fruits and vegetables	<input type="checkbox"/> Coffee with milk and/or cream
<input type="checkbox"/> *Hamburgers and meats, no raw frozen patties (Commercially Precooked)	<input type="checkbox"/> *Pizza (commercially precooked)	<input type="checkbox"/> Corn on the cob
<input type="checkbox"/> *Chicken Burgers (Commercially Precooked)	<input type="checkbox"/> *Chili (Commercially Precooked)	<input type="checkbox"/> French Fries
<input type="checkbox"/> *Burritos (Commercially Precooked)	<input type="checkbox"/> Dairy based fruit smoothies	<input type="checkbox"/> Fudge
<input type="checkbox"/> *Soup (Commercially Precooked)	<input type="checkbox"/> Pancakes (whipped cream out of a can)	<input type="checkbox"/> Bacon

***Commercially precooked foods purchased usually in a can or box.**

For lower risk foods, the following equipment requirements and handling practices must be followed:

- Provide potable water for food preparation and cleaning. Must allow for free flowing use for washing.
- Dispose of wastewater into community sewer or approved septic system
- Cover garbage containers and dispose of garbage using an approved waste disposal service
- Ensure facility is set up with: washable surfaces and equipment, adequate lighting and adequate sinks and supplies (soap, paper towels) to allow for utensil washing and hand washing
- Use an accurate probe thermometer to check temperatures
- Ensure appropriate food handlers have FOODSAFE training
- Complete the simplified Food Safety and Sanitation Plans on the reverse and follow the plans

I agree to serve only those lower risk foods ticked above and to meet these requirements. I understand that it is my responsibility to advise the Health Authority in advance should any changes be made. I also declare that the information in this application is true and accurate to the best of my knowledge.

I am the person in charge and I am responsible for this food event.

Food Safety Plan

- Only foods that are from approved sources (commercial suppliers or approved kitchens) will be used
- Foods will be protected from contamination at all times, both during transportation and onsite
- Only "SINGLE SERVE UTENSILS" (disposable) will be provided to the customer
- Food handlers will wear clean clothing, practice good personal hygiene and ensure that hands are washed prior to handling food
- Cold Potentially Hazardous Foods will be kept at 4 °C or colder
- A thermometer will be kept in each cold food storage unit
- Potentially Hazardous Foods will be reheated to a minimum internal temperature of 74 °C
- Foods held for hot service will be kept at a minimum internal temperature of 60 °C
- Cooking and hot/cold food storage temperatures will be monitored and recorded at least twice per day
- Food that has not been stored at the required temperatures, or is otherwise unfit for consumption, will be discarded

Sanitation Plan

- The sanitizer that will be used is (**check appropriate**):
 - Chlorine Bleach – 100 ppm solution (14 mL/4.5L or 1 tsp/litre)
 - Quaternary Ammonia – 200 ppm solution (as per manufacturer's directions)
- Food contact surfaces, utensils and equipment will be cleaned and sanitized as required using the following procedure:
 1. Washed with warm soapy water
 2. Rinsed in clean hot water
 3. Sanitized in solution identified above
 4. Allowed to air dry

Contact Info:

Please complete the following:

Note: permit will be emailed unless other delivery is requested

Operator:

Mailing Address:

Phone (day): **(evening):**

Cell:

Email:

Your Food Facility Name:

Name of Event:

Location of Event:

Dates/Times of Event (list all):

The completed form may be sent to your local Environmental Health office.

Provide a minimum of 2 weeks for processing.

Office Use: Permit Sent _____ (date) to E mail Mail or office pick up

For more information, review the following web sites or contact your local Environmental Health office.

BCCDC Food Protection – Vital to your Business

http://www.bccdc.ca/NR/rdonlyres/29845061-1E80-4768-B278-A245E70368BE/0/FoodProtectionVitaltoBusiness_Mar2010.pdf

For higher risk foods please review the Interior Health Food Safety Pages - **Temporary Foodservices Guidelines** and **Application** at <http://www.interiorhealth.ca/YourEnvironment/FoodSafety/Pages/Permits.aspx>