

Special Event Food Booth *APPLICATION & PERMIT*

Your application must be received at least 14 days prior to the event.

Vender Booth Name: _____

Operator/Person in Charge: _____ Address: _____

Contact No.: _____ Fax No.: _____ Email: _____

Name of Event: _____ Date(s) of Event: _____

Event Address/Location: _____

Type of Facility/Event: Food Trailer Tent/Canopy Mobile Cart Hall Other _____

Describe Handwashing facilities: _____

I have read, understood and will comply with the Vancouver Island Health Authority- Guidelines for "Temporary Food Concessions". yes no

Are any of the operators FoodSafe trained: yes no

Completed Food Safety/Sanitation Plans: yes no

Floor plan attached for Non-permitted units: yes no

Food preparation and dispensing: Indoor Outdoor

Menu (list all food items, including perishable toppings):

Food Item	How served		Made to Order		Off-Site Prep		Describe Cooking Method
	Hot	Cold	Yes	No	Yes	No	

Please use reverse side for any additional items

FOOD PREPARATION: *No home-prepared foods. All food must be prepared in a facility approved by the Health Authority. Foods must be 4°C or colder or 60°C or hotter. Monitor them frequently with a probe (metal stem) thermometer.*

How will you provide temperature control for potentially hazardous foods (Circle all applicable)?

Hot holding: Steam table, oven, BBQ, gas grill, wok, steamers, stove, hot holding case, other (LIST): _____

Reheating or cooking: Oven, BBQ, gas grill, wok, steamers, stove, other (LIST): _____

Cold holding: Refrigerator, refrigerated truck, freezer, other (LIST): _____

During Transport: (list) _____

OFFICE USE ONLY

CONDITIONS: _____

Environmental Health Officer
Date