

LOWER RISK TEMPORARY FOOD SERVICE PERMIT APPLICATION

Food service permits are required when food is prepared (usually onsite) and served to the public for immediate consumption. This application is for temporary service of **lower risk foods only for 14 or less days per year**.

No permit is required for temporary service of popcorn, cotton candy; beverages from mixes (lemonade, iced tea, hot chocolate), coffee with individual creamer or black coffee, shaved ice, & baked goods (i.e. cookies, fruit pies & squares).

Products must come from approved sources. **Home prepared foods are not acceptable.** If the food product that you are serving is not listed in this document, then you will need to complete the Higher Risk Temporary Food Service Application.

Follow these steps:

1. Indicate foods to be served,
2. Review the requirements for a Food Safety and a Sanitation Plan (and identify a sanitizer),
3. Check & sign the declaration, and
4. Complete the contact and event details.

1. What foods will you be serving? (check all that apply):

Foods – needing some assembly. Raw vegetable sandwiches or wraps (no meat, fish, egg, dairy or cooked vegetable filling), cutting fresh fruits and vegetables, fruit smoothies (no dairy), & green salads (no egg in dressing).

Foods requiring heating, cooking or hot holding.

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| <input type="checkbox"/> *Hot dogs, smokies, or pre-cooked bacon | <input type="checkbox"/> Specialty coffee with milk and/or cream (e.g. latte) | <input type="checkbox"/> Fudge |
| <input type="checkbox"/> *Pizza | <input type="checkbox"/> *Burritos | <input type="checkbox"/> Corn on the cob |
| <input type="checkbox"/> *Hamburgers, chicken burgers, ground or other meats (commercially precooked only, no raw frozen patties) | <input type="checkbox"/> *Soup or chili | <input type="checkbox"/> French fries |
| <input type="checkbox"/> Pancakes, bannock (with dairy) | | |

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

2. Review and follow the Food Safety and Sanitation Plans

Food Safety Plan

- Foods are from approved sources (commercial suppliers or approved kitchens)
- Foods are protected from contamination at all times, both during transportation and onsite
- Provide only “single service utensils” (disposable) to customers
- Food handlers wear clean clothing, practice good personal hygiene and ensure that hands are washed prior to handling food
- Keep hazardous foods at 4 °C or colder
- Keep a thermometer in each cold food storage unit
- Reheat hazardous foods to a minimum internal temperature of 74 °C
- Maintain hot foods at a minimum internal temperature of 60 °C
- Monitor and record cooking and hot/cold food storage temperatures at least twice per day
- Discard food that is not stored at the required temperatures, or is otherwise unfit for consumption

Hazardous foods include animal source foods (meat, dairy, etc.), cooked vegetables, cooked starches, soya protein (e.g. tofu).

Equipment requirements and handling practices:

- Provide potable water for food preparation & cleaning. 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
- Facility set up: washable surfaces and equipment, adequate lighting and adequate sinks and supplies (soap, paper towels) to allow for utensil washing and hand washing
- Check temperatures with an accurate probe thermometer
- Ensure appropriate food handlers have FOODSAFE training

Sanitation Plan:

The sanitizer is (check one):

- 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 are cleaned and sanitized by:

1. Washing with warm soapy water
2. Rinsing in clean hot water
3. Sanitizing in a solution identified above
4. Allowing them to air dry

3. Declaration

- I agree to serve only those lower risk foods ticked above and to meet the requirements. I understand that it is my responsibility to advise the Health Authority in advance of any changes. 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 service.

4. Contact and Event Information

Note: permit will be emailed unless alternate delivery is specified

<p>Operator:</p> <p>Mailing Address:</p> <p>Phone (day): (evening):</p> <p>Cell:</p> <p>Email:</p> <p>Signature: _____</p>	<p>Your food facility name:</p> <p>Name of Event:</p> <p>Location of Event:</p> <p>Dates/Times of Event (list all):</p>
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Send completed form to your local Environmental Health office.

Provide a minimum of 2 weeks for processing. Post permit at site when in operation.

For more information, visit the BCCDC Food Protection – Vital to your Business web site (<http://www.bccdc.ca/>) or contact your local Environmental Health office.

(<https://www.interiorhealth.ca/YourEnvironment/AirQuality/Documents/Health%20Protection%20Offices%20Contacts.pdf>)