

REQUIREMENTS

Handling and Storage of Food:

What type of equipment will you have on-site to handle and store food? (check all that apply)

- Handwashing station Two compartment dishwashing station Liquid soap with paper towels
- Hairnets/hats Cooking utensils - Specify total number _____ Serving utensils - Specify total number _____
- Thermometers for coolers/refrigerators Probe thermometers Sanitizing solution
- Other (specify): _____

Please provide an equipment layout for your booth at the special event:

(Please note this section must be completed. The layout can be hand drawn in the space below or attached to this application.)

Please take the following into consideration.

- Temporary handwashing stations shall consist of, at a *minimum*, an insulated container with a spigot that provides a continuous flow of running water, liquid soap, paper towels and a bucket to collect waste water. The temporary handwashing station must be set up on an elevated surface (i.e., table).
- Hand sanitizers do not replace the requirement for handwashing stations.
- All food served or sold at the special event must be prepared at an approved source.

Comments:

Date

Public Health Inspector's Signature

Vendor's Signature

NOTICE OF COLLECTION

Personal information requested by staff is collected under the authority of the *Health Protection and Promotion Act* and will be used to provide statistical data to the Ministry of Health.