

EVENT VENDOR PERMIT APPLICATION

Each food vendor MUST submit a completed application to Algoma Public Health at <u>least 14</u> <u>days</u> prior to the event. See Event Guidelines for further details.

Event Information								
Name of Event:								
Event Address:								
Start Date: End	d Date:		Т	ime(s) of Operati	on:			
Vendor Information								
Name of Booth:								
Operator Name(s):								
Mailing Address:								
Phone #:		Fax	#:					
Email:								
Booth Information								
What food will be served?(check	all that apply):							
Pre-packaged (no handling required). Purchased from/prepared at:								
Catered to the event. Catering food premises name:								
Purchased pre-cooked, and reheated on site. Product purchased from:								
Prepared and cooked in an inspected facility, then reheated and assembled on site. Food preparation								
location name:			Addres	ss:				
How will food be transported to the venue?								
Refigerated truck Cooler or insulated bag with ice Other, specify:								
Are you providing food samples?	Yes	No						
Are you cold holding:	Yes	No	Metho	od:				
Are you hot holding:	Yes	No	Metho	od:				
What type of handwash station will you have at your booth?								
Container with Spigot	ntainer with Spigot Portable Hand Sink Affixed Hand Wash Station				d Hand Wash Station			
How will you wash and sanitize utensils?								
Single-use Utensils	On-site D)ishwa	ashing) Off-sit	e, location:			
What method will be used to protect food from contamination during display?								
Food grade wrap/packaging	Sneeze g	guard		Other,	Specify:			
Required Items for Food Vendor Booths								
Hand Wash Station Supplies:	Pump Soap			Paper Towel	Grey Water Catch Basin			
Temperature Checks:	Probe Thermometer		er	Storage Thermometer				
Approved Sanitizer:	Test Strips			Bleach/ Chlorine	or QUATS			
Extras:	Extra Utensils	;		Hair Covering	Designated Money Handler			

Food Menu List all types of foods that will be offered for sale and how/where they will be prepared. Note: Please attach a separate sheet of paper if more space is required.							
Menu Item			Address of Food Preparation				
Certified Food Handler(s)							
NOTE: At least ONE certified food handler is required on-site at the time of the event. Proof of certification for food handler on site must be attached. Multiple Events							
If you are attending more than one event in the Algoma region, input the name, date, and location of the							
upcoming events below. Application forms are not require Additional Event Names Date							
I understand the requirements for food vendors at the event I am planning to participate in and understand a Public Health Inspector will be in contact with me to discuss this application before it is approved.							
Print Name Signa		rure	Date				
Office Use Only							
Approved	Yes	No					
Comments:							
Date:			PHI Signa	ture:			