

COMMUNITY SPECIAL EVENT APPLICATION FOR FOOD AND/OR BEVERAGE VENDORS

EACH FOOD VENDOR MUST SUBMIT A COMPLETED APPLICATION FORM TO LAMBTON PUBLIC HEALTH AT LEAST **2 WEEKS** PRIOR TO THE EVENT. ALL APPLICATIONS MUST BE APPROVED PRIOR TO ATTENDANCE AT EVENTS. **PLEASE PRINT**.

★NOTE: IF ATTENDING MULTIPLE EVENTS, COMPLETE THE "MULTIPLE EVENTS" SECTION AT THE END OF THE FORM AND SUBMIT THIS PACKAGE BEFORE THE FIRST EVENT. FIRST EVENT INFORMATION CAN BE PLACED IN "EVENT INFORMATION" SPACE BELOW

EVENT INFORMATION								
NAME OF EVENT:		EVENT LOCATION (ADDRESS):						
EVENT DATE(S):		TIME(S) OF OPE	ERATION	(a.mp.m.):		XPECTED ATTENDANCE:		
VENDOR INFORMATION								
NAME OF TEMPORARY FOOD PREM	RY FOOD PREMISE: OPERATOR NAME		IE(S):		PHONE #:		FAX#:	
MAILING ADDRESS:			- 1			EMAIL:		
VENDOR SET UP								
☐ FOOD BOOTH / TENT		☐ HOT DOG CART				DOOR FACILITY		
☐ MOBLIE CATERING TRUCK OR TRAILER			□ OTHER					
TYPE OF ORGANIZATION								
☐ RELIGIOUS ORGANIZATION	☐ SERVICE CLUB		☐ FRATERNAL ORGANIZATIO		N	☐ FOOD BUSINESS	□ OTHER	
WILL YOU BE CLAIMING AN EXEMPTION AT THIS EVENT? YES NO								
★ NOTE: IF YOU ARE A RELIGIOUS ORGANIZATION, FRATERNAL ORGANIZATION OR SERVICE CLUB AND ARE ACCEPTING FOODS FROM AND UN-INSPECTED FACILITY (e.g. HOME), YOU MUST ALSO COMPLETE THE DONORS OF POTENTIALLY HAZARDOUS FOOD LIST								
PLEASE PROVIDE THE FOLLOWING INFORMATION:								
WHERE WILL THE FOODS BE PREPARED? □ ON-SITE □ OFF-SITE								
IF FOODS ARE BEING PREPARED OFF-SITE PLEASE PROVIDE THE FOLLOWING:								
NAME OF FOOD PREMISE:								
LOCATION:								
PHONE #:				CELL #:				
CERTIFIED FOOD HANDLER ON-SITE AT THE EVENT								
★NOTE : ENSURE TO ENCLOSE A COPY OF THE FOOD HANDLER CERTIFICATE WITH THIS PACKAGE OR HAVE ON-SITE								

FOOD MENU PLEASE LIST ALL TYPES OF FOODS THAT WILL BE OFFERED FOR SALE AND HOW THEY WILL BE PREPARED Note: please attach a separate sheet of paper if more space is required TYPE OF FOOD HOT HOLDING? COLD HOLDING? MENU ITEM IS FOOD FOOD COOKED FOOD STORAGE PREPARATION (GRILLING, FRYING, PRECOOKED? ON-SITE? ON-SITE? BBQ, ETC.) FOOD STORAGE AND TRANSPORTATION **HOW WILL FOOD BE TRANSPORTED TO THE EVENT?** ☐ REFRIGERATED TRUCK ☐ COOLERS WITH ICE ☐ THERMAL UNIT □ OTHER: HOW WILL TEMPERATURE BE MAINTAINED ON-SITE? □ REFRIGERATED ☐ MECHANICAL ☐ THERMAL UNIT ☐ COOLERS WITH ICE ☐ CHAFING DISH □ OTHER TRUCK REFRIGERATION HOW WILL FOODS BE PROTECTED FROM CONTAMINATION ON-SITE? ☐ SNEEZE ☐ FOOD GRADE □ LIDS ☐ PRE-PACKAGED ☐ ENCLOSED □ OTHER WRAP CABINET/CONTAINER **GUARD/SHIELD FOODS HANDWASHING** * NOTE: LIQUID SOAP IN A DISPENSER AND PAPER TOWELS ARE ALSO REQUIRED **DESCRIBE YOUR HAND WASHING STATION:** ☐ FIXED SINK WITH HOT AND COLD RUNNING WATER ☐ PORTABLE SINK WITH HOT AND COLD RUNNING WATER ☐ TEMPORARY CONTAINER WITH A TURN SPOUT AND WARM WATER □ OTHER **UTENSIL WASHING** WHAT TYPE OF SINK IS PROVIDED FOR UTENSIL WASHING? ☐ 2 COMPARTMENT SINK ☐ 3 COMPARTMENT SINK ☐ NONE, EXPLAIN: WHAT TYPE OF SANITIZER WILL YOU BE USING?

☐ HAULED MUNICIPAL WATER (PROVIDE NAME AND PHONE / CELL #)

COMMUNITY SPECIAL EVENTS: Requirements for Food Vendors

☐ OTHER. EXPLAIN:

YFS \square

NO \square

☐ COMMERCIALLY BOTTLED

□ OTHER:

□ BLEACH

☐ MUNICIPAL

TEST STRIPS FOR SANITIZER?

PORTABLE WATER SOURCE

WASTE WATER AND GARBAGE DISPOSAL						
METHOD OF WASTE WATER / SEWER DISPOSAL:						
NUMBER OF GARBAGE RECEPTACLES IN FOOD PREPARATION AREA:						
THE SMOKE-FREE ONTARIO ACT (SFOA)						
PLEASE CHECK: I HAVE THE REQUIRED SFOA SIGNAGE FOR MY BOOTH AND TABLES I NEED THE REQUIRED SFOA SIGNAGE FOR MY BOOTH AND TABLES I WILL ENSURE STAFF AND VOLUNTEERS ARE TRAINED AND AWARE OF THE SFOA						
PLEASE SKETCH A LAYOUT OF THE FOOD PREPARATION AREA						
MUST INCLUDE: HAND WASHING STATION, REFRIGERATION UNITS, FOOD STORAGE AREAS, SINKS, FOOD PREPARATION SURFACES, GARBAGE RECEPTACLES, WASTE WATER CONTAINER, etc.						

MULTIPLE EVENTS

PLEASE INDCLUDE ALL SPECIAL EVENTS YOU PLAN TO ATTEND THIS SEASON IN LAMBTON COUNTY.

YOU DO NOT NEED TO SUBMIT A NEW APPLICATION FOR EACH EVENT.

IF YOU MISS AN EVENT OR AN EVENT IS ADDED, PLEASE CALL LAMBTON PUBLIC HEALTH AT 519-383-8331 TO SPEAK TO A PUBLIC HEALTH INSPECTOR AND WE WILL UPDATE YOUR FILE.

NAME OF EVENT	LOCATION OF EVENT (EVENT ADDRESS)	DATE OF EVENT	EVENT HOURS (START/END TIME)				
I HAVE RECEIVED AND READ THE COMMUNITY SPECIAL EVENTS INFORMATION PROVIDED. I UNDERSTAND THE REQUIREMENTS FOR FOOD VENDORS AT SPECIAL EVENTS AND HAVE PROVIDED THE INFORMATION TO ALL FOOD HANDLERS.							
PRINT NAME:	SIGNATURE:		DATE: _				