

Food Provider Requirements

- ☐ Review the Food Provider Information Guide
- ☐ Application must be submitted thirty (30) days prior to the event in order to be approved
- ☐ Submit a recent food safety inspection report with your application

Event Information

Name of Event:

Date(s):

Address:

Event Organizer/Organization:

Food Provider Information

Concession Name:

Owner/Operator Name:

Contact Number:

Email Address:

Certified Food Handler Information

Number of Certified Food Handlers that will be on-site:

* Proof of certification must be available on-site *

Handwashing Station

- ☐ Select one of the following:
- ☐ Fixed
 - ☐ Portable/free standing
 - ☐ Gravity Fed (i.e. coffee urn, water container with spigot)
 - ☐ Other:

- ☐ Soap in a dispenser
- ☐ Paper towel in dispenser
- ☐ Potable water
- ☐ Wastewater container

Please note:

- Hand sanitizers do not replace handwashing stations
- Gloves do not replace handwashing

**Grand Erie Public Health
Special Event Food Provider**

Food Provider Set-up Information (Either Option 'A' or 'B')

Option A: Mobile Food Premises (i.e. Food Truck or Trailer)

- ☐ Sufficient supply of potable hot and cold running water under pressure
- ☐ Food grade hose for potable water
- ☐ Holding tank for wastewater
- ☐ Two (2) or three (3) compartments sink with required supplies (i.e. detergent and sanitizer)
- ☐ Mechanical refrigeration at $\leq 4^{\circ}\text{C}$ (60°F) equipped with accurate indicating thermometers
- ☐ Hot holding storage unit(s) (if applicable) to maintain foods at 60°C (140°F) or higher
- ☐ Probe thermometer(s)
- ☐ Multiple sets of clean serving utensils stored in a sanitary manner
- ☐ Sanitizer with required test strips. Please check all that apply:
 - ☐ Chlorine
 - ☐ Quats
 - ☐ Iodine
 - ☐ Other approved sanitizer:
- ☐ Clean outer garments (i.e. apron/chef coat), and hats/hairnets for food handlers
- ☐ Food protected from potential contamination (i.e. covered, elevated off the floor/ground, etc.)
- ☐ Ice from approved source meant for consumption stored separate from ice used for food storage
- ☐ Ice for consumption to be dispensed using scoop(s) stored in sanitary manner
- ☐ Adequate garbage receptacles provided
- ☐ Premises maintained in a sanitary manner

Food Provider Set-up Information (Either Option 'A' or 'B')

Option B: Temporary Booth or BBQ

- ☐ Sufficient supply of potable hot and cold running water
- ☐ Leak proof containers for waste water
- ☐ Overhead booth covering (i.e. canopy or tent)
- ☐ Smooth, non-absorbent, and easy to clean surfaces
- ☐ Two (2) or three (3) containers/sinks for dishwashing with required supplies (i.e. detergent and sanitizer)
- ☐ Mechanical refrigeration at $\leq 4^{\circ}\text{C}$ (60°F) equipped with accurate indicating thermometers
- ☐ Hot holding storage unit(s) (if applicable) to maintain foods at 60°C (140°F) or higher
- ☐ Probe thermometer(s)
- ☐ Multiple sets of clean serving utensils stored in a sanitary manner
- ☐ Sanitizer with required test strips. Please check all that apply:
 - ☐ Chlorine
 - ☐ Quats
 - ☐ Iodine
 - ☐ Other approved sanitizer:

Grand Erie Public Health Special Event Food Provider

- ☐ Clean outer garments (i.e. apron/chef coat), and hats/hairnets for food handlers
- ☐ Food protected from potential contamination (i.e. covered, elevated off the floor/ground, etc.)
- ☐ Ice from approved source meant for consumption stored separate from ice used for food storage
- ☐ Ice for consumption to be dispensed using scoop(s) stored in sanitary manner
- ☐ Adequate garbage receptacles provided
- ☐ Premises maintained in a sanitary manner

Menu Items

Food Item	Food Source
All food items must be obtained from an approved source (i.e. grocery store), or prepared in an inspected and approved food premises.	

- ☐ Where are food items being prepared?
 - ☐ Cooked on-site
 - ☐ Pre-cooked. If so, please list premises name and full address:

- ☐ How will potentially hazardous food items be kept out of the temperature danger zone?

During transportation:

During event:

- ☐ Cold holding of $\leq 4^{\circ}\text{C}$ (60°F):

- ☐ Hot holding $\geq 60^{\circ}\text{C}$ (140°F):

By signing, the food provider certifies that they understand and will comply with the conditions outlined in the Special Event Food Provider Information Guide and the Special Event Food Provider Application. Any food provider found not in compliance may be subject to the provisions of the Health Protection and Promotion Act, R.S.O. 1990 and/or applicable by-law.

Food Provider Name:

Food Provider Signature:

Date: