

2020 Special Event Food Vendor Notification Form

This notification form must be completed and returned to CK Public Health at least **14 days before** the event. This information is used to help you have a successful event and to protect the health of the public. If you have questions or need assistance completing the form, please contact CK Public Health.

Food Vendor Responsibilities:

- Under the Health Protection and Promotion Act, R.S.O. 1990, c. H.7, you are required to notify CK Public Health in writing before providing food to the public.
- You must comply with the requirements of Regulation 493/17 outlined in the Special Event Food Vendor Guidelines. Review these guidelines with all staff and volunteers before the event.
- Make sure you have all necessary supplies and equipment (see checklist in guidelines).
- Provide a hand wash station with liquid soap and paper towels in each area where food is cooked, prepared or served.

- Dispose of all wastewater in a sanitary manner. Water cannot be dumped into storm sewers or onto the ground.
- Notify CK Public Health of any significant changes to your application.
- Have a backup plan for ensuring food safety in the event of a power failure or water shortage. Hazardous foods must be kept at safe temperatures and hand wash stations must be available at all times.
- Make sure that all food is from a CK Public Healthapproved source and prepared on site or in an inspected kitchen. Foods prepared at home in a kitchen that is not inspected will not be allowed.

Food Vendor Information

Name of Booth or Food Vendor:								
Contact Person:	Name		Phone Number	Cell Number				
Email Address:								
Food Booth Type:	☐ Food truck or Traile	r □ Temporary booth	☐ Event hall					
Certified Food Hand	ler: ☐ Yes (if no leave b	lank)						
Event Informa	tion							
Name of Event:								
Date(s) you will attend: Start time(s):								
Food Informat	ion							
Menu items:								
Food suppliers/ pure	chase location:							
Where will food be p	repared? <i>(if not prepacka</i> g	ged foods)						
☐ On-site ☐ Res	On-site Restaurant/Inspected kitchen:							
How will hazardous t	food be transported to the	event?						
☐ Thermal unit	☐ Cooler with ice	☐ Refrigerated vehicle	☐ Other:					

The personal information on this form is collected under the authority of the Health Protection and Promotion Act, R.S.O. 1990, c. H.7. It will be used for ownership identification and enforcement of the Act and the applicable Regulations under the Act. Contact Environmental Health at 519.355.1071 ext. 2902 if you have further questions. Copies of the Act and the Regulations are available at https://www.ontario.ca/laws/statute/90h07



Booth Site Information

How will you keep for	ood hot at the eve	ent? <i>(if applicable)</i>			
□ Warmer	□ BBQ	☐ Grill	□ Oven	☐ Other:	
How will you keep for	ood cold at the ev	ent? <i>(if applicable)</i>			
☐ Freezer	☐ Cooler with	ice □ Refrig	gerator	☐ Other:	
What type of roof/c	overing will be on	the food booth?			
☐ Canopy	☐ Tent	☐ Self-contained	(food truck or train	ler)	☐ Indoors
What type of flooring	g will be in the fo	od booth? *Note: flooring	required for soft s	urfaces (grass, s	sand, mud)
☐ Plywood ☐	Rubber mats	☐ Pavement/Concrete	☐ Food tru	ick or Trailer	□ Indoors
Hand Washing	g				
How will food handl	ers wash their ha	nds?			
☐ Sink(s) with hot a	and cold running v	water Portable hand water	wash sink(s) (built-i	n holding tanks	for clean/wastewater)
☐ Temporary hand	wash sink(s) (Exa	mple cooler with tap or sp	igot, and bucket fo	or wastewater)	
Utensil Washi	ng				
What type of sink is	provided for uter	nsil washing?			
☐ 2 Compartment s	sink	☐ 3 Compartment	sink	□ N/A - Multiple	utensils provided
What type of sanitiz	er will you be usi	ng?			
☐ Chlorine at 100 μ	opm 🗆 Qı	uaternary Ammonium at 200	ppm	□ lodine at 25 p	pm
Potable Water Water used by veno from bacteria).		aration and hand washing	must be potable (water that is sa	fe to consume, free
What is your potable	e water source?				
\square Municipal water	□ Comm	ercially bottled	Other:		
☐ Hauled municipa	I water:	Business Name			
Waste Water		Business Name n a sanitary manner. Wate	r cannot be dump		ewers or onto the
How will you dispos	e of wastewater?				
☐ Plumbed to muni	icipal sewer	☐ Collect for disposal in	n sanitary facility	☐ Grey	water holding tank

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