

FOOD MARKET GUIDELINES



For Operators & Vendors

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FOR OPERATORS & VENDORS

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GUIDELINES FOR FOOD VENDORS AT PUBLIC MARKETS

(Reference: *Alberta Food Regulation and Food Retail and Foodservices Code, Calgary Zone Food Establishment Policy*)

These guidelines provide information to the operators & vendors of Farmers' Markets and Public Markets throughout the Calgary Zone and are intended to minimize the possibility of food borne illness.

OPERATOR & VENDOR RESPONSIBILITIES

- Ensure that the **Food Market Guidelines for Operators & Vendors** are followed.
- Notify Public Health Inspector of any changes of vendors, foods, etc.

1. DEFINITIONS

- **Base of operation** means an approved food establishment used for cleaning, food preparation, and food storage.
- **Farmers' Market** means a food establishment that is under the control of a non-profit or charitable organization and approved as a farmers' market program by the Alberta Minister of Agriculture.
- **Public Market** means a place where foods are sold from temporary or permanent stalls or booths but is not approved as a farmers market by the Alberta Minister of Agriculture.
- **Moderate risk food** includes pasteurized dairy products, eggs, pre-made sandwiches or pizza containing salami, ham, pepperoni, salads with only low-moderate risk foods.
- **Non-hazardous food** means food that is prepared in a safe and sanitary manner that does not require refrigeration and includes whole fruits and vegetables, baked goods (breads, buns, fruit filled pies, cookies), jams jellies, and pickles.
- **Potentially hazardous food** means food that is capable of supporting the growth of pathogenic micro-organisms or the production of toxins. Examples include: antipasto, brisket, cabbage rolls, canned vegetables or meat, cheese, cheesecakes, cracked eggs, cream filled or custard filled pastries, dairy products, fish, garlic spreads, perishable beverages, lemon meringue pie, meat or meat products, oils infused with garlic & herbs, perogy, poultry and poultry products, pumpkin pie, salsas, sauces, sausage rolls, whipped butter, etc.

2. FOOD PERMITS

2.1 FARMERS MARKETS

- Each booth in a farmers' market, where foods are **only served or sold** and there is **no food preparation**, will be covered by the food permit issued to the farmers' market. If foods are prepared in the booth, the booth must be individually permitted.

2.2 PUBLIC MARKETS

- Each **booth in a public market** must be individually permitted and meet all the requirements of a commercial food establishment under the Alberta Food Regulation.

3. FOOD SOURCE AND PREPARATION

3.1 FARMERS MARKETS

- **All potentially hazardous foods and ingredients must be obtained from approved sources (*commercially pre-packaged or prepared in an approved, permitted facility*).**
- **Acceptable Foods**
 - Foods prepared in an approved food establishment.
 - Whole, raw, shelled poultry eggs.
 - Inspected meat.
 - Home Prepared Non-Hazardous foods
- **Unacceptable Foods**
 - Uninspected meat.
 - Home-prepared potentially hazardous foods.
 - Unpasteurized milk, milk products, or foods that contain unpasteurized milk.
- **If foods are prepared at the market, you must meet all requirements of the Alberta Food Regulation and obtain health approval.**
- If you do **not** have an approved kitchen and are using an alternative kitchen, you must complete and return the **Permission to Use an Approved Food Establishment Form (See Page 11)** to the Calgary Zone.

3.2 PUBLIC MARKETS

- **All foods and ingredients must be obtained from approved sources (*commercially pre-packaged or prepared in an approved, permitted facility*).**
- **If foods are prepared at the market, you must meet all requirements of the Alberta Food Regulation and obtain health approval.**
- If you do **not** have an approved kitchen and are using an alternative kitchen, you must complete and return the **Permission to Use an Approved Food Establishment Form (See Page 11)** to the Calgary zone.

4. FOOD PACKAGING AND LABELLING

- Home-canned jams, jellies, and pickles are permitted at farmers' markets only.
- All canned foods must be prepared using an approved canning method and stored in acceptable containers. Acceptable containers include mason jars with new snap lids. Wax seals are not permitted.

- Potentially Hazardous Foods may not be sold in hermetically sealed containers (canned) unless there is strong evidence that processing has rendered the food commercially sterile. Testing must be undertaken to demonstrate commercial sterility.
- Food grade plastic bags and wrap, paper bags and other disposable containers shall be clean and not previously used. **Garbage bags are prohibited.**
- Potentially hazardous foods shall not be sold in sealer jars since the consumer might treat the food as being canned. New plastic, Styrofoam or paper containers are acceptable.
- Labelling of food products is regulated by the Canadian Food Inspection Agency (CFIA) and is the responsibility of the stallholder. It is recommended all products be labelled with the following:
 - a) product common name, and;
 - b) producer's name and address, and;
 - c) "packaged on" date (usually the preparation date), and;
 - d) required storage conditions, and;
 - e) ingredient's listing on the packaging or an ingredient list available at the stall to anyone who requests it, or;
 - f) if serving bulk products, labelling bags or supplying business cards is permitted.

5. FOOD PROTECTION – STALLHOLDERS

- **All foods must be protected from contamination** (*i.e. public handling, coughing, sneezing, dust, etc.*) during preparation, processing, storage, and display. **Cooking devices** such as *BBQ's, grills, boiling pots etc.* must be physically separated from the public.
- **Foods must be transported from food establishments in a manner that prevents contamination** and keeps the food at temperatures **below 4°C (40 °F) or above 60°C (140°F).**
- **All potentially hazardous foods (i.e. seafood, meats and dairy products, etc.)** must be kept at temperatures **below 4°C (40°F) or above 60°C (140°F).**
- **All whole raw shell poultry eggs** must be clean, free of cracks and stored at **7°C (44.6°F) or colder.**
- **All booths handling potentially hazardous foods must have Food Storage Temperature Record charts, in sufficient quantity, and record temperatures once every two (2) hours. Keep all records available for Public Health Inspector's review.**
- **A suitable thermometer** that is capable of measuring temperatures between 0°C and 100°C is required for potentially hazardous foods (*i.e. digital probe thermometer or infrared*).
- **All foods and utensils must be stored in a sanitary manner** at least 15 cm. (6 inches) off the ground, protected from sources of contamination and separate from chemicals and staff personal items.
- All lights must be shatterproof or provided with protective covers.

6. FOOD PRODUCT DEMONSTRATIONS – STALLHOLDERS

- If a stallholder offers samples of any foods, the booth must be equipped with an **approved handwashing station (see Section 9)**.
- Foods must be served in a safe manner, such as serving food samples in **single-use containers**, using **toothpicks** to dispense samples, or providing suitable **serving utensils** for customer requirements.
- **If very high risk foods that are raw or lightly cooked are served** (i.e. steak tartar, raw oysters, sushi, capriccio, etc.) a notice stating increased risk must be visible to the public. **Click here for “[Notification of Increased Health Risk](#)” or see page 16.**
- Self serve condiments must be individually pre-packaged or dispensed from a squeeze or pump container or a container with an attached lid.

7. FOOD HANDLER TRAINING

- **At least one food handler in charge should have successfully completed one safe food handling course provided by or satisfactory to the Calgary Zone. It is recommended that all food handlers take the basic food handler course. A free 2 ½ hours Safe Food Handler Training Course is available or a home study booklet course equivalent to the 2 ½ hours course is available from the Calgary Zone office. [Environmental Health Food Handling Courses](#)**

8. FOOD HANDLER HYGIENE

- All food handlers must wash their hands with water and soap **before** handling food putting on gloves and **after** handling raw meats, money or anything that could be soiled.
- Hair must be controlled and secured away from face (i.e. baseball caps, scarves, elastics, etc.).
- Food handlers must not work when ill.
- Smoking must not occur in food areas.
- Staff must wear clean clothing when working.

9. HANDWASH STATIONS

- **All booths handling unwrapped food, including offering of samples, require a suitable handwash station.** Washroom sinks cannot be used for this purpose. Handwash stations must be equipped with liquid soap and single use towels in suitable dispensers. ***Temporary handwash stations may be permitted in limited circumstances. (See Page 9)***
- **Hand sanitizers are not permitted as a replacement for traditional handwashing except when all four of the following conditions are met:**
 1. ***An approved handwash station is located in reasonable proximity to the booth.*** (Washroom sinks cannot be used for this purpose).
 2. The food handler’s hands are not soiled.
 3. Foods have already been prepared and/or portioned in an approved food preparation area and the food handler is only heating and serving foods.
 4. The food handler uses utensils only and does not touch foods with hands.



Examples of when the use of hand sanitizer is accepted:

- Dispensing of beverages, (this does not include preparation of beverages).
- Limited handling of non-perishable products (i.e. emptying potato chips or crackers into a bowl).
- Serving of pre-portioned items that have been portioned in an approved location (i.e. on toothpicks or in disposable cups).
- Ladling soups, etc.

10. WATER SUPPLY

- **ONLY POTABLE WATER** (*water that is safe for human consumption*) is allowed.
- Hot and cold potable water must be available at the faucets.
- The water supply must either be connected to an approved potable water system or from a totally enclosed potable water holding tank with applicable volumes as outlined in this chart:

Sinks and Water Supplies

Stall Class	Food Handling Examples	Number of Sinks Required	Minimum Water Volume (litres)
1	Stalls with pre-packaged foods	0	0
2 (a)	Stall with an approved base of operation handling moderate risk foods, hot dogs, and cappuccino.	1	22
2 (b)	Stalls where moderate risk foods undergo minimal handling NO PREPARATION	2	82
3	Food preparation involving any risk foods (Includes handling of unwrapped raw meats/ poultry/ seafood) No reusable customer utensils	3 (1 for hand washing and 2 for cleaning and sanitizing)	137

11. UTENSIL WASHING SINKS

- Utensil washing sinks are required if unwrapped food is handled.
- For requirements on utensil washing sinks please see the **Sink Requirements Table in Section 10.**
- The 2 compartment stainless steel sink must be supplied with potable hot (minimum 45 °C but not too hot to cause scalding) and cold running water. Utensils must be washed and sanitized in an approved manner.
 - **First sink:** use detergent and warm water to clean. Rinse all detergent off under running water into first sink.
 - **Second sink:** sanitize with approved sanitizer (as listed below). Totally immerse in sanitizer for a minimum of 2 minutes.
 - Items must be air dried.

12. APPROVED SANITIZERS

- An approved sanitizer must be on-site for sanitizing of utensils and surfaces. Test strips to test sanitizer concentration must be on site. **Approved sanitizers** are:
 - **100ppm chlorine solution (½ teaspoon household bleach per litre water)**
 - **200ppm - 400ppm quaternary ammonium solution**
 - **12.5ppm iodine solution**
- All utensils and equipment that cannot be immersed in water shall be:
 1. cleaned with a detergent solution,
 2. rinsed with clean water, and
 3. wiped with a cloth that has been immersed in an approved sanitizing solution. (A sanitizing solution in a spray bottle may be used with a clean and sanitized cloth to replace to replace this step.)

13. CLEANLINESS & MAINTENANCE

- The walls, floors, ceilings and equipment in every food booth must be kept clean, free from debris, and in good condition at all times.
- All food contact equipment must be cleaned and sanitized as stated in **Sections 11 & 12.**

14. WASTE MANAGEMENT & WASHROOM FACILITIES

- **Liquid waste** must either be discharged directly to an approved sanitary sewer or stored in a totally enclosed waste water holding tank. Waste water may not be disposed of into a storm sewer
- Waste water holding tanks must be sized to accommodate equal or greater volumes of the potable water supply.
- An **adequate number of garbage containers** with plastic liners must be provided for both operator and customers.
- **Click here for ["Washroom Requirements For Food Markets"](#) or see page 15.**

15. DIPPER WELLS

- If hard ice cream is scooped, a continuous flow dipper well is required. (Specific requirements are available from Calgary Zone).
- If limited amounts are served, and with the approval of a Public Health Inspector, scoops can be cleaned and sanitized after each use, or immediately put back into the same container of product after each use without contaminating the food. In the second instance a separate scoop is required for each product.

16. STRUCTURAL FINISHES

- All counter surfaces must be smooth and washable. Linens or table covers must be clean.
- All floor surfaces must be durable, smooth, easily cleanable, waterproof material and constructed in a manner to prevent contamination from rain. Food markets that run one day or less may be exempt at the discretion of Calgary Zone.

17. PERSONAL SERVICES*

- Calgary Zone requirements for Personal Services at Events must be met for Personal Services such as Massage, Tattooing, Ear/Body Piercing, Barbering, Face Painting, Electrolysis, Hairdressing/Braiding, Esthetics (manicures, pedicures, waxing), etc.

*Please obtain a copy of the Requirements for Personal Services at Events from the Calgary Zone. [Environmental Health Special Events & Tradeshows – Requirements for Personal Services.](#)

18. PETTING ZOOS & ANIMAL EVENTS**

- A handwash station connected to hot and cold running water from a single faucet, supplied with soap and single use towels in suitable dispensers, must be provided at the entrance/exit to the animal area.

**Please obtain a copy of the Requirements for Petting Zoos & Animal Events from the Calgary Zone. [Environmental Health Special Events & Tradeshows – Requirements for Petting Zoos & Animal Events.](#)

TEMPORARY HANDWASH STATIONS

The Calgary Zone Food Establishment Policy requires on-site handwashing facilities at Food Markets. **A temporary handwash station may be permitted in limited circumstances.**

Here is a description of the temporary handwash station required by each participant, to be set-up in their booth if they are handling unwrapped foods:

1. A fresh water source in a holding container with a minimum capacity of five (5) gallons or twenty-two (22) litres is required. The water temperature should be between 30°C - 45°C. The acceptable method for washing hands is in the stream of running water for approximately 20 seconds and not in water that is resting in the catch basin.
 - I.e. a five (5) gallon (22 L) camping jug or coffee urn with a **tap or spigot**, filled with water that is maintained at proper temperature. A Cambro coffee urn is ideal.
2. An enclosed collection system to catch the waste water from the handwashing procedure. The waste collection system must be equal or greater in capacity than the water source. This can be achieved by inserting a large funnel into an empty five (5) gallon pail.
 - I.e. a large automotive funnel will fit entirely over the top of an open five (5) gallon pail. A smaller funnel can be inserted into a hole in the lid of the pail. The funnel should be large enough to trap all waste water.
3. Single-use towels and liquid soap in suitable dispensers.

Handwash stations must be operational before any unwrapped food is handled.

Waste water shall be disposed of in a toilet or other receptacle connected to a sanitary sewer. Do not dump waste water into storm sewer.

**For more information,
please contact our office at 403-943-2288
or www.calgaryhealthregion.ca/envhealth**

PERMISSION TO USE AN APPROVED FOOD ESTABLISHMENT

DATE: _____

TO: Calgary Health Region, Health Protection, Environmental Health.

FROM: _____
 (Owner's and/or Manager's Name)

 (Food Establishment Name)

 (Address)

 (Phone Number)

Please be advised that _____
 (Owner of Food Vending Vehicle/Caterer)
 of _____
 (Name & Address of **Market/Food Vending Vehicle/Caterer**)

has permission to use the above noted food establishment as a base of operation. He/she is permitted to use the facilities at this food establishment for the following:

- food preparation
- storage
- cleaning of equipment/utensils
- other: _____

During the following times:

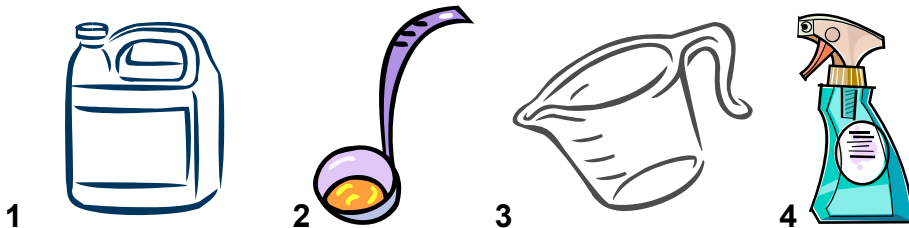
Hours _____ (i.e. 8:00 am - 2:30 pm)
Day _____ (i.e. Monday - Friday)
Effective _____ (i.e. 4 June 08 - 30 Aug. 08)

 (Signature of Owner of Base of Operation)

All fields above must be completed before submitting to Environmental Health

How To MIX A SANITIZING SOLUTION

What you will need to start:



1. Ordinary household bleach solution. Do **NOT** use bleach with fibre guard or fresh scent.
2. Teaspoon
3. Measuring cup
4. Spray bottle – label container “sanitizer”

Use sanitizing solution on utensils and equipment such as cutting boards, knives, cooking utensils, and counter tops.

<u>Sanitizer</u>	<u>How to Mix</u>	<u>Solution Strength</u>
Chlorine Solution	>Mix ½ teaspoon of household bleach with 1 litre of water >Mix one tbsp. per gallon of water >Mix ½ ounce per gallon of water >Mix 2mL per litre of water	100 PPM Chlorine
Quaternary Ammonia Solution (QUATS)	Follow manufacturer’s instructions	200 PPM QUATS
Iodine Solution	Follow manufacturer’s instructions	Between 12.5 PPM and 25 PPM Iodine

Tips to Remember:

- Make a new sanitizing solution prior to handling food.
- **Do not mix bleach with detergent.**
- Use test strips to check the strength of the sanitizing solution.
- Replace sanitizing solution when solution strength is less than the required strength as noted above, since the strength of the solution will weaken over time.

FARMERS' MARKET MANAGER'S CHECKLIST - DAILY

- All foods such as meats, poultry, dairy products, and potentially hazardous foods are prepared in an approved facility using ingredients from an approved source.
- All foods must be protected from contamination (i.e. public handling, coughing, sneezing, dust, etc.) during preparation, processing, storage, display and transportation.
- Foods and utensils must be stored in a sanitary location off the ground and separate from all chemicals and staff personal items.
- All potentially hazardous foods (i.e. seafood, meats, dairy products, etc.) must be kept & transported at temperatures below 4°C (40°F) or above 60°C (140°F) and in a manner that prevents contamination.
- All booths handling perishable foods must have **Food Storage Temperature Record Charts** in sufficient quantities.
- A suitable thermometer that is capable of measuring temperatures between 0°C (32°F) and 100°C (212°F) is required for perishables (i.e. digital probe thermometer or infrared)
- All booths handling unwrapped food require a suitable handwash station. Handwash stations must be provided with liquid soap and single use towels in proper dispensers.
- Hot and cold water must be functioning at all utensil washing sinks and handwash stations.
- Water supplied to concessions must be potable and all water lines must be of potable water grade material. All lines must be sanitized with an approved solution prior to operation.
- An approved sanitizer & sanitizer test strips must be available on site for utensil washing and sanitizing of surfaces. Surface sanitizer should be pre-mixed and readily available (i.e. spray bottle). **Examples of approved sanitizers** are:
 - 100ppm chlorine solution (½ teaspoon household bleach per litre water)
 - 200ppm – 400ppm quaternary ammonium solution
 - 12.5ppm iodine
- Liquid waste must either be discharged directly to an approved sanitary sewer or stored in a totally enclosed waste water holding tank and dumped as necessary into an approved sanitary sewer.
- All surfaces must be of smooth, washable construction and in good repair.
- All floor surfaces must be durable, smooth, easily cleanable, waterproof material and constructed in a manner to prevent contamination from rain. Public markets that run one day or less may be exempt at the discretion of Calgary Zone.
- Adequate numbers of garbage containers must be provided for operators and customers.
- All lights must be shatterproof or provided with protective covers.
- At least one food handler in charge should have successfully completed one safe food handling course provided by or satisfactory to Calgary Zone. It is recommended that all food handlers take the basic food handler course.

WASHROOM REQUIREMENTS FOR FOOD MARKETS

(Taken from Alberta Regulation 243/2003 – Nuisance and General Sanitation Regulation)

Number of Persons	Minimum Number of Temporary Outdoor Privies Required	
1 – 25 (total)	Only 1	
Number of Persons of Each Sex	Male	Female
26-50	1	2
51-75	2	3
76-100	2	4
101-150	3	5
151-200	4	6
201-300	5	7
301-400	6	8
Over 400	7 plus 1 for each additional 200 people	9 plus 1 for each additional 150 people

Example situations:

1. There is a small outdoor event with 24 people expected to attend.
 - This event would only require 1 temporary privy.

2. There is an outdoor event with 500 people expected to attend.
 - Unless the exact numbers of male and female attendees are known, this event would require 12 temporary privies (must assume there will be 250 males & 250 females. 5 privies would be required for males and 7 privies would be required for females).

Note: For the purposes of this table, unless the actual proportion of each sex attending the event can reasonably be anticipated, it shall be considered that attendance will be equally divided between the sexes.

For events where higher numbers of people are expected, please contact the Special Events Coordinator at 403-943-2288 about temporary privy requirements.

Organizer Application Form for Public Markets

Market Name _____

Dates of Market _____

Location _____ Outdoor: _____ Indoor: _____

Hours of Operation _____

Set-up Date & Time (ready for Inspection) _____

Name of Organizer(s) _____

Address of Organizer _____

City _____ Postal Code _____

Contact person(s) _____

Telephone # _____ Fax # _____

Cellular # _____ Email _____

Food Services

<u>Names of Participants*</u>	<u>Booth #**</u>	<u>Food/Beverage Items</u>
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Personal Services (i.e. massage, tattooing, ear/body piercing, face painting, hairdressing, braiding, make-up application)

<u>Name of Participants*</u>	<u>Booth #**</u>	<u>Type of Personal Service</u>
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

* Participant means each individual booth. Please attach additional sheets if necessary.

**Include a map of booth layout if available.

Are the following items provided for the Participants by the Market Organizers?

(Please circle either YES or NO)

- Potable water service YES NO
 Source: _____ : If hauled name of Water Hauler YES NO
 Is this source accessible enough to be used as a fill station for temporary handwash basins?
 - Food grade quality water lines YES NO
 - Liquid & solid waste collection & disposal YES NO
 Name of the Waste Management Contractor _____
 Where wastes are being hauled to:
 - Outdoor privies (**applies only to outdoor markets**) YES NO
 Maintenance frequency _____ name of contractor _____
 Total number provided: _____
 - Outdoor privy handwash stations and supplies (**applies only to outdoor markets**) YES NO
 Types: a.) handwash stations _____ b) hand gel sanitizer _____
 - Indoor washrooms available YES NO
 Total number provided: _____
 - Bulk refrigeration (i.e. reefer units) YES NO
 - Other (i.e. refrigerator on-site) YES NO
 Type: _____ Number: _____
 - Source of ice YES NO
 - Power Source (i.e. electricity, gas, generator etc.) YES NO
 Is back-up power available? _____ What type? _____
 - Handwash station(s) provided for vendors YES NO
 Type _____ PLUMBED IN / TEMPORARY*
 Total number provided _____
- *A temporary handwash station is permitted in limited circumstances.
 For more information, please contact our office at 403-943-2288.*
- Supplies:
 - hand soap in dispenser YES NO
 - paper towel in dispenser YES NO
 - sanitizer (i.e. chlorine, quaternary ammonia solution, iodine) YES NO
 - thermometers YES NO
 - hand sanitizer YES NO
 Type: _____
 - Utensil washing two (2) compartment sink YES NO
 Total number provided _____
 - Other compartment sinks [ie three (3)] YES NO
 Total number provided _____
 - Mechanical dishwasher provided YES NO

- **Structure (applies only if you are providing tents)**

- A. Type of structure (*applies to outdoor markets only*)

Closed
Tent
Opened
Tent
Open-top
booth
Covered
booth
Other: _____

- B. Surfaces

- A. Type of floor surface in booth _____
- B. Type of wall surface in booth _____
- C. Type of counter surface _____

Will a Petting Zoo or Animal Event be set-up at this market? YES NO

- Handwash station(s) provided YES NO
 Type: _____ PLUMBED IN / TEMPORARY
 Total number provided _____
 Hand Sanitizer provided

I have read & understood the minimum requirements that must be met by the Public Market Organizer.

_____ Date of Application

_____ Signature of Organizer

FOOD VENDOR APPLICATION FORM FOR PUBLIC MARKET

Market Name _____

Location _____

Date(s) of Event _____

Business/Trade Name _____

Food Vending Cart # or Booth # (if applicable) _____ Has valid food permit? YES NO

Business Address _____

City _____ Postal Code _____

Contact person(s) _____

Telephone # _____ Fax # _____

Cellular # _____ Email _____

Name & Address where food(s) and/or beverages will be prepared:

Name of persons who have attended an approved safe food handling course:

Food/Beverage item	Food preparation procedures	Method of customer service
_____	_____	_____
_____	_____	_____
_____	_____	_____

(please attach additional sheets if necessary)

IF ANY CHANGES ARE MADE TO THE APPLICATION, ALBERTA HEALTH SERVICES MUST BE NOTIFIED.

The following questions relate directly to on-site cooking and serving of food products:

1. Services

A. Water Service	municipal water	YES	NO
	holding tank	YES	NO
	food grade quality water lines	YES	NO
B. Liquid Waste	municipal sewer	YES	NO
	holding tank	YES	NO
C. Solid Waste	type of container	_____	_____
	liners for container	_____	_____
	number of containers	_____	_____
D. Power	electrical	YES	NO
	gas/propane	YES	NO

2. Food Protection and Temperature Control

A. Hot holding equipment (i.e. steam tables, cambros, stoves, etc.) Chafing dishes are not recommended for outdoor events.

Type _____ Number _____

B. Cold holding equipment (i.e. refrigeration, cambros, ice chests with ice, etc.)

Type _____ Number _____

C. Protection from contamination (i.e. sneeze guards, appropriate lids, barriers, etc.)

Type _____ Number _____

D. Food Transportation Method (i.e. cambros, ice chests, reefer trucks, thermal units, etc.)

Equipment Type _____ Number _____

3. Cooking Equipment (i.e. stoves, BBQs, microwave, etc.)

Types(s) _____

4. Ventilation

Type Mechanical Natural N/A

5. Sinks *PLEASE CIRCLE ONLY WHAT SINKS ARE AVAILABLE TO YOU ON SITE:*

- A. Handwash station located at booth YES NO
- B. Temporary handwash station* YES NO
- C. Utensil washing two (2) compartment sink YES NO
- D. Other [i.e. three (3) compartment sinks] YES NO

• A temporary handwash station is permitted in limited circumstances.
For more information, please contact our office at 943-8095.

6. Structure

A. Type of structure (*applies to outdoor events only*)

Closed Opened Open-top Covered Other: _____
Tent Tent booth booth

B. Surfaces

- A. Type of floor surface in booth _____
- B. Type of wall surface in booth _____
- C. Type of counter surface _____

7. Supplies

- A. Hand soap in dispenser YES NO
- B. Paper towels in dispenser YES NO
- C. Sanitizer (i.e. chlorine, quaternary ammonia solution or Iodine) Type: _____ YES NO
- D. Sanitizer test strips YES NO
- E. Probe type thermometer capable of 0°C-100°C(digital thermometer recommended) YES NO

I have read and understood the minimum requirements that must be met by a Food Vendor at a Public Market.

Date of Application

Signature of Participant