

## PERMIT DEFINITIONS AND RESTRICTIONS

### Full Restaurant

Food establishments that prepare and serve ready-to-eat, perishable foods for immediate consumption or distribution and have full dishwashing capabilities, grease producing cooking and seating for more than 10.

**Restrictions: None**

### Restricted Restaurant

Restaurants with one or more permit restrictions.

**Restrictions: As required**

### Restaurant with Multiples

**Restrictions:** Based on equipment available within the premises.

### Lounge/Bar

Restricted restaurant that primarily sells alcoholic beverages.

**Restrictions: As required**

## PLEASE NOTE

### Exceptions added to 001-Prepackage foods from approved sources only

No sinks

- 019 & 020-Exception to #1: Self-serve nonperishable foods in disposable containers only.

One sink

- 011-Exception to #1: Coffee/beverages in original container.
- 013-Exception to #1: Non-perishable foods in disposable container.

Two compartment sink

- 010-Exception to #1: Limited handling of non-perishable food.

### Replacement for 003-No cooking

Two + one sinks but no exhaust canopy (remove restriction 001).

- 004-No grease producing cooking - allows cooking.

### Exceptions added to 004-No grease-producing cooking

Self-contained deep frying unit.

- Other restrict: Exception to #\_: "name of the unit (e.g. Perfectfry)" self-contained fryer.

### Replacement for 005-Take out only

One washroom

- 006-Maximum seating capacity is 10 persons.

### Restrictions added when there is no refrigeration:

- 007-Non-perishable foods only.

**For the following types of establishments,  
if one of the restrictions does not apply, enter the reason in comment or notes.**

### **Bakery**

Food processor/manufacturer that primarily prepares baked goods.

#### **Restrictions:**

- 002-Single-use customer utensils only.
- 004-No grease producing cooking – if there is no exhaust canopy.
- 005-Take-out only.

### **Bed & Breakfast**

**Restriction:** 016-Maximum of 8 guest occupants at a time.

### **Butcher**

Food processor/manufacturer that primarily handles raw meat, fish and/or poultry.

#### **Restrictions:**

- 002-Single-use customer utensils only.
- 004-No grease producing cooking – if there is no exhaust canopy.
- 005-Take-out only.

### **Caterer**

A food establishment operator who prepares food at a permitted kitchen and serves it at a client's location, excluding *made-to-order for delivery only* such as pizza, Chinese food, and similar premises.

#### **Restrictions:**

- Equipment available at the base of operation
- Other Restrictions: Name/Location of the Base of Operation (if not their own).

### **Cook for Hire**

**Status: 005-Seasonal**

An Individual who does not have a base of operation but cooks in the house of the person who hired him.

#### **Restrictions:**

- 008-No food handling or storage other than at client's location.

### **Food Store**

Food establishments that sell prepackaged foods directly to the consumer. Open, non-perishable foods such as coffee, popcorn, slush, dried meats, candies, etc. may also be available for sale.

#### **Restrictions:**

- 001-Prepackaged foods from approved sources only.
- 002-Single-use customer utensils only.
- 003-No cooking.

- 005-Take-out only.

### **Food Processor/Manufacturer**

Food establishments that process food primarily for distribution to other food establishments and possibly for direct sale to the consumer. Usually no seating or re-useable customer utensils, unless they are using a full restaurant as the base.

#### **Restrictions:**

- 002-Single-use customer utensils only.
- 004-No grease producing cooking – if there is no exhaust canopy.
- 005-Take-out only.

### **Food Warehouse**

Food establishments where foods from approved sources are stored.

#### **Restrictions:**

- 001-Prepackaged foods from approved sources only.
- 002-Single-use customer utensils only.
- 003-No cooking.
- 005-Take-out only.
- 007-Non-perishable foods only – if there is no refrigeration on-site

### **Liquor Store**

A food store that sell alcoholic beverages.

#### **Restrictions:**

- 001-Prepackaged foods from approved sources only.\*
- 002-Single-use customer utensils only.
- 003-No cooking.
- 005-Take-out only.
- 009-No sampling.\*\*

#### **\*Exception to 001-Prepackaged foods from approved source only:**

One sink (other than in the washroom)

- 015-Exception to #1: Sampling.

#### **\*\*Exception to 009-No sampling:**

Temporary sink set up.

- Other restrict: Exception to #\_: Sampling allowed when temp. sink is set up.

### **Stampede**

A temporary food establishment that operates on the Calgary Stampede grounds during the annual Calgary Exhibition and Stampede.

#### **Restrictions:**

- Based on equipment available within the unit.

## **Supermarket**

Food establishments consisting of a food store operated in conjunction with two or more other food processes (i.e. bakery, deli, butcher, etc.)

### **Restrictions:**

- Based on equipment available within the premises.

## **Temporary Food Establishment**

For “Food Establishment Permit” purposes, a premises operating for less than 15 days per year. For all other purposes, a food establishment that operates less than ten months consecutively from one location.

### **Restrictions:**

- Based on equipment available within the unit.

## **PREMISES THAT DO NOT REQUIRE PERMITS TO OPERATE.**

### **Charity Bake Sale**

A non-profit food event during which the only foods that may be sold are prepackaged foods.

### **Farmer Hawker**

A farmer selling agricultural products from his farm.

### **Food Festival/Non-Profit Event**

A temporary food establishment usually operating for less than one day and that has a long standing tradition in the Region.

### **Vending Machine**

A food vending equipment.

## FOOD VEHICLE DEFINITIONS AND RESTRICTIONS

### Class I Food Vehicle

A food vending from which only prepackaged foods is sold.

#### Restrictions:

- 001-Prepackaged foods from approved sources only.
- 002-Single-use customer utensils only.
- 003-No cooking.
- 005-Take-out only.
- 017-The route map given to the inspector shall be kept current.
- Vehicle VIN#

### Class II Food Vehicle/Hot Dog Cart

A food vending vehicle from which only unpackaged non-perishable foods, hot dogs, scooped frozen dairy and dairy substitute products, and prepackaged foods are allowed to be sold or distributed.

#### Restrictions:

- 001-Prepackaged foods from approved sources only.
  - 002-Single-use customer utensils only.
  - 003-No cooking.
  - 005-Take-out only.
  - *011-Exception to #1: Coffee/beverages in original container. OR*
  - *012-Exception to #1: Cappuccino. OR*
  - *014-Exception to #1 & #3: Hotdogs and approved condiments – for hot dog carts.*
  - 017-The route map given to the inspector shall be kept current.
  - 022-Water sampling by an approved lab required every 30 days.
  - Vehicle VIN#
- Choose only one*

### Fish Hawker

A food vending vehicle from which fish is sold. Fish is defined as fresh whole fish, live fish, packaged smoked fish, and any other freshwater or seafood.

#### Restrictions:

- Sale of fish which has been inspected by the CRHA.
- This permit expires on \_\_\_\_\_. (2 day maximum)

### Mobile Food Prep.

A food vending vehicle that is self-contained, capable of being fully enclosed so as to provide protection from vandalism and the elements, from which food for consumption outside the vehicle may be prepared.

#### Restrictions:

- Based on equipment available within the vehicle.
- 017-The route map given to the inspector shall be kept current.
- 022-Water sampling by an approved lab required every 30 days.
- Vehicle VIN#.

**Water Hauler**

A water tank or other receptacle on a vehicle used to hold a potable water supply for consumption by the public.

**Restrictions:**

- 022-Water sampling by an approved lab required every 30 days.
- Vehicle VIN#.