

Market Vendor

A. Operator Information	B. Event Information	
Name of Vendor	Organization	
Name of Owner/Operator/Contact Name	Market Locations Attended. What Days?	
C. Facility & Operations Information	D. TYPE OF FOOD	E. CONDIMENTS
1. Will ALL foods be prepared at the site? <input type="checkbox"/> Yes <input type="checkbox"/> No . Explain:		
2. Describe (be specific) how frozen, cold and hot foods will be transported directly to the site. Frozen foods: Cold foods: Hot foods: REMEMBER HOT FOOD STAYS HOT (above 60C/140F)AND COLD FOOD STAYS COLD(below 4C/40F) TO PREVENT THE GROWTH OF BACTERIA !!!!!!!		
3a. Methods used for retaining Safe Food Temperatures. Cold Foods Hot Foods		
3b. How will food temperatures be maintained and monitored during the event? Hot Holding? Cold Holding Methods?		
3c. Do you have a thermometer? (metal stem thermometer to check hot & cold holding methods) Yes No		
ALWAYS USE A THERMOMETER FOR SAFE FOOD PREPRATION AND HOLDING		

4. Describe the number, location and set-up of handwashing facilities to be used by the workers.
(Portable Sink: Coolers with spigot for handwashing water & soap with a basin to catch grey water)
Hand sanitizer for in between handwashing only!!

5. Identify the source of the potable water supply serving your site.

6. List the type and strength of sanitizer you will use. (Javex/water or QUATS/ water are acceptable sanitizers) 2 TBS Javex to 1 GAL water= 100PPM. **A soaking bucket with sanitizer to hold wiping cloths and/or spray bottles with sanitizer is required.**

7. Describe how and where wastewater from utensil and handwashing will be collected, stored and disposed of.

8. Toilet facilities: Flush Portable
Where are these facilities located in relation to your site? What type of handwashing facilities are provided for these facilities?

9. Describe how you will be disposing of solid waste (garbage)?

**PLEASE FEEL FREE TO ADD MORE INFORMATION AND OR EXPLAINATION IF NEED BE.
THANK YOU**

FOOD PREPARATION PROCESS

The following information should be provided for a food preparation process wherever applicable.

Name of operator. Name of operation. Location of operation. Date

Name of food product(s). (products with variations but the same preparation or preservative contents may be grouped. i.e., some jams, pickles, sandwiches.)

Home preparation. On-site preparation. Licensed food service premise preparation.

Description of preparation area. (a simple site plan is recommended showing sinks for hand washing, utensil wash, cooking, and preparation areas. Please specify if there is a separate raw food and finished product preparation area.)

Utensil wash. (a five step process is recommended by public health i.e., 1 pre-rinse 2 wash in warm soapy water 3 rinse 4 chemical sanitize for a minimum of 1 minute 5 air dry. Please specify your sanitizer type and strength. Public health recognizes chlorine at 100 PPM or Quaternary ammonium at 200 PPM. You should obtain test papers for the product you are using to assist in establishing the concentration)

How and when food contact surfaces are sanitized. (please specify the product and concentration. Public health recommends sanitized sidecloths be used. You may also pre-mix sanitizers in a spray bottle. If chlorine is used, it should be mixed daily, as it is not stable in storage.)

Cross contamination control. (Specify the means you use to prevent cross contamination of finished product by bacteria by the handling of raw product and raw product preparation areas.)

Products. (are your raw products from an approved source?)

Raw product preparation. (ready to eat raw products that do not undergo a time/temperature process to kill bacteria that may cause illness (i.e., lettuce) should be washed and or rinsed thoroughly)

Raw product preparation. (potentially dangerous* ready to eat foods require a time/temperature process that meets standards known to be safe. Provide the highest internal temperature and time held, for this type of product.)

- [Containing protein products such as meat, fish eggs, etc.,]

Temperature control. (it is critical that potentially dangerous foods are held at greater than 40C or less than 4C. How do you ensure that cooling and reheating of product between 4C and 40c is carried out rapidly? Do you have sufficient refrigeration or freezer capability to achieve cold holding temperatures with the volume of product you are producing? Specify your holding temperatures.)

Product packaging. (specify the packaging location and method used to minimize product contamination. Specify what food grade, new packaging material is used for the product)

Transport. (specify the means of transport that provides product protection)

Display. (specify how a product is displayed to protect it from customer handling, temperature abuse, etc.)

Disposal of unsold product. (for other than preserved products, specify the disposal of unsold products)

Hand washing. **Good hand washing is recognized as the most critical means of prevention of the spread of disease causing organisms.** (Specify the points in your process where hand washing is carried out)

Preserved products. Only two criteria are recognized for product preservation in market operations. A PH of 4.6 or less (i.e., vinegar products) and a water activity of less than 8.5. The use of salts, sugars and drying of product reduces water activity. **Please be advised that variation from know safe recipes for traditional products may be very hazardous** You are required to provide the details of process and preservation for each product.

Where Public Health cannot make a satisfactory determination of time/temperature, drying, smoking or other means of preservation you will be required to demonstrate that the product meets a known safe standard by means of product process review at a food laboratory recognized by Public Health.

Please note that raw milk, low acid canned or bottled foods, canned or bottled fish, shellfish and seafood products are prohibited. Retorted products for sale in Canada must be approved and registered by the Canadian Food Inspection Agency.