

Form: **Farmers' Market Food Vendor**

Market information

Submit form **14 days**
prior to market by fax,
email, mail or drop off

Separate forms
are required for each
market you attend

1

Market name _____

Address (911) _____

City or town _____ Province _____ Postal code _____

Dates you will be attending this market:

For additional food safety information, visit www.hp-ph.ca/FarmersMarkets

Vendor information

Submit a recent
inspection report from
your health unit (if
outside Huron or Perth
counties). Name the
document: [Farmers'
Market name] – [Business
name] Inspection report

Have a copy of the
food handler training
certificate(s) available at
the market

2

First name _____ Last name _____

Business name _____

Phone _____ Email _____

Address (911) _____

City or town _____ Province _____ Postal code _____

Will a certified food handler be present at the event? (not
applicable if offering low-risk or pre-packaged foods only) Y N Not applicable

Products to be sold

Are you selling farm products* that are grown or produced
on your farm or property? Y N

Definition

*Farm products are products that are grown, raised, or produced on a farm and
intended for use as food. They include, without being restricted to, fruits and
vegetables, mushrooms, meat and meat products, dairy products, honey products,
maple products, fish, grains and seeds, and grain and seed products.

List food items that you are selling (or attach list):

3

Name the document: [Farmers' Market name] – [Business name] Food list

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Food information

†You are required
to have a handwashing
station if you are
offering samples,
handling or preparing
food

Food preparation location:

On-site at market

Inspected facility, specify: _____

Not applicable (e.g. prepackaged food or fresh produce only)

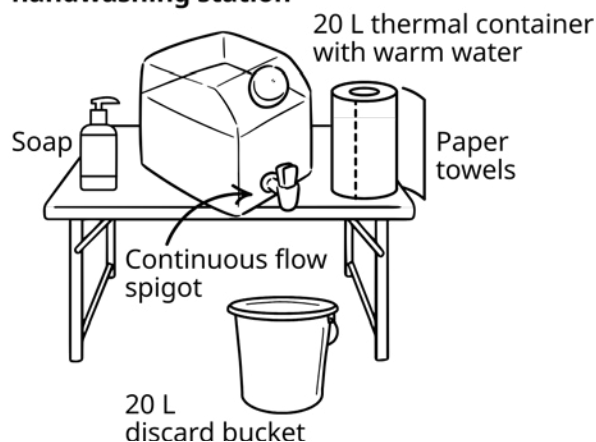
Other, describe:

Are you offering samples, handling or preparing food
at the market†?

Y N

4

Temporary handwashing station



Potable water

A source of potable (safe) water must be used and available at the market for
activities such as handwashing, dishwashing, food preparation, etc.

Indicate source of potable water:

Municipal water

Well water (sampled within the past 6 months – provide proof to public health)

Water to be provided by event organizer

Not provided (prepackaged food only and no samples being offered)

Other, describe:

5

Explain how you will dispose of and/or hold wastewater (from hand and dishwashing)
during an event (if applicable):

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Food safety

6	How will potentially hazardous food be transported to the market (<i>check all that apply</i>):	
	Refrigerated truck	Insulated container/bag
	Coolers with ice	Not applicable
	Thermal unit (Cambro units)	Other, describe:
6	How are you keeping food cold and/or hot during the market (<i>check all that apply</i>):	
	Refrigeration/freezer	Crock pot
	Coolers with ice	Hot plate
	Thermal unit (Cambro units)	Not applicable
	Chaffing dishes/steam table	Barbeque/grill
	Other, describe:	
	Are garbage bins supplied?	Y N Not applicable
	Garbage must be disposed of at least daily.	

Vendor signature

All sections of form required

7	I acknowledge that I have read and understand the information provided in this form and that the information I have provided in this form is correct.
	Sign and date here (<i>Required</i>)
	X
	Date (mm/dd/yyyy) _____

Personal information

8	The personal information on this form is collected under the authority of the <i>Health Protection and Promotion Act</i> , R.S.O. 1990, c. H. 7. It will be used for ownership identification and enforcement of the Act and its applicable Regulations.
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