# Temporary Food Establishment Application

Every Food Vendor must complete all five pages of this application and forward it to the Event Organizer.

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| Event Information |
| Name of the Event: Grilled Cheese Challenge |
| Location of the Event: Lake Shore Blvd. West at Islington, Etobicoke |
| Event Address: 2925 Lake Shore Blvd. West, Etobicoke (Municipal Address, Park Name or Street Closure Boundaries) |
| Event Organizer/Organization:Hypitch Marketing on behalf of Lakeshore Village BIA |

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| Vendor Information | |
| On-site Contact Person: | |
| On–site Cell #: | |
| Booth Name and Booth Number, if applicable: | |
| Date(s) at the Event: | |
| Number of Certified Food Handlers that will be On-site: Proof of certification available at the booth | |
| Business/Organization Name: | |
| Address: | |
| Phone #: | E-mail: |
| **Municipal License Number:** | |

**List of On-Site Equipment and Supplies for Operational Needs**

Vendors must check off items that will be available at the booth during the event.

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| **Temporary Food Booth** | |
| Supply of potable water for cooking and cleaning  Leak-proof container(s) for waste water  Garbage container with supply of plastic garbage bags  Power source/backup (e.g. generator, propane burner) | Platform (15 cm /6") to elevate food, food containers and paper goods above the ground  Cleaning supplies (e.g. detergent, wiping cloths)  Clean, smooth, washable tables and storage areas  Overhead booth covering (e.g. canopy, umbrella)  \*Check all that apply |

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| **Food Safety Equipment** | |
| Hot holding unit to maintain hot foods at 60oC (140oF) or higher (e.g. chafing dishes, hot plates)  Probe thermometer(s)  Cold holding units to maintain cold foods at 4oC (39oF) or lower (e.g. coolers, refrigerators, freezers)  Thermometer(s) for each storage unit containing hazardous foods  Ice for food storage separate from ice for consumption (from an approved source) | Scoops to dispense ice for consumption  Plastic wrap/aluminum foil for protecting food  Backup supply of clean utensils (4 sets of each)  Food grade storage containers  Hair restraint (e.g. hairnets , caps, hats)  Clean aprons for food handlers  \*Check all that apply |

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| **Hand Washing Station** | |
| Liquid soap in a dispenser  Paper towels  Potable water supply with continuous flow  Waste water container  \*Check all that apply | Hand Washing Station must be one or more of the following:  Portable or free standing hand wash station  Gravity fed water container with spigot set up on a table  Other     \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **Note: Hand sanitizers do not replace the requirements for a temporary hand wash station** | |

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| **Sanitizing Solution** | |
| **Supplies needed to make a chlorine sanitizer on site:**  Water  measuring cup and teaspoon  Labeled spray bottle | **Sanitizer available:**  Chlorine (Bleach)  Quaternary ammonium  Iodine  Test strips to check sanitizer strength \*Check all that apply |

**List of Food Suppliers**

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| **Name of Supplier:** | |
| **Contact Person (if applicable):** | **Address:** |
| **Phone # :** | E-mail: |
| List Food(s) Obtained from this Supplier: | |

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| **Phone # :** | E-mail: |
| List Food(s) Obtained from this Supplier: | |

Please attach additional pages as needed

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| Food Item |
| **Name of food Item and ingredients:** |
| **How is it prepared?** |
| **Will this food be pre-cooked?**   **or Will this food be cooked on-site?** |
| **Where is the food prepared (list full address)?** |
| **Will the food be transported**  **Yes**   **No**  **Type of container used to transport food(s) to maintain temperatures?** |
| **How will proper temperatures for hazardous foods be maintained at the event (e.g. coolers, warming ovens)?** |

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| **Name of food Item and ingredients:** |
| **How is it prepared?** |
| **Will this food be pre-cooked?**   **or Will this food be cooked on-site?** |
| **Where is the food prepared (note full address of inspected kitchen)?** |
| **Will the food be transported**  **Yes**   **No**  **Type of container used to transport food(s) to maintain temperatures?** |
| **How will proper temperatures for hazardous foods be maintained at the event (e.g. coolers, warming ovens)?** |

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| **Will the food be transported  Yes  No**  **Type of container used to transport food(s) to maintain temperatures?** |
| **How will proper temperatures for hazardous foods be maintained at the event (e.g. coolers, warming ovens)?** |

Please attach additional pages as needed

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| **Booth Set-up** | |
| Please draw your layout in detail noting the applicable equipment checked off below or  note on electronic copy | |
| Hand wash station(s)  Additional sink(s)  Cooking equipment  Work tables  Container(s) for waste water  Garbage container(s) | Food and supplies storage areas  Refrigerated trucks & other off-site storage  Location  Power source/ backup  Overhead booth covering Type  Protective Barrier for cooking equipment |
| **Booth Set-up:** | |