## Please email your completed form to MHA & MRFA Show info@oneshow.ca

## APPLICATION FOR A TEMPORARY FOOD SERVICE ESTABLISHMENT



EVENT INFORMATION	
Event Name:	
Event Date(s) - From: To:	Operating Time(s): Closing Time(s):
Event Location:	
Event Coordinator/Organizer:	Cell: Email:
Event Goordinator/Organizer.	CellEllidil
BOOTH PERMIT APPLICANT	
Permit Applicant (Person/Organization):	
Booth Name:	Person in Charge:
Mailing Street Address:	Cell:Email:
Postal Code:	Certified Food Handler: — Yes — No
ADDRESS WHERE THE FOOD WILL BE MADE:	
DOES THE KITCHEN HAVE AHEALTH PERMIT?YesNo	Booth menu attached
BOOTH CONSTRUCTION	
Roof: Overhead protection Tent Umbrella Indoor	
Floor: Cement Raised plywood Indoor flooring	
Handwash station: Piped Sink Portable Container	Liquid Hand Soap Paper Towels Garbage Container
Waste water: Sewer Waste Receptacle	Food contact sanitizer (Quat or chlorine) Sanitizer test strips
BOOTH EQUIPMENT	
Cooking equipment type:	Hot Holding equipment type:
BBQ/grill Hot plate	Electrical Insulated containers (>60C/140F)
Deep Fryer Other:	Other:
Refrigeration: Mechanical (<5C/41F)	Transport Hot >60C/140F
 _ Insulated coolers with ice packs	 _ Transport Cold <5C/41F
Refrigerator/Cooler Thermometer(s)	Metal Stem Probe Thermometer
Hair restraint(s) Apron(s)/Uniform(s)	Single service utensils Foods stored covered and protected
A copy of the <b>full menu items MUST be submitted</b> along with this application form. Any changes to the menu must be approved by the Publi Health Inspector and approved menus will be strictly enforced.  COMMENTS:	
Applicant:	Inspector:
(Signature)	(Signature)
Date:	Date: