

## APPLICATION FOR APPROVAL OF TEMPORARY FOOD PREMISES

\* If you will be operating a mobile facility that has an existing Fraser Health Mobile Food Premises Permit or Approval, complete only Part A and attach a copy of your permit or approval for the mobile unit. All other applicants must complete Part A and Part B.

### PART A:

Person in Charge:		Organization:	
Mailing Address:		City:	Postal Code:
Contact Phone #:	Alternate Phone #:	Fax #:	
Event:			
Location:			
Date(s):		Hours of Operation:	

### PART B:

1. **Where** will food be prepared? Check (✓) all that apply.

At the event.       At an approved restaurant/kitchen?

Other – Describe: \_\_\_\_\_

(Complete **ALL** remaining items on this application)

No food preparation required.

(Complete the rest of the application

**EXCEPT** for sections 5,6, and 7)

2. Please describe the **food equipment** you will be using to:

Check (✓) all that apply.

Provide equipment details for all checked items.

- Transport food. \_\_\_\_\_
- Prepare raw foods. \_\_\_\_\_
- Prepare ready to eat food. \_\_\_\_\_
- Cook food. \_\_\_\_\_
- Refrigerate foods. \_\_\_\_\_
- Hot-hold foods. \_\_\_\_\_
- Measure food temperature. \_\_\_\_\_
- Protect food from contamination. \_\_\_\_\_

3. Please describe the **equipment and materials** you will provide:

Check (✓) all that apply.

Provide equipment details for all checked items. (a separate floor plan is advisable)

- To wash/sanitize utensils. \_\_\_\_\_
- For handwashing. \_\_\_\_\_
- To supply potable water. \_\_\_\_\_
- To contain wastewater. \_\_\_\_\_
- To contain garbage. \_\_\_\_\_
- For flooring. \_\_\_\_\_

- To protect work surfaces. \_\_\_\_\_  
(tent, umbrella etc)

4. For each proposed menu item indicate where the food was obtained (source). If the food requires any preparation **after being obtained**, please indicate which category (offsite/no cooking/cooking) applies from the Chart in Item 5.

MENU ITEM	SOURCE OF INGREDIENTS/MENU ITEMS	OFFSITE/NO COOKING/COOKING
BEVERAGES	SOURCE	<div style="border: 1px solid black; padding: 5px; text-align: center;">           See the Food Safety Plan Chart (next section) before deciding which category applies.         </div>

5. If you are supplying only prepackaged food from an approved source, proceed to Item 8. Otherwise, you must have a **Food Safety Plan**. Review the following chart and check (✓) all that apply:

TEMPORARY EVENT: FOOD SAFETY PLAN CHART		
<input type="checkbox"/> PREPARATION OFF-SITE	PREPARATION ON-SITE	
	<input type="checkbox"/> NO COOKING	<input type="checkbox"/> COOKING
RECEIVING From approved restaurant/kitchen.	RECEIVING From approved supplier.	RECEIVING From approved supplier.
TRANSPORT (CCP1) Hot: 60 °C or above. Cold: 4 °C or below.	TRANSPORT (CCP1) Cold: 4 °C or below.	TRANSPORT (CCP1) Cold: 4 °C or below.
STORAGE AT EVENT(CCP1) Hot: 60 °C or above. Cold: 4 °C or below ↓	STORAGE AT EVENT (CCP1) Cold: 4 °C or below.	STORAGE AT EVENT (CCP1) Cold: 4 °C or below.
	PREPARATION (CCP2) Prepare small amounts at a time. Thorough handwashing, good hygiene. Use sanitized equipment and utensils.	PREPARATION (CCP2) Prepare small amounts at a time. Thorough handwashing, good hygiene. Use sanitized equipment and utensils.
	COLD-HOLDING (IF APPLICABLE) (CCP1) 4 °C or below ↓	COOKING (CCP3) 74 °C unless specified otherwise. HOT-HOLDING (IF APPLICABLE) (CCP1) 60 °C or above ↓
Additional Information (attach an extra page if needed)		
SERVING		
☞ All foods must be protected from contamination.	☞ Limit situations where customers can self-serve.	☞ Provide single-use condiment packets or pump-style dispensers.
☞ Minimize the time between preparation and service.	☞ Foods to be dispensed using sanitized utensils only.	☞ Staff should handle either money or food, not both.

**CCP** indicates that this is a **Critical Control Point**, and special care must be taken to ensure that temperature **limits** and safe handling procedures are followed. For each CCP, temperatures must be **monitored** using a probe thermometer. If the limits are not met, you must take **corrective action** as follows:

- ☞ CCP1 Discard the food product if the temperature limit has been exceeded by more than 2 hours total.
- ☞ CCP2 Discard the food product if there is any possibility that it has been contaminated or improperly handled.
- ☞ CCP3 Continue to cook the food item until the required temperature is met.

**The Food Safety Plan Chart on this application form is for premises with minimal food preparation or non-potentially hazardous foods. A more detailed plan may be required at the discretion of the PHI.**

6. Complete the **Sanitation Plan** below and check (✓) all that apply. If necessary, provide additional information on a separate page.

SANITATION PLAN		
Items to be cleaned/sanitized	How often?	Procedure (include chemical concentrations where applicable)
<input type="checkbox"/> Food preparation surfaces		<input type="checkbox"/> Clean with _____ <input type="checkbox"/> Sanitize with _____
<input type="checkbox"/> Utensils, equipment		<input type="checkbox"/> Wash with _____ <input type="checkbox"/> Rinse with _____ <input type="checkbox"/> Sanitize with _____
<input type="checkbox"/> Hands		<input type="checkbox"/> Wash with _____ <input type="checkbox"/> Dry with _____
How will you dispose of wastewater?		
How will you dispose of garbage?		
What toilet facilities will be available for the staff?		

7. At least one person with **FOODSAFE training** must be present on-site at all times. Copies of certificates must be submitted with your application.

FOODSAFE CERTIFICATION	
Name(s) of Person(s) holding a FOODSAFE Certificate who will be on site during the event.	Date FOODSAFE Certificate was Issued

8. Please ensure that you have completed the required sections in as much detail as possible. **Incomplete information could delay processing of your application.**

THE INFORMATION I HAVE PROVIDED IS COMPLETE AND ACCURATE TO THE BEST OF MY KNOWLEDGE. I FURTHER AGREE TO COMPLY WITH THE PROVISIONS OF THE *FOOD PREMISES REGULATION* (BC REG 210/99) AND ANY REQUIREMENTS OF THE FRASER HEALTH AUTHORITY.

\_\_\_\_\_ Date of Application                      \_\_\_\_\_ Print Name                      \_\_\_\_\_ Signature

**FOOD PREMISES CANNOT OPERATE WITHOUT APPROVAL FROM THE HEALTH AUTHORITY  
THIS APPLICATION FORM IS DUE AT LEAST 14 DAYS PRIOR TO THE EVENT.**

**RETURN THIS APPLICATION TO:**

Fraser Health Authority  
Local Health Protection Office  
– see list of the offices on the last page.

For Office Use Only	
<input type="checkbox"/> Approved	<input type="checkbox"/> Rejected
_____ PHI Signature	_____ Date

## APPLICATION – SALE OF FOOD AT TEMPORARY FOOD MARKETS

Application Date: _____	Applicant: _____
Mailing Address: _____ _____	City: _____
	Postal Code: _____
Phone (Day): _____	Phone (Cell): _____
Fax: _____	E-mail: _____
Applicant's Signature: _____	

Name of Market / Event: \_\_\_\_\_ Date(s) of Event: \_\_\_\_\_

Location of Market / Event: \_\_\_\_\_ Business Hours: \_\_\_\_\_ to \_\_\_\_\_

**NOTE: If selling at multiple markets - list all locations on separate page.**

Market Manager: \_\_\_\_\_ Phone #: \_\_\_\_\_

Provide a complete list of your food products by checking the applicable boxes as noted below.

- |  |   |
|--|---|
| <input type="checkbox"/> Baked Goods _____         | <input type="checkbox"/> Dried Fruits or Nuts _____ |
| <input type="checkbox"/> Pickled vegetables _____  | <input type="checkbox"/> Herbs & Spices _____       |
| <input type="checkbox"/> Jams & Jelly _____        | <input type="checkbox"/> Fudge or Candies _____     |
| <input type="checkbox"/> Honey or Syrup _____      | <input type="checkbox"/> Flavoured Vinegar _____    |
| <input type="checkbox"/> Meat, Poultry, Fish _____ | <input type="checkbox"/> Shell Eggs _____           |
| <input type="checkbox"/> Other _____               |   |

Describe your packaging method by checking the applicable boxes as noted below.

- Plastic Wrap     
  Bottle     
  Jar     
  Can     
  Pouch     
  Vacu-packed  
 Other \_\_\_\_\_

For **EACH** food product intended to be sold at the temporary market, please include the following documents with your application form.

- A list of ingredients.
- A brief description of the preparation and preservation method.
- A sample of your product label.
- For each food item, indicate location of processing/packaging (e.g. home or commercial establishment).
- If you have done quality assurance testing of your products, please provide a copy of your most recent lab reports where applied:
  - Micro bacteriology, or
  - pH, or
  - Aw

**APPLICATION FORM IS DUE AT LEAST 30 DAYS PRIOR TO THE EVENT**  
**NOTE – Applicants should plan for a 14 day processing turn around time.**

# Temporary Food Markets

## Guideline for Sale of Foods at Temporary Food Markets

Prepared by:  
Food Protection Services  
BC Centre for Disease Control

In Collaboration with the BC Association of Farmers Markets,  
BC Ministry of Healthy Living and Sport,  
BC Ministry of Agriculture and Lands,  
and the Five Regional Health Authorities-  
Vancouver Coastal, Fraser, Interior, Northern  
and Vancouver Island.

Contact:  
604-707-2440

April, 2010



BC Centre for Disease Control  
AN AGENCY OF THE PROVINCIAL HEALTH SERVICES AUTHORITY



## TEMPORARY FOOD MARKET GUIDELINES

### INTRODUCTION

This guideline provides recommendations for the preparation and display of food intended for sale at temporary food markets.

The following principles should be maintained at all times:

- Vendors should contact their local Health Authority and submit an application before commencement of sales (see Appendix IV).
- Public health is protected by ensuring that food prepared at home which is offered for sale at temporary food markets is limited to lower risk foods (see Appendix I for examples).
- The Health Authority has discretion to remove any food sold at a temporary food market considered to be a health hazard as defined in Sec. 1 of the *Public Health Act*, or is contaminated as per Section 3 of the *Food Safety Act*.
- Municipal zoning and business license issues are respected, and are an integral part of the approval process for temporary food markets.

### BACKGROUND

Section 2 of the *Food Premises Regulation* (B.C. Reg. 210/99), pursuant to the *Public Health Act*, exempts premises in which certain types of food are sold. All other foods offered for sale should be prepared in premises which are constructed and operated in compliance with Section 6(1) of the regulations.

### DEFINITIONS

**Temporary Food Markets** – means for the purpose of this guideline, a food establishment operated in a fixed location on a temporary basis in connection with a charitable or public event, farmers market or other event of a like nature.

**Higher Risk Food** – means food in a form or state which is capable of supporting growth of disease causing microorganisms, or the production of toxins.

Vendors must not sell foods that are considered higher risk unless approved to do so by the local Health Authority.

**Lower Risk Food** – means food in a form or state that is not capable of supporting the growth of disease-causing organisms or the production of toxins. One or more of the following factors usually apply to these foods:

- Water activity ( $A_w$ ) of 0.85 or less, or
- A pH (Hydrogen ion concentration) value of 4.6 or less.

There can be occasions that a food, even with a pH and/or an Aw as described above for lower risk foods, may still be considered a higher risk food due to the source of the food, how it is processed, and/or some other mitigating risk factors.

Vendors of home prepared foods at temporary food markets should only sell foods that are considered to be lower risk (see Appendix I for examples).

**Sanitize** – means to use heat or chemicals to reduce the micro-organisms on a surface by 99.99%.

## **GUIDELINE**

### **I. Preparation of Lower Risk Food In The Home**

Where home preparation of lower risk food is proposed for sale at temporary food markets, it is recommended that vendors/food handlers ensure that

1. Food is in good condition and free from spoilage.
2. When needed to establish that a food product is not higher risk, undertake tests which verify the food has:
  - a water activity (Aw) of 0.85 or less, or
  - a pH (Hydrogen ion concentration) value of 4.6 or less

A list of approved food laboratories that may be capable of testing your food can be found in Appendix IX.

3. Food is protected from contamination. Pets should be excluded from kitchens during the time food is being prepared.
4. Food is prepared in well equipped kitchens. Food contact surfaces, utensils and equipment are cleaned and sanitized after each use,
5. Good personal hygiene is observed including:
  - a) washing hands frequently and thoroughly including before starting food preparation, after using the toilet and after handling raw food. Soap in a dispenser and paper towels should be used for hand washing and drying.
  - b) avoiding coughing and sneezing while handling food; when unavoidable cover your nose and mouth and wash hands thoroughly afterwards.
  - c) avoiding food preparation if you are ill or someone in the home is ill.
  - d) wearing clean clothing and an apron when preparing food.
6. Lower risk food is prepared separately from higher risk foods and other potential sources of contamination,
7. Food is wrapped or packaged to preclude contamination, and
8. If foods are packed in jars
  - a) only proper sealing jars (e.g., Mason-type) should be used,

- b) jars may be refilled only if they are in good condition, cleaned and properly sanitized before reuse,
- c) sealing rings and lids should not be reused; they should be replaced with new rings and lids with each refill, and
- d) jams and jellies should be processed in boiling water. The seal should be airtight to prevent the entry of spoilage organisms.

**NOTES:**

1. *The approval of lower risk foods for sale at temporary food markets does not automatically confer approval for sale at retail/commercial food stores. Applicants should discuss requirements for retail/commercial sale with their local Health Authority.*

2. *Regarding testing to verify that a food product is not higher risk:*

*a) When the Health Authority requires a food product to be tested, such testing should be conducted at a commercial laboratory.*

*b) Self testing can be conducted during recipe development and for monitoring quality control*

*c) When the recipe for a food product is changed, the food product should be re-tested to verify the product continues to be a lower risk food.*

*d) For vendors which produce a variety of similar products using a similar recipe but different ingredients (e.g. different jams made from different fruit), permission may be granted by the local Health Authority to only test the finished products which would be considered highest risk. In the example above, the jam made from the fruit with the highest pH would be considered the highest risk food product.*

*e) As part of an ongoing quality control program, vendors selling several products are encouraged to test a variety of different products annually.*

***f) To facilitate the acceptance process, vendors must submit completed laboratory test results with their Application.***

3. *While not mandatory, it is strongly recommended that vendors involved in home food preparation of lower risk food complete the MarketSafe food handlers' training program or other approved food safety training program such as FOODSAFE Level 1.*

## **II. Conditions For Sale of Lower Risk Food At Temporary Food Markets**

It is recommended that vendors of home prepared foods at temporary food markets ensure that, when selling lower risk food:

1. Food handlers observe good personal hygiene,

2. A sign is displayed that is clearly visible to the consumer at the point of sale stating that **“THIS FOOD HAS BEEN PREPARED IN A KITCHEN THAT IS NOT INSPECTED BY A REGULATORY AUTHORITY.”** or equivalent wording,
3. Food products should be protected from sources of contamination at all times, including contact by pets, during storage and display at the market.
4. Display cases, counters, shelves, tables, and any other equipment used in connection with the sale of lower risk food should be made from easily cleanable material, maintained in good condition and cleaned as often as necessary.
5. A satisfactory means of cleaning hands and utensils (when used by a vendor), should be provided as per the following;
  - a) the use of hand wipes is satisfactory where only prepackaged food or whole fresh fruits and vegetables are sold
  - b) if samples/product tasting is undertaken then running water, soap in a dispenser and paper towels should be provided. A 22.7 liter (5 gal) plastic water jug with spigot is generally acceptable as the water source.

NOTE: Suggested alternative to satisfy hand washing may include

  - vendors operating side by side may share a washing station consisting of liquid soap in a dispenser, single use towels, a container which holds a minimum 22.7 liters (5 gallons) of water, and a suitable waste holding receptacle
6. In order to minimize direct food handling at the market, with the exception of fresh fruits and vegetables, food samples intended for tasting at the market should be portioned and packed at the home kitchen.

**NOTE:** *Home prepared/packaged food may be subject to Canadian Food Inspection Agency requirements for labeling and weights and measures. Vendors are advised to check with their local CFIA office to ensure their packages/labels comply with applicable federal requirements.*

### **III. Market Managers of Temporary Food Markets**

*A market manager (or equivalent) should be designated as being in charge of the overall market operation. Market managers are responsible for ensuring that food vendors have obtained approval from the local Health Authority, and not allow sales by vendors unless they have produced a letter of acceptance or letter of confirmation (see examples – Appendix V or VI). Other responsibilities of market managers should include:*

1. Obtaining approval from local/regional government to ensure compliance with local health, zoning, by-law and business license requirements,

2. Ensuring each vendor has contacted the local Health Authority prior to the sale of lower hazard food and foods identified in Appendix II and III, including submission of applications (see example -Appendix IV) within time deadlines established by the local Health Authority. Generally applications should be submitted at least 30 days prior to commencement of the market/sales. The Health Authority where the facility is located and produces the food has jurisdiction and is responsible for issuing a letter of acceptance or confirmation (see examples - Appendix V or VI) for all approved applications.

NOTE: Letters of acceptance and confirmation will be honored between Health Authorities and events. Vendor applications, once accepted, are not required to be resubmitted to a Health Authority for additional events/locations. However, it is essential that the letter of acceptance be shown to each Market Manager as part of the event approval process. Vendors are strongly encouraged to have in their possession a copy of the letter of acceptance/confirmation letter and any product documentation during any sales event to verify that the products have been reviewed and accepted by the Health Authority with jurisdiction.

Letters of acceptance/confirmation do not have an expiry date. However, acceptance is conditional to no changes being made to the process or composition of the approved food(s). Applicants should reapply to a Health Authority in the prescribed format if any changes are made to the process or composition of the food(s), or for any new foods proposed for sale.

Vendors who sell ONLY fresh whole fruits and vegetables are not required to submit an application, and do not require a letter of acceptance. Washing station(s) should, however, be supplied as per Section II.5 if samples are portioned/offered on site.

3. Being responsible for ensuring all vendors are aware of all relevant policies and guidelines,
4. Ensuring no home prepared, higher risk foods are sold or offered for sale,
5. Ensuring each vendor completes a list of foods to be sold,
6. Maintaining a written record of all vendors and foods sold, and have such records available for review by local Health Authority, upon request,
7. Being present and on-site at all times the market is in operation,
8. Ensuring each vendor provides an acceptable means of hand and utensil washing (see Section II.5).
9. Are recommended to have completed the FOODSAFE Level 1 Program or the MarketSafe program ( when it becomes available).

#### **IV. CHEF DEMONSTRATIONS AND SIMILAR EVENTS**

Chef demonstrations and similar events are defined as events where ready to eat foods are prepared prior to or at the temporary food market. The food is then

distributed to the public and intended for immediate consumption. Chef demonstrations or other similar events will only be considered if a Temporary Food Permit is obtained prior to the event from the local Health Authority where the event is located.

## **Appendix I**

The following list contains examples of lower risk foods that may be **acceptable** for home preparation and sale at a temporary food market. For additional information on the definition of Lower Risk Foods, see Page 2.

Note: all of these lower risk foods should be prepackaged except whole fresh fruits or vegetables.

- apple sauce
- brownies
- bread and buns (no dairy or cheese fillings)
- butter tarts
- pies (fruit filled only, no cream filled or cream based)
- cakes (icing sugar only, no dairy or synthetic whipped cream)
- dry cereal products
- chocolate (provided it is used as an ingredient in a food that has undergone cooking to at least 71°C (160°F))
- cinnamon buns (sugar icing only)
- cookies
- dried fruits
- fresh fruits and vegetables
- fudge
- hard candy
- honey
- jam (pH 4.6 or less)
- jelly (pH 4.6 or less)
- muffins (no dairy fillings)
- popcorn
- noodles (dry flour and water only, no egg based)
- pickled vegetables (vinegar base, pH 4.6 or less)
- relish (vinegar base, pH 4.6 or less)
- wine and herb vinegar
- syrup
- toffee
- salsa (if pH and Aw within acceptable ranges and the food contains no animal protein)

For products not listed above, please consult your local Health Authority.

## **Appendix II**

The following list contains examples of **higher risk foods** that are **not acceptable** for home preparation and sale at a temporary food market.

- antipasto
- cakes/pastries with whipped cream, cheese or synthetic fillings
- processed beans, including baked, refried, and bean salad
- cabbage rolls
- chop suey
- creamed corn
- dairy products (e.g., milk, cream, cheese, yogurt)
- foods containing eggs as ingredients (e.g., custards, salads)
- fish and shellfish
- garlic spreads, pesto
- guacamole
- herb and flavored oils
- juice (fruit and vegetable)
- low acid vegetables (e.g. pH 4.6 or greater beans, asparagus, beets, mushrooms, broccoli, peas)
- tofu
- pies (meat filled, pumpkin, sweet potato, custard [e.g., lemon meringue pie])
- perogies
- processed meat, sausages
- humus
- pickled eggs
- sprouted seeds (bean, alfalfa, mung, etc.)

For products not listed above, please consult your local Health Authority.

### **NOTES:**

- 1.** Consideration for the sale of higher risk foods may be given by the local Health Authority provided the food is prepared in an approved, commercial food premises.
- 2.** For higher risk foods intended to be packaged aseptically in an air excluded container (canned), in addition to being prepared in an approved, commercial food premises, the process must be reviewed and accepted by a qualified Processing Authority. See Appendix VIII for a list of qualified Processing Authorities in British Columbia.
- 3.** Temporary Food Market vendors who also own/operate the food premises where the higher risk food is being prepared should have a copy of their Permit or Licence to Operate with them. Vendors who are not the owner/operator of the food premises where the higher risk food is being prepared should obtain a letter of confirmation (See Appendix VI for example) from the Health Authority where the facility is located. The

letter of confirmation specifies that the higher risk foods listed can be sold at a temporary food market.

**4.** Vendors should always have a copy of the letter of confirmation or Permit/Licence to Operate during any sales event to verify that the products have been prepared in an approved, commercial food premises and that the products have been reviewed and accepted by a Health Authority.

**5.** All vendors involved in the preparation of higher risk foods in an approved, commercial food premises must successfully complete the FOODSAFE Level 1 program or equivalent.

## **Appendix III**

### **Sale Of Shell Eggs And Raw Foods Of Animal Origin At Temporary Food Markets**

The sale of higher risk foods to the public requires that the premises in which the food is processed, packaged, and sold to the public comply with the Food Premises Regulations. Hence home prepared higher risk foods are not permitted to be sold to the public at temporary food markets unless prepared and sold in facilities that have been approved and in some cases issued a permit pursuant to the regulations.

The above notwithstanding, the following criteria provide guidelines for the sale of shell eggs and other raw foods of animal origin at temporary food markets.

#### **A. Shell Eggs**

Shell eggs may be sold at temporary food markets subject to the following

- Shells are sound and not cracked/leaking
- Shells are clean and free of any fecal material or feathers
- Eggs are maintained at an internal temperature of 4°C during transportation and storage/display at the market.
- Crates used to contain the eggs are clean and maintained in a sanitary manner.
- The minimum information on crates should indicate the name of farm/producer and the packaging or sale date.

#### **B. Sale of Raw Meat, Poultry and Fish Products**

1. The sale of whole, portioned or ground raw meat, poultry or fish products can be considered for sale at temporary food markets subject to the following.

- All raw products should be frozen and kept frozen from the point of packaging through to sale to the consumer. All products not sold the day of the market should be kept frozen until return to the point of origin. Any products that have thawed should not be refrozen and sold at a future event.
- All raw products should be processed and packaged at an approved food premises.
- All raw products should be prepackaged – repackaging or reprocessing of any kind is not allowed at the temporary market site.
- All raw products should be labeled to identify the processing plant (see Note 1 below), vendor contact information, product name, packaging date and notice to keep frozen
- labels or signage should be provided which provides information on the safe handling/preparation procedures recommended for the product (e.g. cooking temperature for ground beef 71C)

2. Vendors should submit an application to sell raw meat, poultry or fish products to the local health authority at least 30 days prior to the start of the market/sales.

As part of the application, vendors should submit a food safety plan for each of the raw products they wish to sell. The plan should include a list that describes the products. Generic terms such as beef, poultry should be avoided – describe the products more specifically such as roast, steaks, ground beef, hamburger, or chicken breasts.

The plan should also include information about processing and packaging procedures, transportation and selling provisions (***particularly the means of temperature control***), provisions for unsold products and storage outside of market location, and procedures for recall should a problem with the product arise.

**NOTE 1:** *All animals must be slaughtered and meat inspected at a plant licensed under either the federal or provincial Meat Inspection Regulations.*

**NOTE 2:** *Fish products sold anywhere in British Columbia must be processed and packaged in a fish processing plant licensed under either the federal or provincial Fish Inspection Acts.*

**NOTE 3:** *Should a vendor wish to sell refrigerated (unfrozen) meat or fish products, then all requirements of the BC Food Premises Regulations must be met. Vendors considering this must first contact their local Environmental Health Officer for more information regarding the feasibility of this option.*

### 3. Meat from Class C Transitional Meat Plants

Meat from Class C transitional meat plants is permitted to be sold only in areas formerly designated as un-inspected. Meat from Class C transitional meat plants is PROHIBITED to be sold in specified (former) meat inspection areas (see Appendix VII for a listing of these areas). In addition to the requirements outlined in these Guidelines, the sale of meat from Class C transitional meat plants must also meet the requirements of the BC Meat Inspection Regulations, including:

- a) Class C meat can only be sold directly to consumers. Class C meat is not for resale and is not to be sold via or to restaurants or retail facilities
- b) Class C meat must be labeled:
  - i. Not government inspected
  - ii. Not for resale
  - iii. The slaughter establishment must be identified
  - iv. If a cut and wrap operation is used to further process the meat, it should also be identified.

It is expected that the provisions in the BC Meat Inspection Regulations allowing Class C meat plants will be repealed on December 31, 2010.



## Appendix V

### REVIEW AND ACCEPTANCE LETTER

Operator  
Address

Dear Operator:

**Re: Sale of <Product> at Temporary Food Market**

We have reviewed the information you provided regarding your proposal to prepare <PRODUCTS> in your home and sell them at Temporary Food Markets. Based on the information provided, we are satisfied that this product can be considered as lower risk under the *Temporary Food Market Guideline*. Sale of this product is therefore considered exempt from the provisions of the Food Premises Regulation and we have no objection to the sale of this product at Temporary Food Markets subject to the following conditions:

1. Home preparation of food should be carried out in accordance with the requirements of the attached *Temporary Food Market Guideline*. All foods should be properly packaged to protect them from contamination and should also be labeled.
2. No additional processing or preparing of the food is to occur at the market site without written permission from our office.
3. Home prepared foods are to be sold from a supervised temporary market, as defined in the Guideline.
4. There is to be no change to the ingredients or preparation method of this product without written permission from our office.
5. A copy of this letter is to be kept available with you during any sales event to verify that these products have been reviewed by <Health Authority>.

Please contact the undersigned at <office phone> if you have any questions regarding these conditions.

Yours truly,

Environmental Health Officer

## Appendix VI

### LETTER OF CONFIRMATION

Vendor  
Address

Dear Vendor:

**Re: Sale of <Product> Prepared at an Approved, Commercial Food Premises for Sale at a Temporary Food Market**

We have reviewed the information you provided regarding your proposal to prepare (Name the Products) in (Name the approved, commercial food premises including address) and sell them at Temporary Food Markets. Based on the information provided, this letter confirms that your proposal has been reviewed as per *Temporary Food Market Guideline*. We have no objection to the sale of this product at Temporary Food Markets subject to the following conditions:

1. All foods should be properly packaged to protect them from contamination and should also be labeled.
2. No additional processing or preparing of the food is to occur at the market site without written permission from our office.
3. All foods are to be sold from a supervised temporary food market, as defined in the Guideline.
4. There is to be no change to the ingredients or preparation method of this product(s) without written permission from our office.
5. A copy of this letter is to be kept available with you during any sales event confirming that these products have been reviewed by <Health Authority>.
6. This letter does not automatically confer approval to sell the foods to a licensed retail facility.
7. This letter does not confer approval regarding other regulatory agencies' guidelines including, but not limited to, labeling, nutrition labeling, and other requirements.

Please contact the undersigned at <office phone> if you have any questions regarding these conditions.

Yours truly,

Environmental Health Officer

## **Appendix VII**

### **LIST OF SPECIFIED MEAT INSPECTION AREAS**

#### **Specified Areas**

The area comprising all the land of Vancouver Island.
The area comprising all the land within the boundaries of the City of Abbotsford.
The area comprising all the land within the boundaries of the City of Burnaby.
The area comprising all the land within the boundaries of the City of Chilliwack.
The area comprising all the land within the boundaries of the City of Langley.
The area comprising all the land within the boundaries of the City of Maple Ridge.
The area comprising all the land within the boundaries of the City of New Westminster.
The area comprising all the land within the boundaries of the City of North Vancouver.
The area comprising all the land within the boundaries of the City of Pitt Meadows.
The area comprising all the land within the boundaries of the City of Richmond.
The area comprising all the land within the boundaries of the City of Vancouver.
The area comprising all the land within the boundaries of the City of Vernon.
The area comprising all the land within the boundaries of the District of Kent.
The area comprising all the land within the boundaries of the District of Mission.
The area comprising all the land within the boundaries of the District of North Vancouver.
The area comprising all the land within the boundaries of the District of Squamish.
The area comprising all the land within the boundaries of the District of West Vancouver.
The area comprising all the land within the boundaries of the Resort Municipality of Whistler.
The area comprising all the land within the boundaries of School District No. 59 (Peace River South).
The area comprising all the land within the boundaries of the Sunshine Coast Regional District.
The area comprising all the land within the boundaries of the Township of Langley.
The area comprising all the land within the boundaries of the Village of Pemberton.
The area comprising all the land within the boundaries of the former Dewdney-Alouette Regional District incorporated by Letters Patent issued on October 27, 1967 and amalgamated into the Fraser Valley Regional District by Letters Patent issued on December 12, 1995.
The areas comprising all the land within the boundaries of Barnston Island, the Corporation of Delta, the City of Surrey, and the City of White Rock.
The areas comprising all the land within the boundaries of the City of Coquitlam, the City of Port Coquitlam and the City of Port Moody.

## **Appendix VIII**

### **LIST OF QUALIFIED PROCESS AUTHORITIES (THERMAL PROCESSES)**

#### **DR. TIM DURANCE**

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## Appendix IX

### List of Commercial Food Testing Laboratories

#### **CANTEST LTD**

4606 Canada Way  
Burnaby, BC V5G 1K5  
Phone: (604) 734-7276 or (800) 665-8566  
Fax: (604) 731-2386  
Website: [www.cantest.com](http://www.cantest.com)  
Email: [ptaylor@cantest.com](mailto:ptaylor@cantest.com)  
Contact: Peter Taylor

#### **CATALYST DEVELOPMENT INC**

622 Robinson St  
Coquitlam, BC V3J 4H3  
Phone: (604) 931-4800  
Fax: (604) 931-5870  
Website:  
Email: [dolver@catelystdevelopment.ca](mailto:dolver@catelystdevelopment.ca)  
Contact: Ron Kendrick

#### **EXOVA CANADA INC.**

104-19575 55A Ave  
Surrey, BC V3X 8P8  
Phone: (604) 514-3322  
Fax: (604) 514-3323  
Website: [www.evova.ca](http://www.evova.ca)  
Email:  
Contact:

#### **FOODASSURE LABORATORY LTD**

1650 Pandora  
Vancouver, BC V5L 1L6  
Phono: (604) 251-9588  
Fax: (604) 251-9588  
Website: [www.foodassure.com](http://www.foodassure.com)  
Email: [anna@foodassure.com](mailto:anna@foodassure.com)  
Contact: Anna Piesik

#### **I G MICROMED ENVIRONMENTAL INC**

190-12860 Clarke Pl  
Richmond, BC V6V 2H1  
Phone: (604) 279-0666  
Fax: (604) 279-0663  
Website: [www.igmicromed.com](http://www.igmicromed.com)  
Email: [info@igmicromed.com](mailto:info@igmicromed.com)  
Contact: Kelly Geere

**MB LABORATORIES LTD**

2062 Henry Ave  
Sidney, BC V8L 5Y1  
Phone: (250) 656-1334  
Fax: (250) 656-0443  
Website: [www.mblabs.com](http://www.mblabs.com)  
Email: [mblabs@pacificcoast.net](mailto:mblabs@pacificcoast.net)  
Contact:

**NORWEST LABS**

104-19575-55A Ave  
Surrey, BC V3S 8P8  
Phone: (604) 514-3322 or (800) 889-1433  
Fax: (604) 514-3323  
Website: [www.norwestlabs.com](http://www.norwestlabs.com)  
Email: [surrey@norwestlabs.com](mailto:surrey@norwestlabs.com)  
Contact:

**S G S CANADA INC**

50-655 West Kent Ave N  
Vancouver, BC V6P 6T7  
Phone: (604) 324-1166  
Fax: (604) 324-1177  
Website: [www.sgs.com](http://www.sgs.com)  
Email: [ron.kuriyedath@sgs.com](mailto:ron.kuriyedath@sgs.com)  
Contact: Ron Kuriyedath

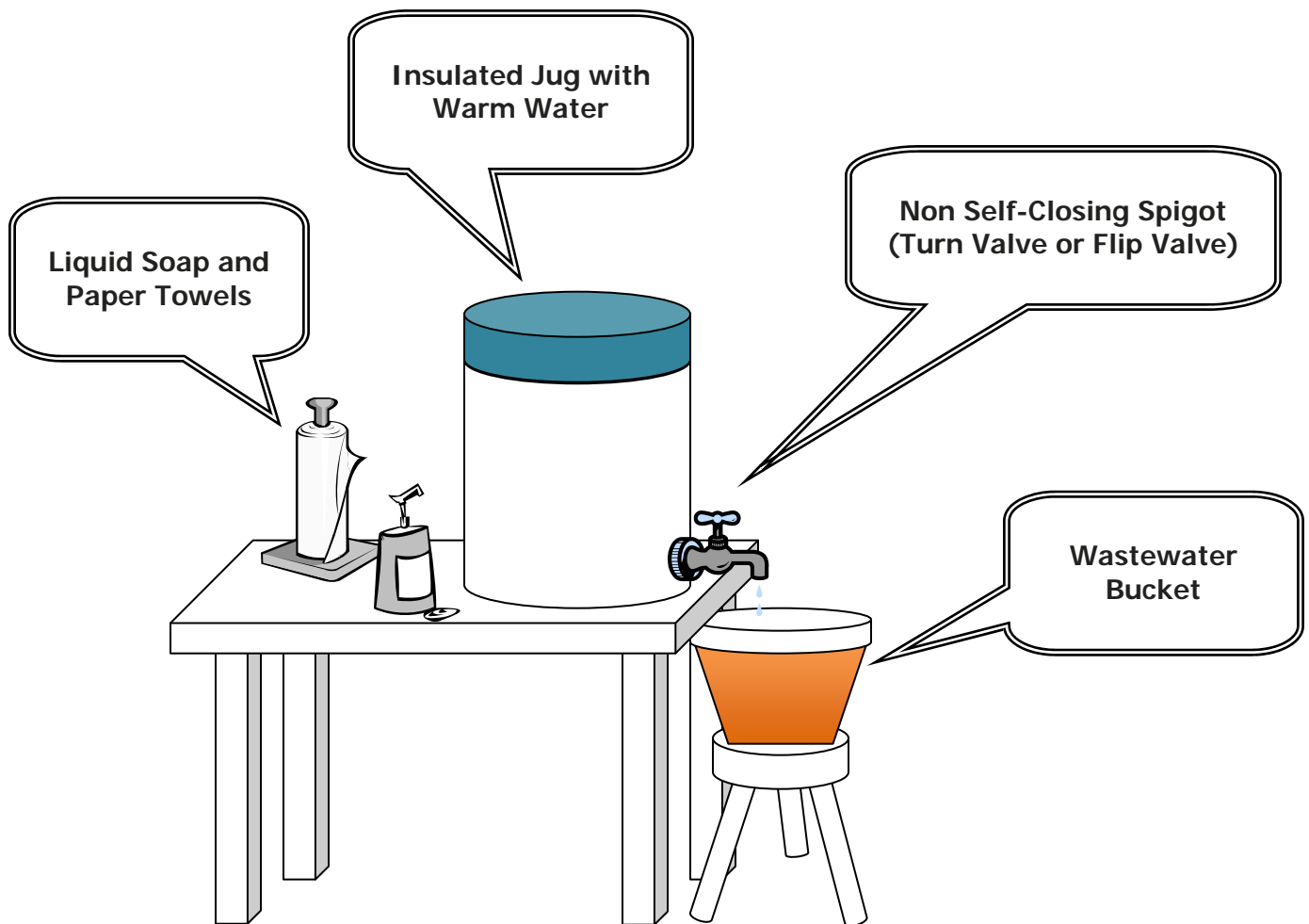
**SILLIKER J R LABORATORIES INC**

12-3871 North Fraser Way  
Burnaby, BC V5J 5G6  
Phone: (604) 432-9311  
Fax: (604) 432-7768  
Website: [www.jrlabs.ca](http://www.jrlabs.ca)  
Email: [info@jrlabs.ca](mailto:info@jrlabs.ca)  
Contact: Cathy Shevchuk

Consult your local Health Authority for information on other commercial food laboratories that may be available in your community.

# Fact Sheet

## HOW TO SET UP A TEMPORARY HANDWASHING STATION



Always wash your hands before starting work and after using the toilet.

Wet your hands, lather with soap for 20 seconds, rinse, and dry with paper towel.

Ensure you provide enough potable water. At least 36L is recommended.

Dispose of wastewater into a sanitary sewer connection only (toilet or laundry sink).



Health Protection  
#300 – 4946 Canada Way  
Burnaby, BC V5G 4H7  
(604) 918-7683  
(604) 918-7520 fax  
[www.fraserhealth.ca](http://www.fraserhealth.ca)