

REGINA QU'APPELLE HEALTH REGION
 POPULATION AND PUBLIC HEALTH SERVICES
 ENVIRONMENTAL HEALTH DEPARTMENT
APPLICATION FOR A TEMPORARY FOOD AND DRINK CONCESSION LICENCE
(Short Form)

This application is for: - people who provide food to the public six (6) or less days per calendar year. It is also to be completed by public eating establishment operators who serve and/or sells food away from the restaurant at special events six (6) or less days per calendar year.

If food is provided seven (7) or more days in a calendar year then a "Application for a Licence to Operate a Public Eating Establishment" must be completed before the business starts operating.

I have a current Public Eating Establishment license or a Mobile Unit license. Yes - _____ No - _____

I am making this application on behalf of _____

Mailing address _____ Postal code _____

Telephone number (day) _____ Telephone number (evening) _____

Contact name _____

Mailing address _____ Postal code _____

Telephone number (day) _____ Telephone number (evening) _____

1st Day Function being held at _____ Number of people expected _____
 Name of activity, occasion or group being served _____
 Date _____ Time: from _____ to _____ of expected food service.

2nd Day Function being held at _____ Number of people expected _____
 Name of activity, occasion or group being served _____
 Date _____ Time: from _____ to _____ of expected food service.

3rd Day Function being held at _____ Number of people expected _____
 Name of activity, occasion or group being served _____
 Date _____ Time: from _____ to _____ of expected food service.

4th Day Function being held at _____ Number of people expected _____
 Name of activity, occasion or group being served _____
 Date _____ Time: from _____ to _____ of expected food service.

5th Day Function being held at _____ Number of people expected _____
 Name of activity, occasion or group being served _____
 Date _____ Time: from _____ to _____ of expected food service.

6th Day Function being held at _____ Number of people expected _____
 Name of activity, occasion or group being served _____
 Date _____ Time: from _____ to _____ of expected food service.

NOTE: Raw meats cannot be cooked at a temporary food site unless the site meets the Public Eating Establishment Standards. Precooked meats may be quickly heated at the temporary food site.

List of all foods and beverages being served and their source _____

If food preparation is not to be done at the concession site, list type of food and the address of the licenced public eating establishment or inspected food processing facility where it will be prepared. **NOTE: Food provided for the public cannot be prepared in a private home.** _____

Foods are to be protected from dust, dirt, rain, insects, rodents, animals and handling by the general public and any other type of contaminants. Provide details of food protection. _____

Refrigerator - yes _____ no _____ Picnic coolers with ice or gel packs - yes _____ no _____

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PHIs/Admin/Forms (other than outbreak or water)/Temp Food Form

What type of equipment and method will be used to cook non-meat items or reheat food? _____

What type of equipment and method will be used to keep hot foods hot? _____

If potentially hazardous foods are served or sold, at least one thermometer must be provided at the site - yes _____

Number of food service workers who have attended a Safe Foodhandling Course _____

Food service workers are required to wear full length aprons and hair restraint during food preparation - yes _____

Location of potable water source for drinking, food preparation and cooking _____

Water provided from municipal water system - yes _____ or Water storage tank with valve - yes _____

Food service workers must wash their hands under running water. A large camping water jug with a valve or with a sprocket and a bucket for waste water are acceptable - yes _____ or municipal water system - yes _____

If single-service dishes are used to serve food, two sinks (or a two compartment sink) connected to municipal water are needed for washing equipment and utensils. Where are these sinks located? _____

If multi-use dishes (glassware, metal, etc.) are used to serve food, three sinks (or a three compartment sink) connected to municipal water are needed. Where are these sinks located? _____

What type of sanitizer (such as household bleach) is available for sanitizing food contact surfaces? _____

What type of container will be supplied for liquid waste and where will it be discarded? _____

Washrooms must be provided for food service workers. Where are they located? _____

Indoor flush toilets - yes _____ portable toilets - yes _____

Garbage facilities - covered container with plastic liner - yes _____

Draw a sketch of the concession and describe it in detail. If more space is needed, attach a separate page.

I have read and understand the "Guideline for the Operation of Temporary Food and Drink Concessions".

Date _____ Signature _____ Print Name _____

Operators that do not meet the requirements listed above or any other requirements contained in the "Guideline for the Operation of Temporary Food and Drink Concessions" will not be allowed to operate.

Application forms may be returned to Public Health Inspectors in person, fax or through the mail at least seven days before the event.

Regina Qu'Appelle Health Region
Population and Public Health Services
Environmental Health Dept.
2nd Floor, 2110 Hamilton Street
S4P 2E3
Phone 766-7755 Regina
Phone - 766-7705 Rural
Fax - 766-7730

Public Health Inspector
Fort Qu'Appelle Indian Hospital
178 Boundary Avenue North
FORT QU'APPELLE, DK
S0G 1S0
Phone - 332-3312
Fax - 332-3312

Public Health Inspector
Indian Head Hospital
300 Hospital Street
INDIAN HEAD, SK
S0G 2K0
Phone - 695-5232
Fax - 697-2252

Comment:

FOR OFFICE USE ONLY

Approved _____ Rejected _____ Remarks: _____

Inspector's Signature _____

Place approval number sticker here

Place approval number sticker here

Place approval number sticker here

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