

## Vendor Application for Event Permit (Special Events, Farmers Market)

This application must be submitted at least 10 days prior to any event. Complete and sign form. Fax the completed form to Simcoe Muskoka District Health Unit office at 705-721-1495. If you require assistance, please call *Health Connection* at 705-721-7520 (1-877-721-7520) ext.8811.

EVENT INFORMATION		
Name of Event:		
Event Address:		
Date of Event:	From: DD / MM / YYYY To: DD / MM / YYYY	Hours of Operation:
Event Coordinators Information:	Name:	Phone No#:
	Email:	

APPLICANT INFORMATION			
Name (Contact):		Business Name:	
Address:		Business No#:	
		Fax No#:	
Phone No#:		Email:	

COORDINATOR / ORGANIZER'S INFORMATION	
Name of Sponsoring Group or Agency:	Phone No#:
	Other # (Business / Cell):
Contact Person & Mailing Address:	Fax No#:
	E-Mail:

TYPE OF FOOD PREMISE AT EVENT			
Mobile Premise	Inspected Restaurant	Street food Vending Cart	Temporary Booth

**Food Handler Name:** \_\_\_\_\_ **Is Food handler certified?**  Yes  No **Date:** DD / MM / YYYY

**Request For Exemption From Regulations (Religious, Fraternal Organizations or Service club)**

**NOTE:** a donors list must be provided if exempted from regulations and accepting food from an un-inspected source.

Menu Item	Type of Food Preparation (e.g. grilling, frying, BBQ, etc.)	Food Precooked		Food Cooked On-site			Food Storage On-site	
		Yes	No	Yes	No	Pre-Heating	Hot 60°C (140°F) or hotter	Cold 4°C (40°F) or colder

**TYPE OF EQUIPMENT AT EVENT**

**Water Supply Source**

Potable water supplied to vendors:  Yes (if yes, complete next question on water source)  No

Bottled Water  Municipal  Well

Water Truck –  Other (specify): \_\_\_\_\_

**Water Source** Water lines: Food-grade material  Yes  No Length: \_\_\_\_\_

Backflow devices provided:  Yes  No

Ice supplied to vendors:  Yes  No \_\_\_\_\_

(If yes, source of water used to make ice)

**Hydro**

Electricity available:  Yes  No Backup power available:  Yes  No

**Power supply:**  Municipal (City/Town) \_\_\_\_\_

Generator  N/A  Premise

Refrigerated truck available:  Yes  No

**Sewage, Waste Water & Garbage Disposal**

Method of Sewage Disposal:  Municipal  Private/Septic

Method of Waste Water Disposal:  Holding Tank  Grey water Containers  Other, specify: \_\_\_\_\_

None Available, please explain: \_\_\_\_\_

**Food Storage/ Transportation**

**How will food be transported to the event?**  Insulated container  Cooler with ice

Refrigerated vehicle  Other: \_\_\_\_\_

**Cold Holding Equipment**  Refrigerator (4°C or lower)  Cooler with ice (4°C or lower)  Refrigerated Truck

N/A  Chest Freezer (-18°C or lower)  Other: \_\_\_\_\_

**Cooking Equipment**  BBQ/grill  Deep Fryer  Stove  Oven

N/A  Microwave  Smoker  Rotisserie  Other: \_\_\_\_\_

**Hot Holding Equipment**  BBQ/grill  Steam table  Chafing Dish  Oven

N/A  Heat Lamp  Crock Pot  Other: \_\_\_\_\_

**Indicate (check) what type of equipment you will have on-site during the event:**

Designated hand sink  Liquid soap and paper towel  Two compartment utensil washing station

Sanitizing solution  Probe thermometer  Thermometers in cold holding units

Garbage container  Sanitizer test strips  Grey water tank

Plastic containers  Three compartment sink  Other: \_\_\_\_\_

