
REQUIREMENTS FOR YOUR TEMPORARY FOOD PREMISE

Food Safety Plan*

Each application must be accompanied with a written set of procedures, which ensure that a health hazard does not occur. *For more information talk to a Public Health Inspector.

Food Safe Certificate

The on-site supervisor must have a Food Safe Certificate or equivalent. There must be one person in charge with Food Safe present at all times.

Application

Submit the application at least two weeks prior to the date of the function, to Public Health Protection, Northern Health Authority, 4th Floor, 1600-3rd Ave, Prince George, BC

Permit to Operate

Display the Permit to Operate in a prominent location at the food booth. The Permit may be mailed to the applicant or it may be picked up at Northern Health, prior to the function.

Food Preparation

- All foods must be prepared in an approved facility or on-site, NOT at home.
- If prepared off-site, give the location and the dates of preparation.

Temperature Controls for Potentially Hazardous Foods

- During transportation, storage, & display, foods must kept:
Below 4°C (40°F), or
Above 60°C (140°F)
- Provide thermometers to check temperatures of cold and hot holding. Probe thermometers are needed to check internal temperatures of foods for thorough cooking and hot holding.

Food Protection

- Display foods in a manner, which prevents contamination.

Sanitation

- Provide hot (& cold) water in a 5-gallon insulated container with a tap. Add 1 tsp bleach per gallon of hot water. Provide a basin below the tap for washing to function as a sink.
- Provide soap in a dispenser and paper towels.
- Provide a 5-gallon bucket to collect wastewater, for disposal in the city sanitary sewer.

Garbage

- Provide sufficient number of garbage containers.
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