



## TEMPORARY FOOD SERVICE ESTABLISHMENT APPLICATION FORM (wpg)

**INSTRUCTIONS: All food vendors must complete this application in full and submit for approval at least 21 days prior to the event. : Fax this application to (204)-948-3727 OR E- mail [healthprotection@gov.mb.ca](mailto:healthprotection@gov.mb.ca) Tel: 204-945-4204**

Event Name: **MHA & MRFA '18 TRADESHOW** Event Date(s): **TUESDAY, OCTOBER 23, 2018**  
 Event Location: **VICTORIA INN WINNIPEG, 1808 Wellington Ave.** Opening Time(s): **10:00 AM**  
 Applicant's Name: \_\_\_\_\_ Company: \_\_\_\_\_ Closing Time(s): **4:00 PM**  
 Phone: H \_\_\_\_\_ W \_\_\_\_\_ Cell \_\_\_\_\_ Total Hours of Operation: **6**

### FACILITY REQUIREMENTS

#### BOOTH

- Rain resistant roof
- Adequate lighting
- Lights shielded
- Garbage container
- Smooth, non-absorbent flooring

#### HANDWASH FACILITY

- Pressurized water drained to sewer OR
- Cold water pump reservoir drained to larger holding tank OR
- Cold water gravity reservoir drained to larger holding tank
- Facility conveniently located
- Soap and single-service towels

#### EQUIPMENT *(specify type where applicable)*

- Cooking equipment: Type \_\_\_\_\_
- Reheating equipment: Type \_\_\_\_\_
- Hot holding equipment: Type \_\_\_\_\_
- Refrigerator(s) / cooler(s): Type \_\_\_\_\_
- Refrigerator / cooler thermometer(s)
- Metal Stem Probe Thermometer

### MENU / FOOD HANDLING

Establishment Name *(where food is prepared)* \_\_\_\_\_

Address *(where food is prepared)* \_\_\_\_\_

| FOOD ITEMS (list major ingredients) | TRANSPORTED (circle one) | SERVED (circle one) | METHOD OF ON-SITE COOKING, REHEATING, HOT HOLDING AND / OR COLD HOLDING |
|-------------------------------------|--------------------------|---------------------|---|
| 1)                                  | hot / cold               | hot / cold          |   |
| 2)                                  | hot / cold               | hot / cold          |   |
| 3)                                  | hot / cold               | hot / cold          |   |
| 4)                                  | hot / cold               | hot / cold          |   |
| 5)                                  | hot / cold               | hot / cold          |   |
| 6)                                  | hot / cold               | hot / cold          |   |
| 7)                                  | hot / cold               | hot / cold          |   |

### FOOD / UTENSIL PROTECTION REQUIREMENTS

- All foods from approved source
- Cold foods kept cold at 5°C (41°F) maximum
- Hot foods kept hot at 60°C (140°F) minimum
- Foods reheated to 74°C (165°F) minimum
- Food transported in insulated containers
- Food and utensils stored at least 15 cm (6 inches) off the floor dispensers,
- Food stored in covered containers, packaging or display enclosures
- Food not stored in water or undrained ice (including drinks)
- Condiments individually wrapped or in covered containers
- Food handled using utensils or gloves and additional utensils or gloves provided on-site in case of contamination
- Wiping cloths available and stored in approved sanitizing solution
- Straws wrapped or served from approved dispenser
  - Single service utensils only (i.e. cups, dishes and cutlery)
  - Single service utensils protected during storage (i.e. individual packaging and cutlery stored in container, handles up)
- Equipment located to prevent contamination or equipped with effective sneeze guards

### PERSONAL HYGIENE REQUIREMENTS

- Food handlers not ill
- Uniforms or full length apron
- Proper hand washing assured
- Hair restraints

Applicant signature \_\_\_\_\_

Date \_\_\_\_\_

Set Up Date (for pre-opening inspection) \_\_\_\_\_

Reviewed and Approved by \_\_\_\_\_

Date \_\_\_\_\_

Requested Time (for pre-opening inspection) \_\_\_\_\_