



# Interior Health

Health Protection

## Application to Operate a Temporary Food Service

Please complete this application and fax, mail or email to the Environmental Health Officer  
**AT LEAST 14 DAYS PRIOR TO VENUE DATE.** Incomplete or late applications may not be processed.

If you have any questions, please refer to Temporary Foodservices Guideline or contact your local  
 Environmental Health Officer.

Your Food Facility Name Kamloops Makerspace	Name of Event Maker Crepes
Have you operated a temporary food service within the Interior Health area before? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Event Organizer Hunter Vogel
If yes under what name? I help my sister with good for you crepes in the summer.	Phone Number(s) [REDACTED]
Do you have an existing, valid Permit to Operate from a health authority? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Location and Address of Event 207 Victoria St. West, Kamloops, BC, V2C 1A5
If yes, which health authority?	
Legal Company's Name: (refers to the legal company or business, not the owner's given name) N/A	Dates & Times of Event From 11 AM To 2 PM Feb. 10. 2019
Operator Hunter Vogel	Describe what services are to be provided All amenities will be on location
Mailing Address [REDACTED]	Water supply hot running water Water collection/disposal city sewer/drain.
Contact Numbers Daytime [REDACTED] Cell [REDACTED] Evening [REDACTED] Fax Email [REDACTED]@l.com	Power supply multi-circuit kitchen 120V AC power Other (eg garbage pickup)  on site garbage and recycling collection, dishwasher

Menu Items	Location of Preparation	Supplier Name & Contact Info or Place of Purchase
crepes with assorted toppings	on location @ kamloops makerspace	ingredients from Snowcap and local grocers: Nu-leaf, independent grocer, superstore.
cheese (from frozen grated)	"	Snowcap (delivered from armstrong)
eggs (cooked on skillet in crepes)	"	Nu-Leaf
carrots (grated)	"	Nu-leaf
Kale (washed and shredded)	"	Nu-leaf
pre-cooked Ham	"	Superstore
Salsa	"	Independant grocer

**For additional items, list on a separate sheet and attach.**

# Additional Menu Items List For Application to Operate Temporary Food Service

All Potential Crepe Toppings	Location of Preparation	Supplier Name & Contact Info or Place of Purchase.
Stewed Mixed Berries (cold)	On location at Kamloops maker-space	Superstore
Chocolate sauce	"	Snowcap and Independent Grocer
Fresh Lemon Juice	"	Nu-Leaf
Peanut Butter	"	Snowcap
Whip Cream	"	Superstore
Guacamole	"	Nu-Leaf (or independent grocer)
Kale	"	Garden, or Nu-Leaf
Pesto	"	Nu-Leaf
Beans	"	Independent Grocer
Bananas	"	Nu-Leaf
Butter	"	Independant Grocer
Maple Syrup	"	Independant Grocer
Yogourt	"	Downtown Save On More
Chutney	"	Superstore

**Trans Fats Information**

documentation about trans fats must be kept onsite and provided upon request

List all oils and spreadable margarines	From the Nutrition Facts Table for the Product	
	Trans Fat Content (grams)	Total Fat Content (grams)
canola oil	0	9
butler	0.3 g	8g

List all other foods whose ingredient list includes the word "hydrogenated", "partially hydrogenated", "margarine" or "shortening".

	Trans Fat Content (grams)	Total Fat Content (grams)

**Operational Information** - for additional items or more detailed information, list on a separate sheet and attach

How will cold foods be kept below 4°C (40°F)? How will you monitor this temperature? in a fridge and cooler. monitored with a thermometer.	How will hot foods be kept above 60°C (140°F)? How will you monitor this temperature? In the oven if required. food will be served as it is made we do not anticipate any hot holding. A thermometer will be used.
How will food be protected and kept hot/cold while being transported? N/A we will prepare and serve the food at the same location. Transportation of PHF from the Grocery store will be done in a cooler.	What hand washing facilities will you be providing at the booth? How will you generate hot water? The Kitchen has a hand washing sink with hot water soap and paper-towels
How will cooking and serving utensils be washed and sanitized?  cooking and serving utensils will be washed with soap and sanitized with bleach in the sink; and/or run through a complete sanitizing cycle in the dishwasher.	Names of FOODSAFE certified food handlers who will be on site (attach a copy of the certificate or wallet card) Hunter Vogel

**Checklist** - Have you provided the following?

- |   |   |
|---|---|
| <input checked="" type="checkbox"/> All of the above information  | <input checked="" type="checkbox"/> Copies of FOODSAFE certificates |
| <input checked="" type="checkbox"/> Food Safety Plan  | <input checked="" type="checkbox"/> Sanitation Plan                 |
| <input checked="" type="checkbox"/> Layout of booth (A sketch or photograph showing the location of all equipment, tables, counters, sanitary facilities, food storage and other relevant features). Not applicable if food is prepared <b>and served</b> from an approved kitchen. |   |

I certify the information enclosed to be true and accurate to the best of my knowledge. I understand that providing safe food to the public is my responsibility and will follow all requirements to provide safe food to the best of my ability.

Signature of Owner/Operator

[Redacted Signature]

Date

January, 29th 2019

**Environmental Health Officer Section**

Type of temporary food service: ☐ Type 1 (low risk) ☐ Type 2 (higher risk) (see HPE9020 Temporary Food Services Guidelines)

Issue Permit: ☐ Yes ☐ No ☐ Not applicable EHO Signature:

Conditions:



**HUNTER VOGEL**

*has successfully completed*

**FOODSAFE Level 1 Refresher**

*of the FOODSAFE Training Program*

Valid until: July 10, 2023

*Issued by:*

**OPEN SCHOOL BC**  
Educational Resources and Services



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