

TEMPORARY FOOD STALLS APPLICATION

Application must be submitted at least three (3) business days prior to the event.

Environmental Health reserves the right to refuse any application.

IMPORTANT!

- Incomplete applications will not be accepted.
- All supporting documentation and the applicable fee must be submitted at the time of application.
- <u>Running water</u> is a requirement for all <u>High Risk</u> temporary food stalls.
- Low risk food stalls must have/provide <u>hand sanitizer</u>.

Part 1: Application Type



SHORT - TERM EVENTS

Allows operation at one (1) fixed location with an approved menu for up to three (3) days. Examples include events such as Agricultural Exhibition, Cup Match, School Fairs, and Bake Sales.



LONG - TERM EVENTS

Telephone: 278-5333

Allows operation at one (1) fixed location with an approved menu for a period of up to six (6) months. Examples include events such as Harbour Nights, Destination Dockyard, Market Nights St. George's, and Farmers Market. Snowball Stands will also be included in long-term events.

Please note the above Licences are only granted for organized Public events such as Bake sales, Carnivals, Fairs, Festivals, Markets, Parades, and special Community events.

The application fee in NON-REFUNDABLE.

Part 2: Applicant/Operator Details						Please Print Clearly			
Primary Contact:									
Address:									
Home Phone:									
Cellular Phone:									
E-Mail Address:									
Stall Details:									
Stall Name:									
Set up Time:				Start Time:					
Part 3: Event info	rmation								
Event Name:									
Event Location:									
Event Date(s):									
Event Start Time:									
Contact Person:									
Cellular Phone:									
E-mail Address:									
Office Use Only									
Licence Fee:	\$			Pate:					
Late Fee:	\$		R	leceipt No.					
Total Fee:	\$		P	Permit No.					
Tender Type:	Cash:	Cheque No.	BNTB	CLARIEN	HSBC	МС	VC		

E-mail: envhealth@gov.bm

Part 4: Class of Li	icence		1							
Class of Licence	Examples of Foods Sold Restrictions									
HIGH RISK	Ste Fi Ma F Col Meat Portugues	and chicken burgers, eak-umms, chicken, Chicken fingers, sh fillets, shrimps, ecaroni and cheese, Pasta dishes, rice, eslaw, potato salad, e pies, veggie burgers, Hot dogs, e doughnuts (Malassadas) re-mix doughnuts.	NO HOME PREPRATION PERMITTED. All potentially hazardous foods including those requiring lengthy cooking times must be prepared in a commercially equipped licenced kitchen prior to the event. The kitchen must be suitable to accommodate the additional volume. Prior approval must be obtained by the Environmental Health Officer and the owner/Operator of the licenced kitchen. Food must be transported and maintained in the stall at or above 140°F for hot foods and at or below 40°F for cold foods.							
	Pi	e-mix dougimuts.	Running water is a requirement for High Risk Temporary food stall.							
LOW RISK	Pre-packaş goods, co wate	wballs, cotton candy, ged items and home baked pokies, muffins, popcorn, er, juices, and sodas.	Low Risk foods require minimal assembly on site, and vendor must have/provide hand sanitizer.							
	<u>Env</u>	ironmental Health reserves t	the right to r	efuse any men	<u>ıu items deemed</u>	unsuitable.				
		d Food Premises (High Riscation and contact person		ancod Food D	romico					
Name of Premise	•	cation and contact person	for the Lice	encea Food Pi	remise.					
Address:										
Owner of Premise	es:									
Part 6: Food Stal	l Menu									
Menu to be Pr	epared		Process	of Transport	tation and Prepa	aration				
i.e. Hamburger		Transported in insulated container, held in commercial freezer, cooked on site to serve								
i.e. Rice		Made at restaurant, transported in insulated container and held at steam table.								
Environmental H	ealth Office	r:			Risk Rat	ting	High	Low		
Approving EHO:					Application A	pproved	Yes	No		
Signature:					Inspection R	equired	Yes	No		
				•						
	=	tation Checklist:-								
	_	ranting permission from the				ng prepared	?	Yes/No		
	_	ranting permission to sell f				hooth lavout	15	Yes/No Yes/No		
								Yes/No		
Have you include								Yes/No		
		food guidelines and accep			=		=			
declare that the in	formation o	n this form is accurate and	d complete.	I understand	that approval o	of this applice	ation is no	t guaranteed.		
Applicant Signatu	ıre:				Date:					
Applicant Name I	Print: —									
Part 8: Fee Type	e									
Short - Term Lo		\$27.00		Long-Term		\$182.00				
Short - Term Hi	gh Risk	\$83.00		Long-Term High Risk \$298.00						