



## TEMPORARY FOOD SERVICE ESTABLISHMENT APPLICATION FORM (wpg)

**INSTRUCTIONS:** All food vendors must complete this application in full and submit for approval at least 10 days prior to the event.  
 : Fax this application to (204)-948-3727 OR E-mail [george.kellestine@gov.mb.ca](mailto:george.kellestine@gov.mb.ca) Tel: 204-945-0834

Event Name: \_\_\_\_\_ Event Date(s): \_\_\_\_\_  
 Event Location: \_\_\_\_\_ Opening Time(s): \_\_\_\_\_  
 Applicant's Name: \_\_\_\_\_ Closing Time(s): \_\_\_\_\_  
 Phone: H \_\_\_\_\_ W \_\_\_\_\_ Cell \_\_\_\_\_ Total Hours of Operation: \_\_\_\_\_

### 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
- 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. dispensers, 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) \_\_\_\_\_