

Part 1 - Temporary Food Vendor Application
(For Food)

The following application is to be completed by every food vendor and forwarded to Toronto Public Health (fax: 416 338-3418).

Information of Food Vendor (Please Print)

Booth Name: _____ Booth No.: _____

Business Owners Name: _____

Business Owners Address: _____

Bus. Phone: _____ Fax: _____

Date(s) participating: (set up) _____ to: _____ (breakdown)

Municipal License Number (if applicable): _____

Contact Name and Phone Number: _____

Food Supplier(s) (Please Print)

Name of Supplier(s): _____

Address: _____

Bus. Telephone: _____ Fax: _____

Contact Name _____

(If more than one supplier is used please indicate on the back of this form.)

Type of Foods being Prepared/ Served

Complete, in full, the **“Part 2 –CRFA Show Food Vendor Information Sheet”**.

The personal information on this form is collected under the authority of the City of Toronto Act, 1997(No.2) Municipal Code, Chapter 709 and the Health Protection and Promotion Act. R.S.O.1990, c.H.7, O. Reg. 562. The information is used to administer the Toronto Public Health Food Safety Program and aggregate statistical reporting. Questions about this collection can be directed to the Director of Healthy Environments, 277 Victoria Street, Toronto, M5B 1W2. Telephone: 416-392-1356.

Part 2 – CRFA Show Food Vendor Information Sheet

Food Items	How is the food prepared? (Please be specific)	Where is the food prepared? (Home prepared foods are not permitted) 1. Name of Restaurant/Kitchen 2. Address 3. Telephone Number 4. Contact Name at location	Will the food be pre-cooked for the event? (YES/NO)	Will the food be cooked on-site? (YES/NO)	Will the food be transported HOT or COLD?	What type of container will be used to transport food(s) to the show site to maintain temperatures?	How will the temperatures of foods be kept at the event location? (List equipment used to maintain temperatures)
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		1. 2. 3. 4.					

Properly supplied and maintained handwashing sinks must be provided at every booth location.

Arrangements have been made for utensil washing and sanitizing through the event organizer. Please ensure these facilities are used to wash and sanitize utensils.