



SUBMIT TO : **WHISTLER FARMERS' MARKET**

PO Box 344
Whistler, BC V0N 1B0
T 604-932-5998
www.whistlerfarmersmarket.org
info@whistlerfarmersmarket.org

APPLICATION · SALE OF FOOD AT TEMPORARY FOOD MARKET'S

All Whistler Farmers' Market vendors selling produce and or prepared food must complete and submit this application along with vendor registration. Approval must be granted before selling at the market every season.

The Environmental Health Officers of the Vancouver Coastal Health Authority administer food regulation and policy in our area, in accordance with provincial regulations.

If you have any questions or concerns regarding this application or the guidelines that it is based upon, please direct them to following office;

Vancouver Coastal Health Authority
#202-4380 Lorimer Road
Whistler, BC V0N 1B4
T 604-932-3202
F 604-932-6953

Environmental Health Officers:

Angie Spitz
T 604-935-5364, angie.spitz@vch.ca
Stephanie Hutchinson
stephanie.hutchinson@vch.ca
T 604-935-5318

All vendors selling food at WFM are required to have food safe certification.

Potentially hazardous foods are especially of concern and are listed on the attached document.

Upon Approval, vendors will be notified via review and acceptance letters.

Application Date _____ 2008
Applicant: _____
Contact Person: _____
Mailing Address _____
City: _____ Postal Code: _____
Phone (Day): _____ Phone (Cell): _____
Fax #: _____ e-mail: _____

Provide a complete list of your food products by checking the applicable boxes below.

- | | |
|---|--|
| <input type="checkbox"/> Baked Goods _____ | <input type="checkbox"/> Honey or Syrup _____ |
| <input type="checkbox"/> Dried Fruits or Nuts _____ | <input type="checkbox"/> Herbs & Spices _____ |
| <input type="checkbox"/> Pickled Vegetables _____ | <input type="checkbox"/> Fudge or Candies _____ |
| <input type="checkbox"/> Jams & Jelly _____ | <input type="checkbox"/> Flavoured Vinegar _____ |
| <input type="checkbox"/> Meat, Poultry, Fish _____ | <input type="checkbox"/> Shell Eggs _____ |
| <input type="checkbox"/> Other _____ | _____ |

Circle the dates you will attend the market.

June	15	22	29		
July	6	13	20	27	
August	3	10	17	24	31 or FULL SEASON
September	7	14	21	28	
October	5	11	12		

What is the location where the food is made? Include Address.

Is this a commercial facility or a private home?

For your food items describe the following,

- Storage procedures at the preparation location
- Transportation procedures to and from the market
- Storage procedures at the market location

Describe your packaging method by checking the applicable boxes as noted below.

- Plastic Wrap Bottle Jar Can Pouch
- Vacu-Packed Other _____

For EACH food product intended to be sold at the temporary market, please include the following documents with your application form.

- A list of ingredients.
- A brief description of the preparation and preservation method.
- A sample of your product label. Information that should be included is the common product name, producer name, date of preparation, list of ingredients (can be posted in booth), volume/weight.
- For each food item, indicate location of processing/packaging (home or commercial establishment).
- If you have done quality assurance testing of your products, please provide a copy of your most recent lab reports where applied:
 - Micro bacteriology pH, or Aw

Indicate which of the following features you will have available in your market booth set-up.

- Canopy over the stall
- Hard top Counters and Tables
- Impervious Materials topping Counters & Tables.
- Power Source
- Mechanical Refrigeration Unit (<4°C or <-18°F)
- Potable Water Source
- Hand Wash Basin

Attach a copy of your FOOD SAFE LEVEL 1 Certificate.

APPLICATION FORM IS DUE AT LEAST 15 DAYS PRIOR TO THE EVENT

NOTE ·

APPLICANTS SHOULD PLAN FOR A 10 DAY PROCESSING TIME,
A NOTICE OF REVIEW AND ACCEPTANCE WILL BE ISSUED TO THE APPLICANT
AND THE MARKET.

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Appendix I

The following list was taken from 'Guideline for the Sale of Foods at Temporary Food Markets' from the BC Association of Farmers Markets, and Policy documents from Vancouver Coastal Health Authority. (Feb 2008)

The following list contains **examples** of higher risk foods that are not acceptable for home preparation and sale at a temporary food market, unless written approval is given by the local Environmental Health Officer:

- antipasto
- cakes/pastries with whipped cream, cheese or synthetic fillings
- processed beans, including baked, refried, and bean salad
- cabbage rolls
- canned cured meats
- canned products containing meat, vegetables, soups, sauces, cheese
- chop suey
- creamed corn
- dairy products (e.g., milk, cream, cheese, yogurt)
- foods containing eggs as ingredients (e.g., custards, salads)
- fish and shellfish
- garlic spreads, pesto
- guacamole
- herb and flavored oils
- juice (fruit and vegetable)
- low acid canned vegetables (pH 4.6 or greater beans, asparagus, beets, mushrooms, broccoli, peas)
- tofu
- pies (meat filled, pumpkin, sweet potato, custard [e.g., lemon meringue pie])
- perogies
- processed meat, sausages
- humus
- pickled eggs

For products not listed above, please consult your local Environmental Health Officer.

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