



fraserhealth

## PERMIT TO OPERATE

A TEMPORARY FOOD SERVICE ESTABLISHMENT

**ISSUED TO:** Lepp Farm Market

**EVENT/LOCATION:** Run For Water, Trail Race – Sumas Mtn.

**VALID:** May 26, 2018 6:00 AM – 4:00 PM

### **CONDITIONS:**

1. The concession must have a canopy or roof cover acceptable to the Health Authority. Flooring acceptable to the Health Authority may be required if conditions are wet, muddy, dusty, etc.
2. All food must come from an approved source. Food preparation/storage in a private home or other unapproved premises is not allowed. All pre-packaged food must be individually labelled with the name and address of the person who packaged it or the facility where it was packaged.
3. Only single service (i.e. disposable) dishes and cutlery are to be used.
4. Only food handlers are to dispense food items. No self-service is permitted with the exception of pre-packaged food. (Self-service condiments shall be either individually packaged items or dispensed from squeeze bottles or pump-type dispensers.)
5. Food and utensils and work surfaces must be protected from contamination at all times.
6. Hot food must be kept hot (60° C / 140° F or hotter) and cold food must be kept cold (4° C / 40° F or colder).
7. Food handlers must practice good personal hygiene, wear clean garments, and refrain from smoking while on duty.
8. Washroom facilities must be conveniently located for food handlers and must consist of water closet, handwash sink, hot and cold running water, soap dispenser and paper towels.
9. A handwash sink with hot and cold, potable, running water and liquid soap and paper towels is required for all concessions, other than those selling only prepackaged, non-perishable foods. Waste water must not discharge onto the ground, nor into a storm sewer, but must be disposed of into a sanitary sewer or waste holding tank.  
  
Alternate handwash facilities, acceptable to the Health Authority may be approved if the temporary food premise is preparing only single use food for which the on-site preparation involves minimal risk to food safety. Such food includes (but is not limited to) ice cream novelties, hot dogs, cotton candy, coffee, popcorn, roasted nuts and the reheating/cooking of food which has been prepared elsewhere at an approved food premises.
10. Covered, lined, garbage containers must be available.
11. At all times during the event at least one food handler must be present who has a FOODSAFE Certificate
12. A Food Safety Plan and a Sanitation Plan for the event must be available on-site during the event.

March 26, 2018

Date of Issuance

Len Strelezki

Name of Public Health  
Inspector

Signature

THIS APPROVAL MUST BE DISPLAYED IN A CONSPICUOUS PLACE DURING THE EVENT