Manitoba

Temporary Food Service Establishment Application Form

All temporary food service establishment operators must complete this application form in full and submit for review and approval at least 14 days prior to the event. Please send the completed registration form to healthprotection@gov.mb.ca. A public health inspector will be contacting you to review your application.

Event Name:	Event Date(s) From:
Event Location:	Operating Time(s):
Event Coordinator/Organizer:	Phone Number:
	Email:

Temporary Food Service Booth Applicant

Applicant (Person/Organization):	
Booth Name:	Person in Charge:
Mailing Street Address:	Phone Number: Email:
Postal Code:	Certified Food Handler: Yes ☐ No ☐

Booth Construction

Roof:	Flooring:	Equipment:	Handwash Facility:	Food Equipment:
Rain resistant roof ☐	Cement ☐	Adequate lighting ☐	Pressurized water drained to sewer OR ☐	Cooking/Reheating Equipment (BBQ/Grills/Deep Fryer/other) Type:
Tent ☐	Raised plywood ☐	Lights shielded ☐	Cold water pump reservoir drained to larger holding tank OR ☐	Hot Holding Equipment (Electrical) Insulated Containers/other Type:
Umbrella ☐	Indoor flooring ☐	Garbage containers ☐	Cold water gravity reservoir drained to larger holding tank ☐	Refrigerator(s)(mechanical)/insulated coolers with ice packs: Type:
Indoor ☐	Smooth and non-absorbent ☐	Food contact sanitizer type ☐	Handwash stations conveniently located ☐	Metal Stem Probe Thermometer ☐
Other:	Other:	Sanitizer test kit/strips ☐	Soap and singe-service towels ☐	Thermometers for refrigerators/cooler ☐
		Waste water sewer ☐	Other:	Single service utensils ☐

Menu/Food Handling

Name of location where the food will be made/prepared in advance:	
Address of kitchen facility (no home preparation):	
Does the Kitchen have a health permit? If Yes, permit number:	No: ☐
Locations where the food will be purchased from (stores/businesses):	

Menu Items (list major ingredients)	Transported hot or cold:	Served hot or cold:	Method of on-site Cooking, Reheating, Hot Holding and/or Cold Holding
1)	Hot	Cold	Cold Holding
2)	Cold	Cold	Cold Holding
3)	Cold	Cold	Cold Holding
4)	Cold	Cold	Cold Holding
5)	Cold	Cold	Cold Holding
6)	Cold	Cold	Cold Holding

Additional food items can be submitted on a separate page along with this form

Signature represents that the applicant is aware it is their responsibility to ensure that the Temporary Food Service Establishment is operated in compliance with all applicable Acts and Regulations and is familiar with the Temporary Food Service Establishment Guidelines.

Applicant Signature	Date:	Set up date (for pre-opening inspection)
Reviewed and Approved by PHI:	Date:	Request Time (for pre-opening inspection)

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Temporary Food Service Establishment - Applicant's Check List

		Yes	No	N/A
1.	Completed Temporary Food Service Establishment Application submitted?	☐	☐	☐
2.	The food handling facilities/booth and equipment are adequate, working and on site prior to inspection by the Public Health Inspector?	☐	☐	☐
3.	Potable/safe water supply for food preparation and handwashing, provided?	☐	☐	☐
4.	All foods from an approved source?	☐	☐	☐
5.	Foods transported in insulated containers (hot or cold)?	☐	☐	☐
6.	Cold food kept cold at 5°C/41°F or colder?	☐	☐	☐
7.	Hot foods kept hot at 60°C/140°F or hotter?	☐	☐	☐
8.	Foods reheated to 74°C/165°F or hotter?	☐	☐	☐
9.	Potentially hazardous foods are cooked to proper temperatures?	☐	☐	☐
10.	Equipment located and protected from contamination or equipment with effective sneeze guards?	☐	☐	☐
11.	Food and utensils are stored at least 15 cm (6 inches) off the floor?	☐	☐	☐
12.	Food stored in covered containers, packaging or display enclosures?	☐	☐	☐
13.	Canned/bottled drinks stored in coolers with ice packs, with/on drained ice or in water with chlorine bleach? (but - not in water)	☐	☐	☐
14.	Food is handled using utensils or gloves and additional utensil or gloves are provided on-site in case of contamination?	☐	☐	☐
15.	Wiping cloths available and stored in approved sanitizing solution when not in use, or sanitizer spray bottle used with paper towels?	☐	☐	☐
16.	Straws wrapped or served from an approved dispenser?	☐	☐	☐
17.	Single service utensils are protected during storage, use of dispensers, individually packaged or in cutlery storage container with handles up?	☐	☐	☐
18.	Condiments individually wrapped or in covered containers?	☐	☐	☐