

Farmers' Market Vendor Application

Return your completed form to hpd.assist@wdgpublichealth.ca or by fax to 519-823-4905 at least 14 days before the first event.

Name of Market:		Organizer Name:	
Phone:		Email Address:	
Vendor Information			
Business Name:		Operator Name:	
Address:		Phone:	
City:		Postal Code:	
Email Address:		Website:	
Are you a Farmer? Yes <input type="checkbox"/> No <input type="checkbox"/>		Home Canning: Yes <input type="checkbox"/> No <input type="checkbox"/>	
Are you an inspected facility?		Yes <input type="checkbox"/> No <input type="checkbox"/>	
*If yes, who are you inspected by? _____			
*If yes, please attach the inspection report.			
Will a Certified Food Handler be on Site:		Yes <input type="checkbox"/> No <input type="checkbox"/>	
Additional Farmers Markets			
Market Name:		Organizer Name:	
		Email:	
Market Name:		Organizer Name:	
		Email:	
Market Name:		Organizer Name:	
		Email:	
Market Name		Organizer	
		Email:	

Food Handling Information

What is your market set up? *Select all that apply

Food Booth/Tent Mobile Food Premise Cart
 Indoor Outdoor Other(specify): _____

Will there be on-site food handling? Yes No

Will there be food/beverage sampling? Yes No

Vendor Items

Add each food type below.
 Items can be grouped (i.e. produce). If more space is needed attach a sperate list.

Type of Food	Food Cooked/Heated On Site (Yes/ No)	Source of Ingredients

Address where food preparation occurs:

Food Storage & Transportation

How will food be transported to the event?
 Coolers with ice or insulated container/ bag Thermal Unit (e.g., Cambro)
 Refrigerated Truck Other (specify): _____
Not Applicable:

What methods will be used to maintain cold foods 4C (40F) or colder during the market?
 Refrigerated Truck Thermal Unit (e.g., Cambro)
 Coolers with ice or insulated container/ bag Mechanical Refrigeration/Freezer
Not Applicable Other (specify): _____

**An indicating thermometer must be available in all food storage units to ensure proper storage temperatures.*

What method(s) will be used to maintain hot foods at 60C (140F) or hotter during the market?

Chafing Dishes Sternos Electric Hot Holding Unit
Steam Table Oven **Not Applicable**
Other (specify): _____

What method(s) will be used to re-heat foods prior to service?

Microwave Stove Top/Oven Deep Fryer
Grill/BBQ **Not Applicable** Other (specify): _____

How will the food products be protected from contamination while on display?

Food-grade Wrap Pre-Packaged Sneeze Guard/Shield
Enclosed Cabinet/Container Lids **Not Applicable**
Other (specify): _____

Describe your hand washing station if applicable.

- 1. Fixed handwashing station
- 2. Portable handwashing station
- 3. **Not Applicable**
- 4. Other (specify): _____

Additional Information

- 1. Attach most recent inspection report.
- 2. Attach copy of food handler certificate.

Comments