
APPLICATION FOR A COMMERCIAL CATERER FOOD HANDLING PERMIT

I (we) hereby apply for a food handling permit and in support of this application supply the following information:

Note: Faxed copies will NOT be accepted. (Please print)

1. NAME OF OPERATOR: (Person, company, corporation) _____
2. TRADE NAME: (Name of Business): _____
3. NAME OF APPROVED FOOD ESTABLISHMENT: _____
4. ADDRESS OF APPROVED FOOD ESTABLISHMENT: _____
_____ POSTAL CODE: _____
5. LEGAL LAND LOCATION: _____
(Rural Locations only)
(Lot) (Block) (Plan) (Quarter) (Section) (Township) (Range) (Meridian)
6. CATERER MAILING ADDRESS (if different than above): _____
_____ POSTAL CODE: _____
7. NAME OF PERSON(S) HOLDING QUALIFICATIONS IN FOOD SAFETY: _____
8. PHONE # _____ CELL OR PAGER # _____ FAX #: _____
9. _____
APPLICANT'S SIGNATURE **PLEASE PRINT NAME** **DATE**

USE OF APPROVED FOOD ESTABLISHMENT

On behalf of _____, I confirm that _____
(Name of owner of approved food establishment) (Commercial Caterer)

has full access and use of _____
(name of approved facility)

located at _____
(address of approved facility)

Name: _____ Position: _____

Signature: _____ Date: _____

FOR OFFICE USE ONLY

CLASS OF OPERATOR: CLASS I CLASS II CLASS III

TERMS, CONDITIONS & RESTRICTIONS (Circle # in reference list below and/or stipulate others)

PERMIT: APPROVED REFUSED

EXECUTIVE OFFICER

DATE

REFERENCE LIST OF TERMS, CONDITIONS & RESTRICTIONS

1. WAIVERS – specify Regulation and requirements.
2. Approved Facilities The holder of this permit must purchase all foods from an approved food establishment.
3. Preparation of Food The holder of this permit must adhere to any restrictions placed on the permit of that approved facility including:
 - when using approved food establishments lacking commercial ventilation or equipped with a domestic ventilation system there is to be no cooking/frying with the use of deep fat fryer, broiler, griddle, or any apparatus emitting grease-laden vapours; and / or
 - when using approved facilities lacking cooking, processing and/or storage facilities the foods processed must be done in accordance of accepted health and food handling procedures; and/or
 - when using a facility lacking proper dishwashing equipment, single service utensils are to be used unless the dishes have been washed by accepted methods (commercial dishwasher or manual 3 compartment method.)
4. Others: _____