

Vaisakhi Food Stalls on Public Property Require Application for a Health Permit



Private property
 = food is given away **inside** your yard

Public property: MUST HAVE A FOOD PERMIT
 = boulevard, sidewalk and street (any area outside your yard)
 = park property
 = area in front of your business, inside your business

Please follow these steps to get a food permit:

- ❖ Complete a Temporary Food Services application at: <https://www.vch.ca/sites/default/files/2023-11/TFS-application-less-than-14-days.pdf>. E-mail completed form to temporaryevents@vch.ca >14 days prior to the Nagar Kirtan to avoid a charge. You will receive an e-mailed permit for you to print off and post. Inspections will be conducted by VCH to ensure food is being handled safely and to ensure those with food stalls have a valid food permit. Foods must be prepared in an inspected commercial kitchen or in the stall to get a permit. Questions: call 604-675-3800 or visit <https://www.vch.ca/en/vancouver-vaisakhi-festival>.
- ❖ Food stall inspection checklist:

- Hand Washing Station is present:** water container with a spigot, bucket to catch waste water, soap, paper towels



- Hot cooked foods such as samosas, pakoras, and chick peas are kept at **60°C (140°F)** or more.
- Cold foods such as kheer is kept at 4C or below. You have a thermometer to check temperatures.
- Food is stored at least 6 inches off of the ground .
- Food is protected: it is covered with lids, plastic wrap or aluminum foil or is behind a barrier or sneeze guard.
- Prepared surface sanitizing solution containing, 1/2 tsp bleach/litre water is available onsite.
- At least one individual in the booth holds a valid food safe certificate.

Please take steps to keep food safe for all to eat. Enjoy Vaisakhi Nagar Kirtan!