

- Supporting Documents required -

- Clean bill of health letter from a Medical Doctor
 - Site Plan of where food will be prepared
 - Approved Solid Waste Management Plan
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- Guidelines -

- (1) Food booths must not be located in flood plain areas or along the path of any water course.
- (2) A running supply of portable water must be made available and accessible to all booths or locations where food is prepared handled stored or offered for sale.
- (3) Provisions for the disposal of solid waste and waste water must be put in place.
- (4) Food preparation facilities on site must be adequate to support the menus being prepared on site.
- (5) Provisions must be made for hot and cold holding facility on the site for the storage of perishable and potentially hazardous foods.
- (6) Food handlers must be in possession of valid health certificates.
- (7) All foods establishments must be in possession of valid public health permits.
- (8) Food handlers must be properly attired. (Aprons, hair restraint, food coats/no sleeveless).
- (9) Adequate lighting must be provided for all booths
- (10) Bar-B-Q grills must be equipped with covers.
- (11) Toilet and hand washing facilities must be provided and conveniently located.
- (12) Booths must provide adequate shelter from the elements.
- (13) Animals must not be allowed in and around booths.
- (14) Food items must be stored (on stands, pallets) at least six (6) inches off the floor.

- SITE PLAN -