

How will food be kept hot on site? _____

How will food be kept cold on site? _____

How will food be kept hot or cold during transportation? _____

Describe your handwashing setup: _____

Describe how utensils and equipment will be washed on site: _____

NOTE

- 1) **No home prepared foods can be used, sold or given away** (Exception: see under Religious Organizations, Service Clubs and Fraternal Organizations in REQUIREMENTS FOR FOOD VENDORS AT SPECIAL EVENTS)
- 2) **All major food preparation (ie. Foods that require much handling, chopping, cutting, wrapping) must be completed in an approved kitchen facility.**
- 3) **Certain potentially hazardous foods will not be permitted for sale unless adequate mechanical refrigeration can be provided for the duration of the event. Raw poultry, raw shellfish, and raw ground meat is not permitted on site at Special Events.**

I have received and read the Special Events Information Package provided. I understand the requirements for food vendors at Special Events in the City of Hamilton.

Signature: _____ Date: _____