

APPLICATION FOR SPECIAL EVENT PERMIT

For Office Use Only

This application can be submitted to the appropriate office of HKPR. Note: Completed applications must be submitted 10 days prior to event and an approval from the Health Unit must be obtained prior to the event.

Unique Identifier Number: Office: Port Hope | Lindsay | Approved | Not Approved | Date: Risk Assessment High | Medium | Low |

ANSWER ALL QUESTIONS ON THIS APPLICATION.

Event Coordinator [(Fill out sections A-E) and/or Food Booth Operator [(Fill out sections A, F and G) **Please note: 1) The event coordinator needs to provide us with a floor plan of the event set-up.

2) The food booth operator needs to submit a floor plan of the food booth set up.

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Section A Applicant Information						
Name of Event:						
Name of Applicant: (individual or organization):						
Home Phone:	Business Phone:					
Applicant mailing Address: (number, street, town, municipality	ty, PO box, postal code)					
Name of person responsible for food Safety:	Home Phone:	Business Phone:				
Food Safety Coordinators mailing address: (number, street, town, municipality, PO box, postal code)						
Date of Event: Time of Event Duration of Event						
Type of Event: Community Festival (e.g. fair) Private function Tournament/Sports Fundraising Consu Diplomatic/Significant other	mer Trade Show	Number of visitors anticipated Number and location of Hand Wash basins located in the event enclosure				
Section B Garbage Disposal						
Contractor:	Contact telephone:	Contact telephone:				
Type of Containers:	Removal frequency:					
Section C Sewage Disposal						
Sewage Disposal: Private Municipal Other						
Section D Animal Exhibit						
Will there be an animal exhibit at this event? (e.g. petting zoo, pony rides, poultry) If yes, please give a brief description: Yes 🗆 No 🕒						
Section E Public Washroom Facilities						
Type and number: Permanent Portable	Number of: Worn	Number of: Women's Men's				
If Portable, identify onsite maintenance person/company:						
Hand washing equipment/supplies: number of hand wash basins liquid soap 🖂 Hand drying: paper 🗆 continuous cloth 🗀 air dryer 🖺						
List of Food Vendors: (to be filled out by event coordinator)						
Trade Name Contact Name	Contact telephone/cell	Type of foods to be prepared/sold				

(For additional information and/or Food vendors, attach a separate list to the application)

Port Hope 200 Rose Glen Road Port Hope ON L1A 3V6 Phone: (905) 885-9100 Fax: (905) 885-9551 ☐ Brighton

Box 127, 35 Alice Street

Brighton ON K0K 1H0

Phone: (613) 475-0933

Fax: (613) 475-1455

☐ Haliburton

191 Highland Street, Unit 301

Haliburton ON K0M 1S0

(705) 457-1391

Fax (705) 457-1336

☐ Lindsay 108 Angeline Street S Lindsay ON K9V 3L5 (705) 324-3569 Fax: (705) 324-0455

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Section F Event Information	TO BE I	ILLE	D OUT BY FOOD BOOTH OPE	RATOR/VENDORS	
Name of premise/property where eve	nt is to be	held:			
Address of event location: (Township, lot, concession):					
Will alcohol be served or consumed					
Are Tickets to be sold to the public for event? Yes No					
Is the event for invited guests only?					
Is your organization a religious grou			zation or a service club? Yes N	0	
If yes please specify the name					
**Events for private function for i		sts onl	y do not require Health Unit appr	oval. (c.g. weddings, funerals, etc)	
When will food booth be operating?			Times	**************************************	
	Date		Times Times		
Food Booth Operator	Date		1 mies_		
	Catasian	Tarada			
Permanent (On-site) Mobile Where is Food Prepared	Catering			Hot Dog Cart Other	
				not bog care out	
Note: Below, please record the foods, the source of food and the type of equipment to be used if a central kitchen facility is to be operated					
			Food and Equipment List		
Foods & Potable Water (Approved) Sources					
1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		Where food has been purchased			
Note: Please check mark yes or no to each item provided and provide additional details under comments if necessary.					
Section G Temporary Food Pr	emises Cl	necklist			
Item List	Yes	No	Comments		
Potable Water Supply	1 1 1				
Running hot & cold water					
Disposable gloves					
Handwashing facilities					
Sanitizer					
Probe thermometer					
Refrigerators					
Freezers					
Cooking equipment					
Hot holding equipment					
Utensil washing facilities					
Garbage disposal					
Single service dishes					
Aprons					
Booth floors					
Booth walls					
Booth ceiling					
Lighting					
Sanitizer test strip					
Please Note: Upon approval the Special Occasion Permit will be issued to the food booth operator and shall be posted during the operation.					
I certify and I accept responsibility for ensuring the above mentioned information is correct and will be adhered to.					
Signature of Event Coordinator Position held in Organization		Date			
Signature of Food Booth Operator Position held in Organization		Date			

Personal information on this form is collected under the authority of the Health Protection and Promotion Act (HPPA) for the purpose of processing an application made under Section 22.1 of the HPPA.