



February 2024

Dear Business Owner/Vaisakhi Festival Food Booth Volunteer:

**RE: Surrey Vaisakhi Parade  
Serving/Distributing Food at Community Festivals**

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Thank you for reviewing this package which is intended to stream-line the Fraser Health food permit application process. This process will ensure any food handling and your experience as a food booth server/volunteer is safe.

In this package you will find:

- A Temporary Food Premises Application form which must be completed and submitted at least 14 calendar days prior to the event. **The deadline for this year is April 6<sup>th</sup>, 2024.**
- Information on procedures and equipment required for **proper hand washing.**
- Information on **Food Safety Do's and Don'ts.**

Once you have reviewed the enclosed information, please submit the completed application form, including any attachments, to the Surrey Health Protection Office via any of the following methods:

In-person or by mail: Surrey Health Protection  
100 – 13450 102<sup>nd</sup> Avenue  
Surrey BC V3T 0H1

Fax: 604-930-5415

Email: [HPSurrey@fraserhealth.ca](mailto:HPSurrey@fraserhealth.ca)

For any general inquiries regarding the application, or to reach your Environmental Health Officer, please call 604-930-5405 ext. 765612. They are happy to provide you with information on how you can protect yourself and others from getting sick. Punjabi speaking Environmental Health Officers will be available to assist you in the application process.

Thank you for your time and attention towards this matter.

Sincerely,

A handwritten signature in blue ink, appearing to read "Inderjeet Gill".

Inderjeet Gill, Regional Manager  
Population & Public Health, Health Protection, FHA

IG/cs

# Temporary Food Premises Application

*Review and complete all relevant parts of this form*

The personal information collected relates directly to and is necessary for program operation per Section 26 of the *Freedom of Information and Protection of Privacy Act*. If you have any questions about the collection and use of this information, contact your local Health Protection Office.

### Important things to remember

- Complete and submit this application to the local Health Protection Office at least 14 calendar days before the event.
- You may not serve food without an operating permit or written approval from the Environmental Health Officer.
- Complete this application only if you will be operating less than 14 days per year.
- You do not need to submit an application for a private event (i.e. wedding, family reunion).

### If you operate an approved mobile food premises within one of the 5 BC Health Authorities or if you hold a valid First Nations Health Authority Certificate of Compliance:

- Complete Part A and G of the application.
- Attach a copy of your permit or approval to this application.
- Submit the application to the local Environmental Health Officer.

## Part A

### Applicant Information

Name of Individual / Organization Operating Food Premises		Telephone Number (10 digit)	Cell Phone Number (10 digit)
Name of Food Premises		Fax Number (10 digit)	
Mailing Address  <small>Street</small>		Email Address	
  <small>City</small>		  <small>Province</small>	  <small>Postal Code</small>
Name of Applicant (if different than above)		Telephone Number (10 digit)	Cell Phone Number (10 digit)
Name of Person in Charge on Day of Event			

### Event Information – *Note if you operate more than 14 days per year contact your local Environmental Health Officer*

Name of Event		Name of Event Coordinator (For events with more than one food vendor)	
Location of Event (e.g. Name of Park)			
Address  <small>Street</small>			
  <small>City</small>		  <small>Province</small>	  <small>Postal Code</small>
Date(s) you will be operating	Hour(s) you will be operating		Expected Number of Patrons

**Part B**

Food Service – All applicants to complete this section				
<i>Add additional sheet if space is insufficient</i>				
<ul style="list-style-type: none"> <li>▪ List all foods that will be served at the event including beverages and condiments. All foods must meet the 2% and 5% trans fat restrictions. See <a href="http://www.restricttransfat.ca">www.restricttransfat.ca</a></li> <li>▪ All food must be obtained from a commercial food business. Home preparation or storage is not permitted.</li> </ul>				
Menu Item	Name of Supplier	Prepackaged	Prepared On-site	Prepared Off-site at another location **
		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No

\*\* For foods that will be prepared at another location provide the name and address of the approved food premises.

Foods Prepared Off-site	
Menu Item	Name of Food Premises
	Physical Address
	Contact Name & Phone
Menu Item	Name of Food Premises
	Physical Address
	Contact Name & Phone
Menu Item	Name of Food Premises
	Physical Address
	Contact Name & Phone

**Part C**

Physical Details – All applicants to complete this section
What type of premises will be used to prepare and/or store food at the site of the event? (check (✓) one)
<input type="checkbox"/> A temporary food booth (e.g. tables & tents)
<input type="checkbox"/> A mobile food preparation trailer or cart (e.g. hot dog cart)
<input type="checkbox"/> Kitchen in a building (e.g. church, community hall)
<input type="checkbox"/> Premises will be located outdoors
<input type="checkbox"/> Premises will be located indoors
<input type="checkbox"/> Type of flooring _____

**Part D**
**Operational Plan – All applicants to complete this section**
**Equipment for Food Storage, Preparation and Service**

How will you do the following? *(check (✓) one or more option(s) from each category below)*

**Transport food to event**

- Cooler(s) with ice/ ice packs
- Refrigeration/freezer unit(s)
- Insulated container(s) (hot foods)
- Other \_\_\_\_\_

**Keep food cold**

- Refrigeration/freezer unit(s)
- Cooler(s) with ice packs
- Other \_\_\_\_\_
- Foods do not need to be kept cold

**Prepare / serve foods**

- Utensils (e.g. tongs, spoons)
- Pots/pans/bowls
- Cutting board(s)
- Other \_\_\_\_\_
- Utensils will not be needed

**Cook / reheat food**

- Barbeque
- Stove/oven
- Other \_\_\_\_\_
- Foods will not be cooked or reheated

**Keep food hot**

- Barbeque
- Stove/oven
- Insulated containers
- Chafing dishes
- Other \_\_\_\_\_
- Foods will not be kept hot

**Check temperatures**

- Probe thermometer *(for foods)*
- Refrigerator thermometer
- Thermometers will not be needed

**Protect food from contamination**

- Tent/umbrella
- Food wrap
- Food storage containers
- Sneeze guard
- Other \_\_\_\_\_

**Provide dishware/cutlery for customers**

- Single use *(disposable)*
- Other \_\_\_\_\_
- Dishware/cutlery will not be needed

**Utilities**

How will you provide the following? *(check (✓) one or more option(s) from each category below)*

**Water source (for washing hands, cleaning, drinking)**

- City water
- Private water source (address) \_\_\_\_\_
- Other \_\_\_\_\_
- Water is not needed

**Power source**

- Battery
- Electricity
- Gas / propane
- Generator
- Other \_\_\_\_\_

**Garbage collection / disposal**

- Garbage cans & haul away
- Garbage cans & dumpster on-site
- Other *(describe)* \_\_\_\_\_

**Waste water collection**

- Holding tank
- Container / bucket (larger than potable water container)
- Direct connection to existing plumbing
- Other *(describe)* \_\_\_\_\_

**Waste water disposal**

- City Sewer
- Other \_\_\_\_\_



### Cleaning, Sanitizing and Hand Washing

What will you use for? (check (✓) **one or more** option(s) from each category below)

#### Dishwashing sinks

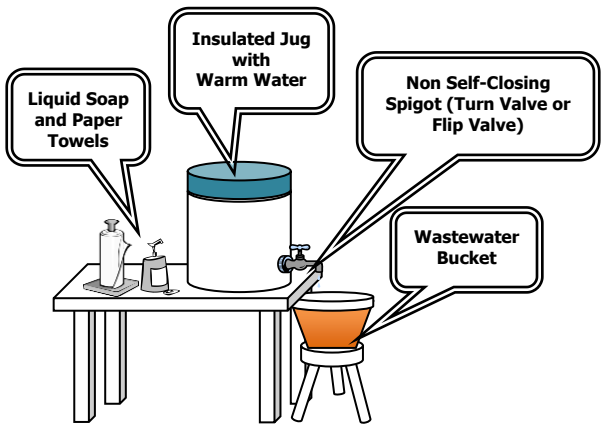
- 2 compartment sink with hot and cold running water on-site
- Other \_\_\_\_\_

#### Hand washing sinks (select all that apply)

- Portable hand sink with hot and cold running water within \_\_\_\_\_ft/meters of food preparation area
- A temporary hand wash station will be set up as per the diagram below
- Liquid soap and paper towels
- Other (describe) \_\_\_\_\_

#### Cleaning and sanitizing equipment

- Dishwashing detergent
- Bleach: 2 tablespoons of bleach in 1 gallon water or 1 tsp bleach per litre water
- Other (describe) \_\_\_\_\_



### How to Set up a Temporary Hand washing Station

**This set-up may be considered only when serving one perishable food.**

- Always wash your hands before starting work and after using the toilet.
- Wet your hands, lather with soap for 20 seconds, rinse, and dry with paper towel.
- Ensure you provide enough potable water. At least 22.5 litres / 5 gallons is recommended.
- Dispose of wastewater into a sanitary sewer connection only (toilet or laundry sink).

**Part E**

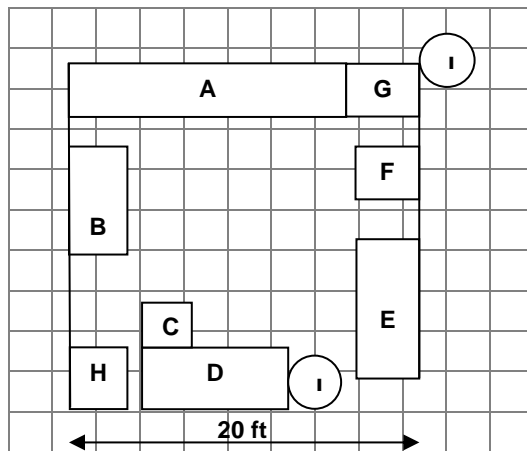
**Layout of Temporary Food Premises**

**Instructions**

- Draw the layout of your temporary food premises.
- Draw and label the location of:
  - Equipment used for food storage and preparation (*e.g. cooking equipment*)
  - Food, utensils and single service storage areas
  - Hand washing and dishwashing station(s)
  - Wastewater and garbage containers

**Note:** A canopy or other suitable roof cover and flooring may be required.

**Example Diagram**



- A – Customer order/service table
- B – Refrigerator
- C – Handwashing station
- D – Food preparation table
- E – Barbecue grill
- F – Chafing dishes
- G – Condiment table
- H – Dishwashing double sink
- I – Garbage containers

Set-up is on a concrete walkway  
 Tent will cover entire set up

Layout of My Temporary Food Premises at \_\_\_\_\_ (name of event)

**Part F**
**Safe Food Preparation, Sanitation Procedures and Food Handler Training**

**Note:** *If you will be preparing food on site complete this section*

If you are preparing food at the event you need to provide a written plan describing how you will make sure food is safe to eat and preparation areas are clean. Depending on the type of food and method of preparation the EHO may approve the use of the Food Safety and Sanitation Procedures listed below or may require the submission of a more detailed "Food Safety Plan" and "Sanitation Plan".

**Food Safety Procedures**

Review the Food Safety Procedures listed below and check if applicable. The EHO may require more detailed information.

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li><input type="checkbox"/> Cold food will be stored and/or served at less than 4°C (40°F).</li> <li><input type="checkbox"/> Food will be cooked and/or reheated to at least 74°C (165°F).</li> <li><input type="checkbox"/> Hot foods will be served immediately <b>or</b></li> <li><input type="checkbox"/> Hot foods will be stored at a minimum temperature of 60°C (140°F).</li> <li><input type="checkbox"/> If minimum temperatures are not maintained, food will be discarded.</li> <li><input type="checkbox"/> An accurate probe thermometer will be used to measure hot and cold food temperatures.</li> <li><input type="checkbox"/> Food temperatures will be checked before food service begins.</li> <li><input type="checkbox"/> Food temperatures will be routinely checked during food service.</li> </ul> | <ul style="list-style-type: none"> <li><input type="checkbox"/> All food will be obtained/purchased from a commercial food business.</li> <li><input type="checkbox"/> Food handlers will wash hands thoroughly before handling foods.</li> <li><input type="checkbox"/> Food and/or utensils will be protected from contamination.</li> <li><input type="checkbox"/> Clean utensils will be used to serve foods.</li> </ul> |
|---|--|

**Sanitation Procedures**

Food contact surfaces, equipment and utensils will be frequently:

- Washed with dishwashing detergent and warm water.
- Rinsed with clean water.
- Sanitized using the method specified in Part D.

**FOODSAFE Training**

At least one person needs to be present at all times who has successfully completed the FOODSAFE Level I course or its equivalent. Food handlers should have a copy of their FOODSAFE certificate with them during the event.

**Instructions**

- List the name(s) of the person(s) who is/are FOODSAFE Level 1 certified and will be present during event.
- **Attach a copy of the FOODSAFE certificate to this application.**

**Name(s) of FOODSAFE Level 1 certified food handler**

**Expiry Date of Certificate** (day / month / year)

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



## Submitting your Application Form

Please hand deliver, mail, email or fax your completed application form to your local Health Protection office at least 14 days before your event.

To contact the local Environmental Health Officer by phone please call  
604-587-3936  
and request to be connected to your local area office.

**Abbotsford** (including Clayburn, Clearbrook, Matsqui & Mt. Lehman)  
400 – 2777 Gladwin Road  
Abbotsford, BC V2T 4V1 Fax: 604-852-1558  
[HPAbbotsford@fraserhealth.ca](mailto:HPAbbotsford@fraserhealth.ca)

**Chilliwack** (including Agassiz, Harrison Hot Springs, Hope, Boston Bar & Sunshine Valley)  
101 – 45485A Knight Road  
Chilliwack, BC V2R 3G3 Fax: 604-824-5896  
[HPChilliwack@fraserhealth.ca](mailto:HPChilliwack@fraserhealth.ca)

**Langley** (including Aldergrove, Fort Langley, Langley City & Langley Township)  
Langley Memorial Hospital  
22051 Fraser Highway  
Langley, BC V3A 4H4 Fax: 604-514-6122  
[LangleyHP@fraserhealth.ca](mailto:LangleyHP@fraserhealth.ca)

**New Westminster**  
218 – 610 Sixth Street  
New Westminster, BC V3L 3C2 Fax: 604-525-0878  
[HPNewWest@fraserhealth.ca](mailto:HPNewWest@fraserhealth.ca)

**Surrey** (including Cloverdale)  
Suite 100, 1<sup>st</sup> Floor  
13450 – 102<sup>nd</sup> Avenue  
Surrey, BC V3T 0H1 Fax: 604-930-5415  
[HPSurrey@fraserhealth.ca](mailto:HPSurrey@fraserhealth.ca)

**Burnaby**  
300 – 4946 Canada Way  
Burnaby, BC V5G 4H7 Fax: 604-918-7520  
[HPBurnaby@fraserhealth.ca](mailto:HPBurnaby@fraserhealth.ca)

**Delta** (including Tsawwassen & White Rock)  
201 – 11245 84<sup>th</sup> Avenue  
Delta, BC V4C 2L9 Fax: 604-507-5492  
[DeltaHP@fraserhealth.ca](mailto:DeltaHP@fraserhealth.ca)

**Mission** (including Deroche, Dewdney, Hatzic Lake, Lake Erroch & Harrison Mills)  
7298 Hurd Street  
Mission, BC V2V 3H5 Fax: 604-814-5518  
[HPMission@fraserhealth.ca](mailto:HPMission@fraserhealth.ca)

**Ridge Meadows** (including Maple Ridge & Pitt Meadows)  
400 – 22470 Dewdney Trunk Road  
Maple Ridge, BC V2X 5Z6 Fax: 604-476-7077  
[HPMapleRidge@fraserhealth.ca](mailto:HPMapleRidge@fraserhealth.ca)

**Tri-Cities** (including Coquitlam, Port Coquitlam, Port Moody, Anmore & Belcarra)  
300 – 205 Newport Drive  
Port Moody, BC V3H 5C9 Fax: 604-949-7706  
[HPTriCities@fraserhealth.ca](mailto:HPTriCities@fraserhealth.ca)

## Hand Washing: The Key to Health for You and Your Family

Each year numerous community festivals bring families and businesses together in celebration. This year you and/or your business may be thinking about getting involved by preparing or serving food to the participants or general public at one of these colourful events. **Hand washing when serving food at these events is crucial.** It not only protects yourself and others from food poisoning but also prevents many common infections. It is estimated that 80% of infections, such as colds, sore throats, ear aches, rashes, and flu, are spread by unclean hands.

### Here's how to wash your hands:

- Wet your hands under warm running water.
- Scrub all parts of your hands with liquid soap and water for 30 seconds. Make sure you create a good lather, and scrub fingertips and under the nails with a finger nail brush.
- Rinse hands under warm running water to remove the lather from the wrists to the finger tips.
- Use a paper towel to dry your hands.
- Prevent re-contamination by using the paper towel to turn off the taps.

### When is a hand wash station required?

#### No hand wash station

- Serving pre-packaged food does not require a hand washing station at your food booth. For example, handing out pre boxed personal pizza boxes, dispensing coffee, means you do not touch the food so there is little danger of infecting the food or getting infected from another person. Just make sure to wash your hands before and after your food event, and after using the washroom.

#### Home Made/ Simple Hand Wash Station

- You will need to regularly wash your hands if you are serving/distributing/portioning/ cooking pre-made food such as sweets, or re-heating samosas, pakoras or other foods (made in an approved kitchen). In this instance, you can make your own hand washing station with a coffee urn, liquid soap, paper towels and a container for your waste water (talk to your Health Inspector for more details two weeks before the event: Surrey 604-930-5405 or Abbotsford 604-870-7900).

#### Portable Plumbed Hand Wash Station

- If you are handling the food in a more involved way such as making the food on-site by chopping food to make a sabzee, daal, or frying foods, you will need a portable sink with hot and cold running water, liquid soap and paper towels to more rigorously wash your hands. These sinks can be rented from party rental stores 2-3 weeks in advance of the event.

**Questions?** Talk to your local Health Inspector for more details. They are happy to give you free information about how you can protect yourself, others, and your family from infections such as the common cold, food poisoning and even typhoid fevers while serving food at these celebrations.

For more information about food safety, please visit our website: [www.fraserhealth.ca/foodsafetyathome](http://www.fraserhealth.ca/foodsafetyathome)



## ਹੱਥ ਧੋਣਾ : ਤੁਹਾਡੀ ਅਤੇ ਤੁਹਾਡੇ ਪਰਿਵਾਰ ਨੂੰ ਤੰਦਰੁਸਤ ਰੱਖਣ ਦੀ ਕੁੰਜੀ

ਹਰ ਸਾਲ ਭਾਈਚਾਰੇ ਦੇ ਅਨੇਕਾਂ ਤਿਓਹਾਰਾਂ ਦੇ ਜਸ਼ਨ ਮਨਾਉਣ ਲਈ ਪਰਿਵਾਰ ਅਤੇ ਵਿਓਪਾਰਕ ਅਦਾਰੇ ਇਕੱਤਰ ਹੁੰਦੇ ਹਨ। ਹੋ ਸਕਦਾ ਹੈ ਇਸ ਸਾਲ ਤੁਸੀਂ ਅਤੇ/ਜਾਂ ਤੁਹਾਡਾ ਬਿਜ਼ਨਸ ਇਹੋ ਜਿਹੇ ਰੰਗੀਨ ਸਮਾਗਮ ਵਿਚ ਸ਼ਾਮਲ ਹੋਣ ਲਈ ਸੋਚ ਰਹੇ ਹੋਵੋ ਅਤੇ/ਜਾਂ ਇਸ ਤਰ੍ਹਾਂ ਦੇ ਜੰਤਕ ਇਕੱਠ ਵਿਚ ਖਾਣਾ ਵਰਤਾਉਣ ਵਿਚ ਹਿੱਸਾ ਲੈਣ ਲਈ ਤਿਆਰੀ ਕਰ ਰਹੇ ਹੋਵੋ। **ਇਨ੍ਹਾ ਸਮਾਗਮਾਂ ਤੇ ਖਾਣਾ ਵਰਤਾਉਣ ਸਮੇਂ ਹੱਥ ਧੋਣਾ ਅਤਿ ਜ਼ਰੂਰੀ ਹੈ।** ਇਹ ਤੁਹਾਨੂੰ ਅਤੇ ਦੂਜਿਆਂ ਨੂੰ ਖਾਣੇ ਨਾਲ ਹੋਣ ਵਾਲੇ ਜ਼ਹਿਰਵੇ (ਫੂਡ ਪੋਇਜ਼ਨ) ਤੋਂ ਹੀ ਨਹੀਂ ਬਚਾਉਂਦਾ, ਸਗੋਂ ਕਈ ਆਮ ਹੋਣ ਵਾਲੀਆਂ ਇਨਫੈਕਸ਼ਨ ਤੋਂ ਵੀ ਬਚਾਉਂਦਾ ਹੈ, ਜਿਵੇਂ ਕਿ ਠੰਡ ਲੱਗਣਾ, ਗਲਾ ਖਰਾਬ ਹੋਣਾ, ਕੰਨ ਦੁਖਣਾ, ਖੁਜਲੀ ਅਤੇ ਫਲੂ। ਲੱਗ ਭੱਗ 80 ਪ੍ਰਤੀਸ਼ਤ ਇਨਫੈਕਸ਼ਨ ਹੱਥਾਂ ਰਾਹੀਂ ਹੀ ਫੈਲਦੀਆਂ ਹਨ।

ਹੇਠ ਲਿਖੀਆਂ ਹਿਦਾਇਤਾਂ ਅਨੁਸਾਰ ਹੱਥ ਧੋਵੋ :

- ਚਲਦੇ ਕੋਸੇ ਪਾਣੀ ਹੇਠ ਪਹਿਲਾਂ ਹੱਥ ਗਿੱਲੇ ਕਰ ਲਵੋ।
- 30 ਸਕਿੰਟ ਤੱਕ ਤੁਸੀਂ ਆਪਣੇ ਹੱਥਾਂ ਦੇ ਸਾਰੇ ਹਿੱਸਿਆਂ ਤੇ ਸਾਬਣ ਮਲੋ। ਸਾਬਣ ਦੀ ਚੰਗੀ ਤਰ੍ਹਾਂ ਝੱਗ ਯਕੀਨਨ ਬਣਾਓ ਅਤੇ ਉਂਗਲੀਆਂ ਦੇ ਪੋਟੇ ਅਤੇ ਨੋਹਾਂ ਦੇ ਥੱਲਿਓਂ ਬੁਰਜ਼ ਨਾਲ ਰਗੜੋ।
- ਚਲਦੇ ਕੋਸੇ ਪਾਣੀ ਹੇਠ ਹੱਥ ਧੋ ਲਵੋ, ਝੱਗ ਨੂੰ ਗੁੱਟਾਂ ਤੋਂ ਲੈਕੇ ਉਂਗਲਾਂ ਦੇ ਅਖੀਰਲੇ ਪੋਟਿਆਂ ਤੱਕ ਧੋਵੋ।
- ਹੱਥ ਸੁਕਾਉਣ ਲਈ ਪੇਪਰ ਟਾਵਲ ਵਰਤੋ।
- ਦੁਬਾਰਾ ਗੰਦੇ ਹੋਣ ਤੋਂ ਬਚਾਉਣ ਲਈ ਪੇਪਰ ਟਾਵਲ ਨਾਲ ਹੀ ਟੂਟੀ ਬੰਦ ਕਰ ਦਿਓ।

**ਜੰਤਾ ਨੂੰ ਖਾਣਾ ਵਰਤਾਉਣ ਵੇਲੇ ਜਾਂ ਖਾਣਾ ਤਿਆਰ ਕਰਨ ਵੇਲੇ ਹੇਠ ਲਿਖੇ ਆਦੇਸ਼ ਲਾਜ਼ਮੀ ਵਰਤੋ:**

- ਪੈਕਟਾਂ ਵਿਚ ਬੰਦ ਖਾਣੇ ਨੂੰ ਵਰਤਾਉਣ ਵੇਲੇ ਕਿਸੇ ਵੀ ਫੂਡ ਬੂਥ ਤੇ ਹੱਥ ਧੋਣ ਵਾਲੇ ਸਟੇਸ਼ਨ ਦੀ ਜ਼ਰੂਰਤ ਨਹੀਂ ਹੈ। ਮਿਸਾਲ ਦੇ ਤੌਰ ਤੇ ਪੀਜ਼ੇ ਦੇ ਬਕਸੇ ਖੋਲ੍ਹਣੇ ਜਿਥੋਂ ਜੰਤਾ ਆਪ ਹੀ ਪੀਜ਼ਾ ਲੈ ਲੈਣ, ਮਤਲਬ ਕਿ ਤੁਸੀਂ ਤਾਂ ਖਾਣੇ ਨੂੰ ਫੂਹਣਾ ਹੀ ਨਹੀਂ ਹੈ, ਇਸ ਨਾਲ ਖਾਣੇ ਨੂੰ ਜਰਮ ਲੱਗਣਾ ਜਾਂ ਕਿਸੇ ਹੋਰ ਵਿਅਕਤੀ ਤੋਂ ਇਨਫੈਕਸ਼ਨ ਹੋਣ ਦਾ ਖਤਰਾ ਬਹੁਤ ਘੱਟ ਹੈ। ਗੁਸਲਖਾਨੇ ਜਾਣ ਤੋਂ ਪਿਛੋਂ ਅਤੇ ਖਾਣਾ ਵਰਤਾਉਣ ਵਾਲੇ ਸਮਾਗਮ ਤੋਂ ਪਿਛੋਂ ਹੱਥ ਧੋਣੇ ਲਾਜ਼ਮੀ ਹਨ।
- ਜੇ ਤੁਸੀਂ ਖਾਣਾ ਵਰਤਾ ਰਹੇ ਹੋ/ਵੰਡ ਰਹੇ ਹੋ/ਬਣਾਏ ਖਾਣੇ ਦੇ ਹਿੱਸੇ ਕਰ ਰਹੇ ਹੋ ਜਿਵੇਂ ਕਿ ਮਠਿਆਈ, ਜਾਂ ਸਮੋਸੇ, ਪਕੌੜੇ ਜਾਂ ਹੋਰ ਖਾਣਾ ਦੁਬਾਰਾ ਗਰਮ ਕਰ ਰਹੇ ਹੋ (ਜਿਹੜਾ ਕਿਧਰੇ ਹੋਰ ਬਣਿਆ ਹੋਵੇ) ਇਸ ਹਾਲਤ ਵਿਚ ਤੁਸੀਂ ਆਪਣੇ ਹੱਥ ਧੋਣ ਵਾਲਾ ਸਟੇਸ਼ਨ ਕੋਫੀ ਵਾਲਾ ਜੱਗ, ਆਮ ਸਾਬਣ, ਪੇਪਰ ਟਾਵਲ ਅਤੇ ਗੰਦਾ ਪਾਣੀ ਲਈ ਕੰਨਸਤਰ ਲੈਕੇ ਆਪ ਹੀ ਬਣਾ ਸਕਦੇ ਹੋ।  
(ਹੋਰ ਤਫਸੀਲ ਲਈ ਆਪਣੇ ਹੈਲਥ ਇੰਨਸਪੈਕਟਰ ਨਾਲ ਸਮਾਗਮ ਤੋਂ ਇਕ ਮਹੀਨੇ ਪਹਿਲਾਂ ਗਲ ਕਰ ਲਵੋ, ਸਰ੍ਹੀ 604-930-5405 ਜਾਂ ਐਬਸਫੋਰਡ 604-870-7900)
- ਜੇ ਤੁਸੀਂ ਖਾਣਾ ਹੈਂਡਲ ਕਰਨ ਜਾਂ ਬਨਾਉਣ ਵਿਚ ਪੂਰੀ ਤਰ੍ਹਾਂ ਸ਼ਾਮਲ ਹੋ ਜਿਵੇਂ ਕਿ ਓਸੇ ਥਾਂ ਤੇ ਕੱਟ ਕਿ ਸਬਜ਼ੀ ਜਾਂ ਦਾਲ ਬਨਾਉਣੀ, ਤਾਂ ਤੁਹਾਨੂੰ ਚਲਦਾ ਫਿਰਦਾ ਸਿੰਕ ਚਾਹੀਦਾ ਹੈ, ਜਿਸ ਵਿਚ ਤੱਤਾ ਠੰਡਾ ਪਾਣੀ ਚਲਦਾ ਹੋਵੇ ਤਾਂ ਕਿ ਤੁਸੀਂ ਆਪਣੇ ਹੱਥ ਹੋਰ ਚੰਗੀ ਤਰ੍ਹਾਂ ਧੋ ਸਕੋ। ਇਹ ਸਿੰਕ ਸਮਾਗਮ ਤੋਂ 2 – 3 ਹਫਤੇ ਪਹਿਲਾਂ ਪਾਰਟੀ ਰੈਂਟਲ ਸਟੋਰ ਤੋਂ ਕਿਰਾਏ ਤੇ ਲਏ ਜਾ ਸਕਦੇ ਜਨ।

**ਕੋਈ ਸਵਾਲ ਹੈ?** ਵਧੇਰੇ ਜਾਣਕਾਰੀ ਲਈ ਆਪਣੇ ਸਥਾਨਕ ਹੈਲਥ ਇੰਨਸਪੈਕਟਰ ਨਾਲ ਗਲ ਬਾਤ ਕਰੋ। ਉਹ ਤੁਹਾਨੂੰ, ਤੁਹਾਡੇ ਪਰਿਵਾਰ ਅਤੇ ਦੂਜਿਆਂ ਨੂੰ, ਜਸ਼ਨਾਂ ਵਿਚ ਖਾਣਾ ਵਰਤੋਣ ਸਮੇਂ ਹੋਣ ਵਾਲੇ ਆਮ ਇਨਫੈਕਸ਼ਨ ਜਿਵੇਂ ਕਿ ਕੌਮਨ ਕੋਲਡ, ਖਾਣੇ ਨਾਲ ਜ਼ਹਿਰਵਾ, ਅਤੇ ਟਾਈਫੁਐਡ ਬੁਖਾਰ ਤੋਂ ਬਚਾਉਣ ਲਈ ਖੁਸ਼ੀ ਖੁਸ਼ੀ ਮੁਫਤ ਜਾਣਕਾਰੀ ਦੇਣਗੇ।

ਫੂਡ ਸੇਫਟੀ ਲਈ ਅਤੇ ਹੋਰ ਜਾਣਕਾਰੀ ਲਈ ਮਿਹਰਬਾਨੀ ਕਰਕੇ ਸਾਡੇ ਵੈਬ ਸਾਈਟ ਤੇ ਜਾਓ:

[www.fraserhealth.ca/foodsafetyathome](http://www.fraserhealth.ca/foodsafetyathome)

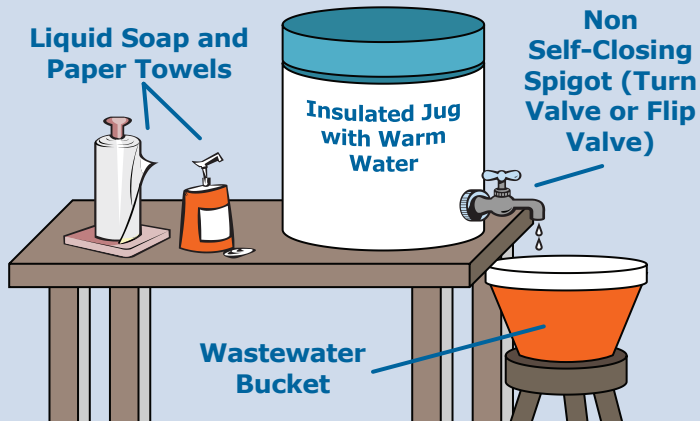
# QUESTIONS AND CONCERNS?

Contact our Health Protection Office: 604-930-5405 ext. 765612

## FOOD SAFETY



### DO's



Do have a temporary hand washing station beside the food preparation area

### DON'Ts



Do not handle food if you are feeling sick



Do wash your hands prior to handling



Change gloves as often as you wash your hands



Avoid handling foods with bare hands



Keep hot foods like rice and sauces above 60°C



Do not keep yogurt or milk at room temperature



# DO's



Keep cold foods below  $4^{\circ}\text{C}$  with mechanical units or insulated

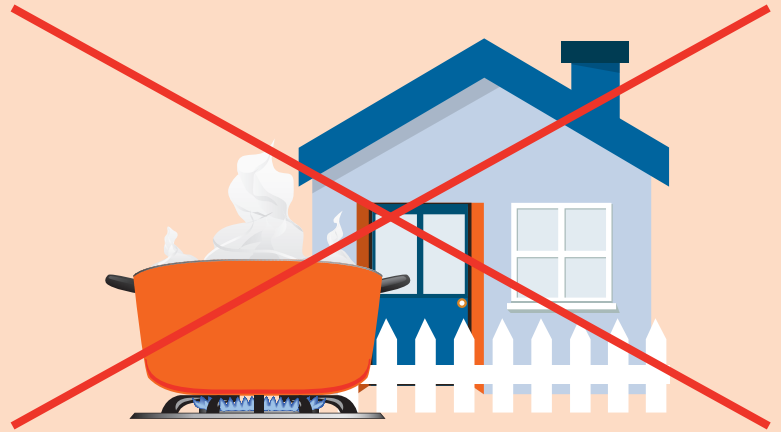


Have a sanitizing solution by mixing 1oz of bleach with 4L of water



Sanitize all food contact surfaces, cutting boards and tables with sanitizing solution

# DON'Ts



Foods must be made in an approved food premises



Do not use lumber, cardboard or newspaper to store or handle food



Do not store food products on the ground, grass or gravel

## QUESTIONS AND CONCERNS?

Contact our Health Protection Office:  
**604-930-5405 ext. 765612**



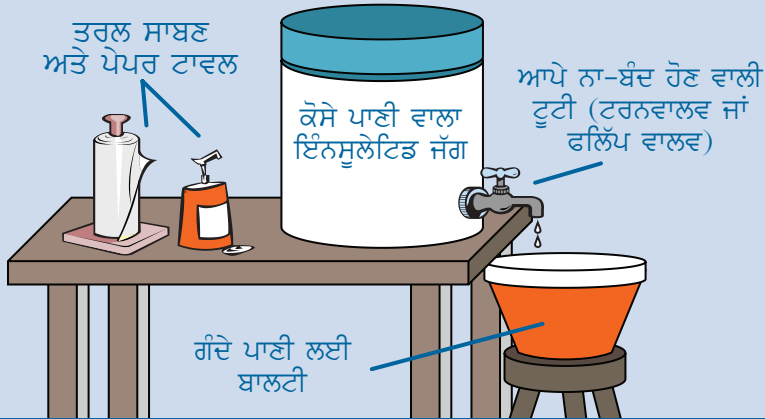
# ਕੋਈ ਸਵਾਲ ਜਾਂ ਫਿਕਰ?

ਸਾਡੇ ਹੈਲਥ ਪ੍ਰੋਟੈਕਸ਼ਨ ਦਫ਼ਤਰ ਨਾਲ ਸੰਪਰਕ ਕਰੋ : 604-930-5405 ਐਕਸਟੈਂਸ਼ਨ 765612

## ਭੋਜਨ ਦੀ ਸੁਰੱਖਿਆ



### ਕੀ ਕਰੀਏ



ਤੁਹਾਡੇ ਭੋਜਨ ਤਿਆਰ ਕਰਨ ਵਾਲੇ ਸਥਾਨ ਦੇ ਲਾਗੇ ਇੱਕ ਆਰਜੀ ਹੱਥ ਧੋਣ ਵਾਲੀ ਥਾਂ ਹੋਵੇ

### ਕੀ ਨਾ ਕਰੀਏ



ਜੇਕਰ ਤੁਸੀਂ ਬਿਮਾਰ ਮਹਿਸੂਸ ਕਰ ਰਹੇ ਹੋ ਤਾਂ ਭੋਜਨ ਨਾਲ ਸਬੰਧਤ ਕੰਮ ਨਾ ਕਰੋ



ਭੋਜਨ ਨੂੰ ਹੱਥ ਲਗਾਉਣ ਤੋਂ ਪਹਿਲਾਂ ਆਪਣੇ ਹੱਥ ਜ਼ਰੂਰ ਧੋਵੋ



ਜਿੰਨੀ ਵਾਰ ਹੱਥ ਧੋਵੋ ਓਨੀ ਹੀ ਵਾਰ ਦਸਤਾਨੇ ਬਦਲੋ



ਭੋਜਨ ਨੂੰ ਨੰਗੇ ਹੱਥ ਨਾਲ ਛੋਹਣ ਤੋਂ ਪਰਹੇਜ਼ ਕਰੋ



ਚਾਵਲ ਅਤੇ ਚਟਨੀਆਂ (ਸੌਸ) ਵਰਗੇ ਗਰਮ ਖਾਣਿਆਂ ਨੂੰ 60° ਸੈ. ਤੋਂ ਵੱਧ ਤਾਪਮਾਨ ਤੇ ਰੱਖੋ



ਦਹੀ (ਯੋਗੁਰਟ) ਜਾਂ ਦੁੱਧ ਨੂੰ ਕਮਰੇ ਵਾਲੇ ਤਾਪਮਾਨ ਤੇ ਨਾ ਰੱਖੋ

# ਕੀ ਕਰੀਏ



ਠੰਡੇ ਖਾਣਿਆਂ ਨੂੰ  $4^{\circ}\text{C}$  ਤੋਂ ਘੱਟ ਤਾਪਮਾਨ ਵਾਲੇ ਮਕੈਨੀਕਲ ਯੂਨਿਟਾਂ ਜਾਂ ਬਰਫ਼ ਨਾਲ ਇੰਨਸੂਲੇਟਿਡ ਡੱਬਿਆਂ ਵਿੱਚ ਰੱਖੋ



1 ਔਂਸ ਬਲੀਚ ਵਿੱਚ 4 ਲੀਟਰ ਪਾਣੀ ਰਲਾ ਕੇ ਸਾਫ਼-ਸਫ਼ਾਈ ਲਈ ਕੀਟਨਾਸ਼ਕ (ਸੈਨੀਟਾਈਜ਼ਿੰਗ) ਘੋਲ ਤਿਆਰ ਕਰੋ



ਭੋਜਨ ਦੇ ਸੰਪਰਕ ਵਿੱਚ ਆਉਣ ਵਾਲੀਆਂ ਸਾਰੀਆਂ ਥਾਵਾਂ ਜਿਵੇਂ ਕਿ ਕਟਿੰਗ ਬੋਰਡਾਂ ਅਤੇ ਟੇਬਲਾਂ ਨੂੰ ਕੀਟਨਾਸ਼ਕ ਘੋਲ ਨਾਲ ਸਾਫ਼-ਸੁਥਰਾ ਅਤੇ ਰੋਗਾਣੂ ਰਹਿਤ ਰੱਖੋ

# ਕੀ ਨਾ ਕਰੀਏ



ਭੋਜਨ ਬਣਾਉਣ ਲਈ ਪ੍ਰਵਾਨ ਕੀਤੀ ਗਈ ਥਾਂ ਤੇ ਹੀ ਭੋਜਨ ਤਿਆਰ ਕੀਤਾ ਜਾਵੇ



ਭੋਜਨ ਦੀ ਸੰਭਾਲ ਲਈ ਲੱਕੜ, ਗੱਤੇ ਜਾਂ ਅਖ਼ਬਾਰ ਦੀ ਵਰਤੋਂ ਨਾ ਕਰੋ



ਭੋਜਨ ਪਦਾਰਥਾਂ ਨੂੰ ਭੁੰਜੇ, ਘਾਹ ਜਾਂ ਬਜਰੀ ਵਾਲੀ ਥਾਂ ਤੇ ਨਾ ਰੱਖੋ

## ਕੋਈ ਸਵਾਲ ਜਾਂ ਫ਼ਿਕਰ?

ਸਾਡੇ ਹੈਲਥ ਪ੍ਰੋਟੈਕਸ਼ਨ ਦਫ਼ਤਰ ਨਾਲ ਸੰਪਰਕ ਕਰੋ  
604-930-5405 ਐਕਸਟੈਂਸ਼ਨ 765612