



January 2020

Dear Business Owner/Vaisakhi Festival Food Booth Volunteer:

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

Thank you for reviewing this package which is intended to stream-line the food permit application process and make your experience as a food booth server/volunteer safe.

In this package you will find:

- A Temporary Food Premises Application Package which must be completed and submitted at least 14 working days prior to the event. **The deadline for this year is April 9, 2020.**
- Information on **Food Safety Do's and Don'ts.**
- Information on procedures and equipment required for **proper hand washing.**

Once you have reviewed the enclosed information please submit the completed application in person, by mail or by fax to:

Surrey Health Protection
1150 – 13450 102nd Avenue
Surrey BC V3T 5X3
604-930-5405 Ext. 765612
Fax: 604-930-5415

If you have any questions, please call your local Environmental Health Officer. 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,

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

IG/hh

Important things to remember

- This application needs to be submitted to the local Health Protection Office at least 14 days before the event.
- Incomplete applications or those submitted after the deadline may not be approved.
- There is No Charge associated with the application.
- You may not serve food without an operating permit or written approval from the Environmental Health Officer (EHO).
- This application applies only to premises operating less than 14 days per year.
- This application does not need to be completed for private events (i.e. weddings, family reunions)

Applicants operating a mobile food premises with a Fraser Health or Vancouver Coastal Health approval or operating permit

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

APPLICANT INFORMATION		
NAME OF INDIVIDUAL / ORGANIZATION OPERATING FOOD PREMISES	TELEPHONE NUMBER ()	CELL PHONE NUMBER ()
MAILING ADDRESS STREET	FAX NUMBER ()	E-MAIL ADDRESS
CITY		
PROVINCE	POSTAL CODE	
NAME OF APPLICANT (IF DIFFERENT THAN ABOVE)	TELEPHONE NUMBER ()	CELL PHONE NUMBER ()
NAME OF PERSON IN CHARGE ON DAY OF EVENT		

EVENT INFORMATION	
NAME OF EVENT	NAME OF EVENT COORDINATOR (FOR EVENTS WITH MORE THAN ONE FOOD VENDOR)
NAME OF PREMISES/PROPERTY WHERE EVENT IS HELD (E.G. NAME OF PARK)	
ADDRESS (STREET/CITY)	
DATE(S) YOU WILL BE OPERATING	HOUR(S) YOU WILL BE OPERATING

Part B

FOOD SERVICE – All applicants to complete this section			
<p>INSTRUCTIONS</p> <ul style="list-style-type: none"> ▪ Column A – List all food(s) that will be prepared, served, sold, sampled or given away (include beverages, condiments and all extra ingredients served at the event). If you need more space please add a separate sheet. ▪ Column B – List of suppliers. All food needs to be obtained from a commercial food business. ▪ Column C – If food is prepared in advance of the event indicate who will prepare the food and where it will be prepared. Food(s) cannot be prepared or stored at home. <p style="text-align: right;">(Attach Additional Sheet If Required)</p>			
Column A	Column B	Column C	
Food & beverages	Supplier/Producer	If food is prepared in advance	Where is food prepared? (physical address)

Part C

PHYSICAL DETAILS – All applicants to complete this section	
<p>What type of premises will be used to prepare and/or store food at the site of the event? (check (✓) one)</p> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p><input type="checkbox"/> A temporary food booth (tables & tents)</p> <p><input type="checkbox"/> Self contained mobile food preparation trailer</p> <p><input type="checkbox"/> Professionally constructed mobile food preparation cart (e.g. prefabricated hot dog cart)</p> <p><input type="checkbox"/> Kitchen located in a building at the event (e.g. church, community hall)</p> </div> <div style="width: 45%;"> <p><input type="checkbox"/> Premises will be located outdoors</p> <p><input type="checkbox"/> Premises will be located indoors</p> </div> </div> <div style="border: 1px solid black; padding: 5px; margin-top: 10px; text-align: center;"> <p>The Environmental Health Officer may require a diagram of your set-up. See Appendix A</p> </div> <div style="display: flex; justify-content: space-between; margin-top: 10px;"> <div style="width: 45%;"> <p>_____ Name of Facility</p> </div> <div style="width: 45%;"> <p>_____ Physical address</p> </div> </div>	

Part D

OPERATIONAL PLAN – All applicants to complete this section	
Equipment for Food Storage, Preparation and Service	
<p>How will you do the following? (check (✓) one or more option(s) from each category below)</p>	
<p>Transport food to event</p> <p><input type="checkbox"/> Cooler(s) with ice/ ice packs</p> <p><input type="checkbox"/> Refrigeration/freezer unit(s)</p> <p><input type="checkbox"/> Insulated container(s) (hot foods)</p> <p><input type="checkbox"/> Other _____</p> <p>Keep food cold</p> <p><input type="checkbox"/> Refrigeration/freezer unit(s)</p> <p><input type="checkbox"/> Cooler(s) with ice packs</p> <p><input type="checkbox"/> Other _____</p> <p><input type="checkbox"/> Foods will not need to be kept cold</p> <p>Prepare / serve foods</p> <p><input type="checkbox"/> Utensils (e.g. tongs, spoons)</p> <p><input type="checkbox"/> Pots/pans/bowls</p> <p><input type="checkbox"/> Cutting board(s)</p> <p><input type="checkbox"/> Other _____</p> <p><input type="checkbox"/> Utensils will not be needed</p> <p>Cook / reheat food</p> <p><input type="checkbox"/> Barbeque</p> <p><input type="checkbox"/> Stove/oven</p> <p><input type="checkbox"/> Other _____</p> <p><input type="checkbox"/> Foods will not need to be cooked or reheated</p>	<p>Keep food hot</p> <p><input type="checkbox"/> Barbeque</p> <p><input type="checkbox"/> Stove/oven</p> <p><input type="checkbox"/> Insulated containers</p> <p><input type="checkbox"/> Chafing dishes</p> <p><input type="checkbox"/> Other _____</p> <p><input type="checkbox"/> Foods will not need to be kept hot</p> <p>Check temperatures</p> <p><input type="checkbox"/> Probe thermometer (for foods)</p> <p><input type="checkbox"/> Refrigerator thermometer</p> <p><input type="checkbox"/> Thermometers will not be needed</p> <p>Protect food from contamination</p> <p><input type="checkbox"/> Tent/umbrella</p> <p><input type="checkbox"/> Food wrap</p> <p><input type="checkbox"/> Food storage containers</p> <p><input type="checkbox"/> Sneeze guard</p> <p><input type="checkbox"/> Other _____</p> <p>Provide dishware/cutlery for customers</p> <p><input type="checkbox"/> Single use (disposable)</p> <p><input type="checkbox"/> Other _____</p> <p><input type="checkbox"/> Dishware/cutlery will not be needed</p>

Part D - Continued

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 _____
- ☐ Power source is not needed

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 collection will not be needed

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 _____
- ☐ Dishwashing sinks will not be needed

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) _____
- ☐ Hand washing sinks will not be needed

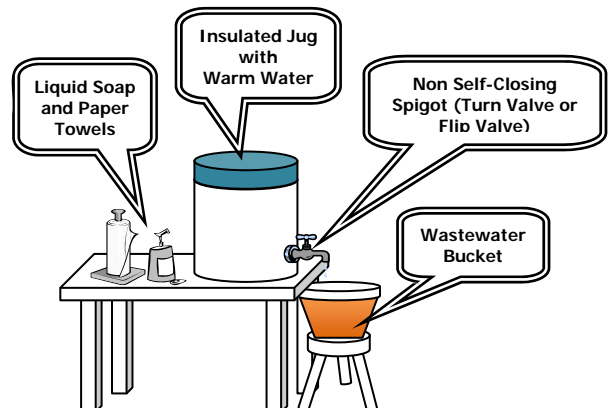
Cleaning and sanitizing equipment

- ☐ Dishwashing detergent
- ☐ Bleach: 2 tablespoon bleach in 1 gallon water or 1 tsp bleach per litre water)
- ☐ Other (describe) _____
- ☐ Sanitizer is not needed

How to Set up a Temporary Hand washing Station

This set-up may be considered for only 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 25 litres / 5 gallons is recommended.
- Dispose of wastewater into a sanitary sewer connection only (toilet or laundry sink).



Part E

SAFE FOOD PREPARATION, SANITATION PROCEDURES AND FOOD HANDLER TRAINING

Note: Complete this section only if you will be preparing food on site on the day of the event.

If you are preparing food at the event you need to provide a written plan that describes 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

INSTRUCTIONS

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

- | | |
|---|--|
| <input type="checkbox"/> Cold food will be stored and/or served at less than 4°C (40°F) | <input type="checkbox"/> All food will be obtained/purchased from a commercial food business |
| <input type="checkbox"/> Food will be cooked and/or reheated to at least 74°C (165°F). | <input type="checkbox"/> Food handlers will wash hands thoroughly before handling foods |
| <input type="checkbox"/> Hot foods will be served immediately or | <input type="checkbox"/> Food and/or utensils will be protected from contamination |
| <input type="checkbox"/> Hot foods will be stored at a minimum temperature of 60°C (140°F). | <input type="checkbox"/> Clean utensils will be used to serve foods |
| <input type="checkbox"/> If minimum temperatures are not maintained, food will be discarded | |
| <input type="checkbox"/> An accurate probe thermometer will be used to measure hot and cold food temperatures | |
| <input type="checkbox"/> Food temperatures will be checked before food service begins | |
| <input type="checkbox"/> Food temperatures will be routinely checked during food service | |

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. 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 certified and will be present during event.
- Attach a copy of the FOODSAFE certificate to this application

Name(s) of FOODSAFE certified food handler

Date of Certificate

Part F

APPLICANT SIGNATURE		
<p>Please ensure you have completed the required sections in as much detail as possible. Incomplete information could delay processing of your application.</p> <p>The information I have provided is complete and accurate to the best of my knowledge. I further agree to comply with the provisions of the Food Premises Regulation (BC Reg 210/99) and any requirements of the Fraser Health Authority.</p>		
DATE OF APPLICATION <small>(day/month/year)</small>	PRINT NAME	SIGNATURE

For Office Use Only

☐ **Permit Issued**
☐ **Approval Issued**
☐ **Permit/Approval not required**
(see reasons below)
☐ **Rejected** (see reasons below)

DATE APPLICANT NOTIFIED (day/month/year)

Conditions of Permit:

Reasons:

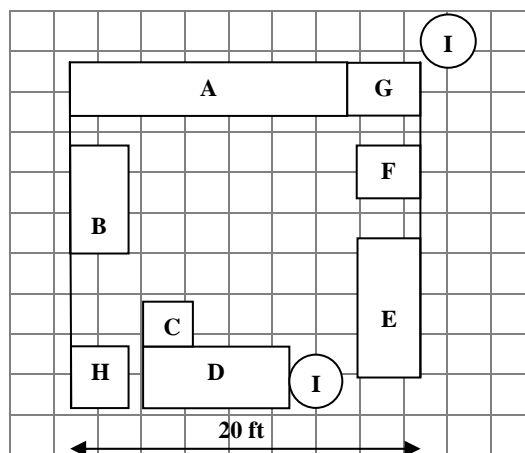
EHO PRINTED NAME

EHO SIGNATURE

DATE (day/month/year)

INSTRUCTIONS

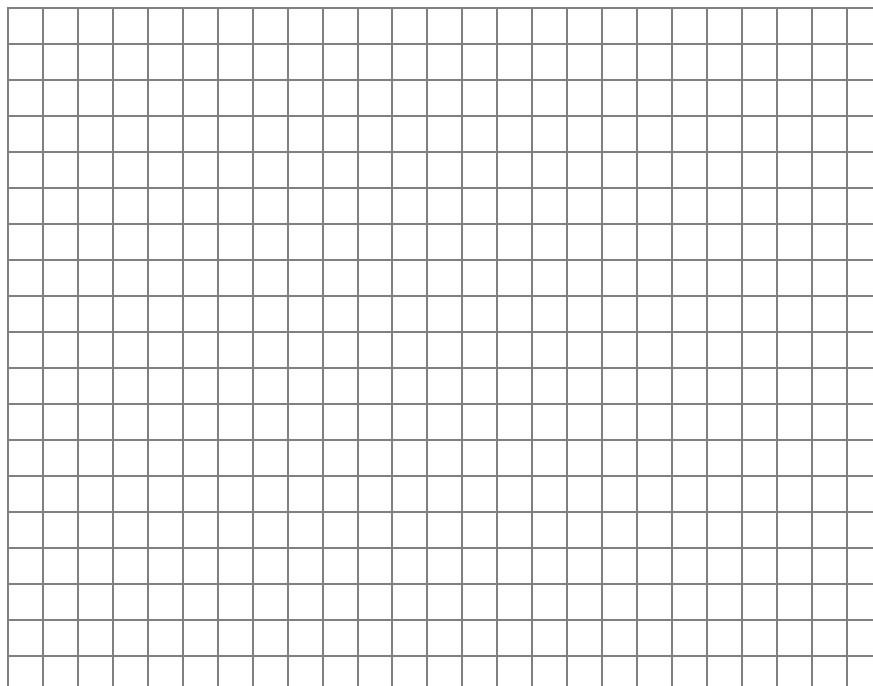
- Provide a diagram of your temporary food premises set-up
- Your diagram should include:
 - Equipment for food storage and preparation
 - Where food, utensils and single service items will be stored
 - Location of hand washing station(s)
 - Location of dishwashing station(s)
 - Wastewater and garbage containers
 - A canopy or acceptable roof cover or flooring may be required
 - Flooring may be required

Example Diagram of Temporary Food Premises Set-up


- 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

Diagram of My Temporary Food Premises Set-up at _____ (name of event)



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

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 ਤਰਾਂ ਝੱਗ ਯਕੀਨਨ ਬਣਾਓ ਅਤੇ ਉਂਗਲੀਆਂ ਦੇ ਪੋਟੇ ਅਤੇ ਨੋਹਾਂ ਦੇ ਥੱਲਿਆਂ ਬੁਰਸ਼ 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 ਛੂਹਣਾ 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/ਬਣੇ 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 ਵਰਤਣ 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

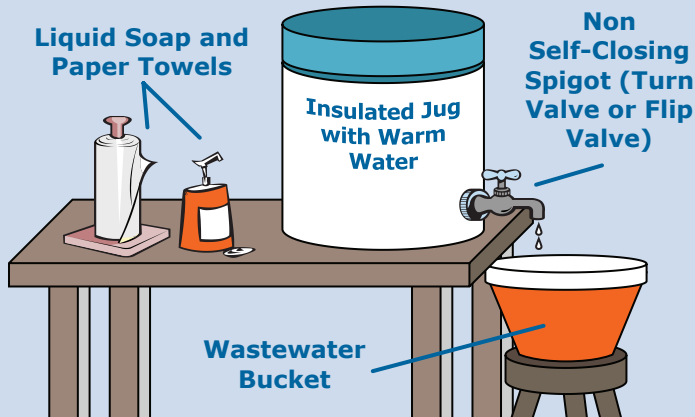
QUESTIONS AND CONCERNS?

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



Do wash your hands prior to handling food



Change gloves as often as you wash your hands



Avoid handling food with bare hands



Keep hot food like rice and sauces above 60°C

DON'Ts



Do not handle food if you are feeling sick



Avoid handling food with bare hands



Do not keep yogurt or milk at room temperature

DO's



Keep cold food below 4°C with mechanical units or insulated containers with ice



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



Food 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

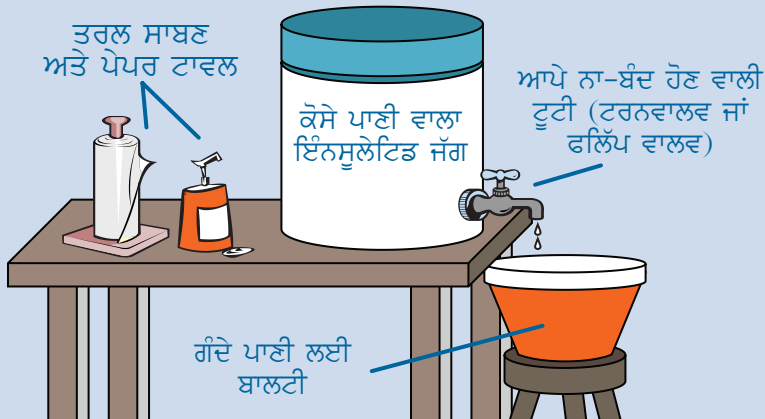
ਕੋਈ ਸਵਾਲ ਜਾਂ ਫਿਕਰ?

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°C ਤੋਂ ਘੱਟ ਤਾਪਮਾਨ ਵਾਲੇ ਮਕੈਨੀਕਲ ਯੂਨਿਟਾਂ ਜਾਂ ਬਰਫ਼ ਨਾਲ ਇੰਨਸੂਲੇਟਡ 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

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 Health Protection

#400 – 2777 Gladwin Road

Abbotsford, B.C. V2T 4V1

Phone: 604-870-7900

Fax: 604-870-7901

HPAbbotsford@fraserhealth.ca

Surrey Health Protection

#1150 - 11th Floor, 13450 102nd Avenue

Surrey, BC V3T 5X3

Phone: 604-930-5405 ext. 765612

Fax: 604-930-5415

HPSurrey@fraserhealth.ca