

The information contained in this application may be subject to public release. **Please note:** This permit is **not transferable** to any person/business or market.

1 Give contact information *(This will be used as return mailing address information.)*

Business name: _____ Contact name: _____
 Mailing address: _____ Prov. _____ Postal code: _____
 Telephone: _____ Cell: _____ Fax: _____
 Email address: _____

Registered business number: N S

(To register a business, please visit Service Nova Scotia at <http://novascotia.ca/sns/access/business/ready-register-business.asp>)

2 Give market details *(For more information on guidelines for public markets, visit our website at <http://novascotia.ca/nse/food-protection/forms.asp>)*

- Per the *Guidelines for Public Markets*, permits are for **NO LONGER than two days** at any individual market.

Name of Market	Location (address including civic number)	Day(s) of the Week

3 Specify type of permit * *(check ONE)*

TYPE OF MARKET	INSPECTION/PERMIT FEES
<input type="checkbox"/> Public Market (Schedule A Vendor)	FEE (per person) + HST(15%) = TOTAL \$38.70 + \$ 5.81 = \$44.51
<input type="checkbox"/> Public Market (Schedule B Vendor)	\$ 0.00 + \$ 0.00 = \$ 0.00
<input type="checkbox"/> Public Market (Organizer) – go to #7	\$ 0.00 + \$ 0.00 = \$ 0.00

*Please note: a separate application form and fee for each market location is required.

DESCRIPTIONS

<p>SCHEDULE A VENDOR: A vendor who sells potentially hazardous food products. Examples include: meat, fish, poultry, eggs, fruit and vegetable juices processed on-site, dairy products and potentially hazardous dessert products.</p>
<p>SCHEDULE B VENDOR: A vendor who sells food products that are not considered potentially hazardous. Examples include: raw fruit and vegetables (whole), honey, jams and jellies, live lobster, pasteurized fruit juices and baked goods and pastries that are not potentially hazardous.</p>
<p>MARKET ORGANIZER: The individual responsible for allowing vendors to set up in association with the market, thus responsible for excluding a vendor from the event.</p>

4 Give menu details (*List on back of application if necessary*)

What food(s) will be sold? _____

Where and by whom will foods be prepared? _____

5 Describe equipment to be used at site

Cooking _____ Refrigeration _____

Hot Holding _____ Food Storage _____

Will prepared foods be transported to site? Yes No If yes, How? _____

How will utensils be washed? _____

6 Describe facilities

Booth / structure from which food will be served: _____

Floor _____ Roof _____ Sides _____

Describe what hand washing is available at booth _____

7 Toilet and hand washing (*Organizers ONLY*)

Number of toilets available: Foodhandlers use _____ Public use _____

Is hand washing available? Yes No Describe: _____

Portable toilets? Name of Contractor: _____

Is there a maintenance contract? Yes No

8 Foodhandler awareness

Has person in charge of booth or any workers attended a Department sponsored course of instruction for foodhandlers?

Person in charge: Yes No Workers: Yes No

Please provide names and dates of attendance (list on back of application if necessary)

9 Sign application

Signature of Applicant

Date

10 Enclose payment (*cheque or money order ONLY – no debit, credit or cash - Payable to "Minister of Finance"*)

11 Return completed form with payment to

Nova Scotia Environment, Inspection, Compliance and Enforcement Division
Food Protection

PO Box 890 (Harlow Institute), Truro, NS B2N 5G6 **Questions?** Call toll-free 855-893-5309 or 902-893-5311(Truro)