

FARMERS MARKET VENDOR PERMIT APPLICATION

Each food vendor **MUST** submit a completed application to Algoma Public Health at **least 14 days** prior to the event. See Event Guidelines for further details.

Event Information			
Name of Market:			
Market Address:			
Start Date:	End Date:	Time(s) of Operation:	
Vendor Information			
Name of Booth:			
Operator Name(s):			
Mailing Address:			
Phone #:	Fax #:		
Email:			
Farmers' Market Information			
Are you a farmer?	Yes	No	
Are you canning food? (Only jams, jellies, and pickles approved)	Yes	No	
Are you already an inspected facility? (restaurant)	Yes	No	
Will a certified food handler be on site?	Yes	No	
Will you be selling eggs?	Yes	No	
<ul style="list-style-type: none"> • Egg grading station and registration number: _____ 			
Will you be selling meat? (Meat must be from an inspected animal)	Yes	No	
<ul style="list-style-type: none"> • Where is meat inspected/processed: _____ 			
Booth Information			
How will food be transported to the venue?			
Refrigerated truck	Cooler or insulated bag with ice	Other, specify: _____	
Are you providing food samples?	Yes	No	
Are you cold holding:	Yes	No	Method: _____
Are you hot holding:	Yes	No	Method: _____
What type of handwash station will you have at your booth?			
Container with Spigot	Portable Hand Sink	Affixed Hand Wash Station	
How will you wash and sanitize utensils?			
Single-use Utensils	On-site Dishwashing	Off-site, location: _____	
What method will be used to protect food from contamination during display?			
Food grade wrap/packaging	Sneeze guard	Other, specify: _____	

