

KFCM VENDOR RECORD FORM:

Category: Prepared/Processed Food

Date: _____

Vendor: _____

Business Name: _____

Certificates: Food Safe: Yes ___ No ___ Market Safe: Yes ___ No ___ Interior Health Permit: Yes ___ No ___

Is the product Low Risk _____ High Risk ___ IHA Letter of approval attached (High Risk): _____

Liability Insurance is required: Expiry Date _____ Attached to application _____

Expiry Dates: Food Safe _____ **Organic Certificate:** _____

List Below which products you will be selling at the market:

Will you be sampling at the market & which products will they be. Wash Station Set-up needed?

Where is the food being prepared to bring to market. Home Kitchen or Commercial?

Address:

All processed food products for sale must have proper labels on all products including any allergies (such as nuts) or possible cross contamination, contact info and expiry date if required.

All processed/canned products are required for pH testing if Aw is above 0.85 – or pH level is over 4.6.

Examples: Salsa, Hot Sauce, Tomato Sauce, certain soups.

For more info on Temporary Food Guidelines

[www.bccdc.ca/resource-gallery/Documents/Guidelines and Forms](http://www.bccdc.ca/resource-gallery/Documents/Guidelines%20and%20Forms)

Food Testing site: CARO.ca

This form must be attached to your application before you are able to attend the Market.

Please refer to the Rules of Operation for more details and information

I have read and understood the KFCMS Rules of Operation: Failure to follow the rules can cause loss of stall at the market.

Applicants Signature: _____ **Date:** _____

Manager's Signature: _____ **Vendor Form Complete:** _____
