

KFCM VENDOR RECORDS – FOOD

Date: _____

Name: _____

Business Name: _____

Address food is prepared at: _____

Food Safe Certificate Yes ___ No ___ Market safe Certificate Yes ___ No ___

Other Health Certificates _____

Is the product Low Risk _____ High Risk _____

Interior Health Letter of approval for High risk food products Yes _____ No _____

Do you have Liability Insurance: Yes _____ it is attached to my application _____

All processed food products for sale, must have, Interior Health Approvals, labels on all products, pH testing, FoodSafe Certificate, Liability Insurance attached to your application. All municipal, provincial & federal regulations must be adhered to.

These documents must be attached to your application before you will be able to attend the Market

Lab Tests Yes ___ No ___ All processed/canned products require pH testing

Have you included the above certificates, letters and results with your application? Yes ___ No ___

Was product prepared in a Commercial Kitchen inspected by Health Authority? Yes ___ No ___

Are your products correctly labeled, please refer to the Rules of Operation for more details and information

List the products you sell.

List food items being prepared ON site

List food items being prepared OFF site

I have read and understood the KFCMS Rules of Operation.

No Admittance to the Market without all documents attached annually

Applicants Signature _____ Date _____