

## TEMPORARY FOOD SERVICE – PERMIT EXEMPT

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Due to the very low risk associated with these foods, if operating less than 14 days per year, a permit is not required from the Health Authority for:

- Baked Goods: muffins, cake, buns, breads, pies, tarts, cookies (no dairy/meat fillings or toppings)
- Cotton candy
- Donuts / bannock
- Fresh fruit or vegetable (whole)
- Hard candy
- Lemonade, iced tea, juice, shaved ice, hot chocolate, coffee (commercial mixes)
- Muffins (no dairy filling)
- Pancakes / waffles (no whipped cream topping)
- Popcorn
- Popsicles / freezies / novelty ice-creams (commercial)
- Pre-packaged shelf-stable foods (commercial source, sold in package)
- Squares (no dairy/meat fillings or toppings)

**Note:** anyone providing these foods must take precautions to ensure the foods are protected from contamination and are handled in a sanitary manner to ensure they remain safe to eat. Here are a few tips:

- ✓ Ensure foods are wrapped or covered while on display or prior to serving
- ✓ Store foods in a clean location and separate from sources of contamination
- ✓ Use disposable gloves (non-latex), tongs or other methods for handling and serving to avoid direct contact with food
- ✓ Provide hand washing facilities, or pre-moistened hand wipes and hand sanitizer
- ✓ Clean and sanitize food contact surfaces prior to use and routinely during the event