

RAWF 2011

The following application is to be completed by every food vendor and forwarded to Aleksandar Mihaljlovic, Public Health Inspector (Fax: 416 338-3418).

Part 1 – RAWF 2011 Vendor Information

Vendor Information (Please Print)	
On-site contact person:	
Phone /Cell #:	
Booth Name:	
Booth Number and Location:	
Business Owner Name:	
Business Owner Address:	
Business Phone:	Business Fax:

Vendor's List of Hazardous Food Suppliers (Please Print)	
Name of Supplier:	
Contact Person:	Phone :
Address:	

Name of Supplier:	
Contact Person:	Phone :
Address:	

If additional supplier information is to be provided, please list on another sheet of paper.

The personal information on this form is collected under the authority of the City of Toronto Act, 1997(No.2) Municipal Code, Chapter 709 and the Health Protection and Promotion Act. R.S.O.1990, c.H.7, O. Reg. 562. The information is used to administer the Toronto Public Health Food Safety Program and aggregate statistical reporting. Questions about this collection can be directed to the Director of Healthy Environments, 277 Victoria Street, Toronto, M5B 1W2. Telephone: 416-392-1356.

Complete, in full, “Part 2 – RAWF 2011 Type of Foods being Prepared/Served”.

Part 2 – RAWF 2011 Type of Foods being Prepared/Served

Food Item	How is it prepared?	Where is it prepared? Name of Restaurant/Kitchen Address Telephone Number Contact Name at location	Will it be pre-cooked for the event? (YES/NO)	Will it be cooked on-site? (YES/NO)	Will the food be transported HOT or COLD?	What type of container will be used to transport food(s) to maintain temperatures to the show site?	How will the temperatures of foods be kept on site? Provide a list of equipment to be used.

Additional Information:

1. **Hand washing Facilities** – How will they be provided on site? Please list supplies that will be used.

2. **Sanitizing Solutions** – How will they be provided on site? Please list supplies that will be used
