

TEMPORARY FOOD PERMITS

A quick guide to when you need one and when you don't.

You do NOT need a Temporary Food Permit if **either** of these conditions is met:

- Your event is a private one, such as weddings, funerals and other private events that are closed to the public. These events are not publicly advertised and are by private invitation only.
- If you are serving only low risk foods such as:
 - apple sauce
 - fudge
 - brownies
 - bread and buns (no potentially hazardous foods as fillings, e.g., dairy, cheese)
 - butter tarts
 - cakes or muffins (sugar icing only, no dairy fillings or synthetic whipped cream)
 - popcorn
 - dry cereal products
 - dry noodles
 - chocolate
 - cookies, rice crispies squares
 - dried fruit
 - whole fresh fruit and vegetables
 - fruit pies and pastry
 - cinnamon buns (sugar icing only)
 - hard candy
 - honey (pasteurized)
 - jam (pH 4.6 or less)
 - jelly (pH 4.6 or less)
 - pickled vegetables (pH 4.6 or less)
 - relish (pH 4.6 or less)
 - syrup
 - toffee

If the food you are serving is not on this list, please contact Environmental Health Services for additional information on Temporary Food Permits.

You DO need a Temporary Food Permit if:

- You or your organization are planning a temporary event where any food (except as described above) intended for public consumption is supplied, served, processed, handled, packaged, prepared, or dispensed, regardless of whether or not there is a charge for the food.
- You will be serving potentially hazardous food. Foods that can support the rapid and progressive growth of potentially infectious microorganisms are potentially hazardous. If you are in doubt if the food you will be serving is potentially hazardous, but it is not on the list above please contact Environmental Health Services for additional information.

Some of the things we consider when deciding if a Temporary Food Permit is required include:

- What population will be served (the very young and very old are more vulnerable to illness)
- Planned menu items
- Source and quality of food and water
- Location of food preparation and facility (is the facility approved by Environmental Health Services for food preparation / are all required facilities available)
- The overall method of food preparation and handling.

Remember: an application for a Temporary Food Permit should be submitted **two weeks** before your event.

You can find more information in the Guidelines for the Operation of a Temp Food Facility and the Application.

When in doubt, contact an Environmental Health Officer at 667-8391 if calling from Whitehorse, or 1-800-661-0408, ext. 8391 if calling from the communities. We want to help you have a safe, successful event.