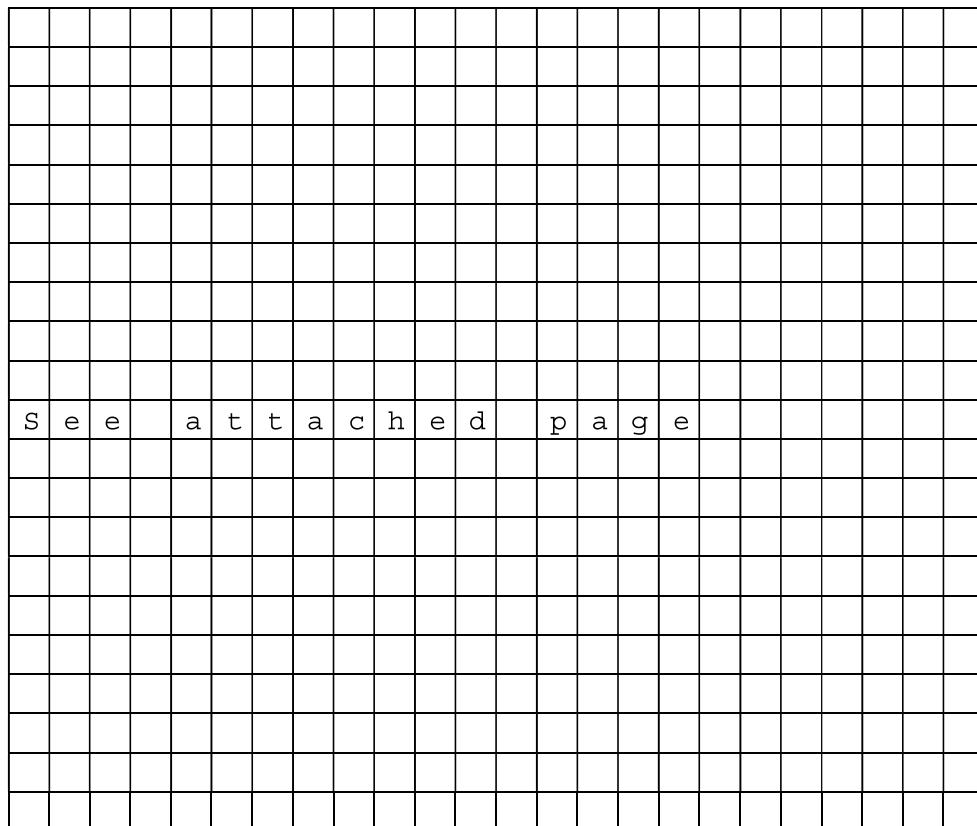


VENDOR NAME:

DATE OF EVENT:

SCALE DRAWING OF LAYOUT:

- Refer to the example in the information sheet.
- A separate page can be used if necessary.



#	List of Facilities/Equipment
1.	Handwashing sink
2.	Dishwashing sinks
3.	Commercial dishwasher
4.	Fridge
5.	Electric stove/Exhaust Fan above
6.	Garbage & recycling containers (under)
7.	Microwave

The information enclosed is true and accurate to the best of my knowledge. I understand that providing safe food is my responsibility and I will follow all requirements. **I will not provide food service without written EHO Approval.**

Applicant Signature: _____

Date: _____

--INTERNAL USE ONLY-- Application Approved and Permit Issued Application RejectedApplicant Informed by EHO: By Phone By Email In Person Submissions were incomplete Submissions did not demonstrate an adequate understanding of required safe food handling practices. Submission date did not allow sufficient time for EHO review in advance of event (min 14 days required). The applicant (individual or organization) has already operated for 14 days this calendar year so is not eligible for further temporary permits. Other: _____

EHO Signature: _____

Date: _____

East Sooke Community Hall Kitchen

