



**ASAAC Christmas Craft Fair
Supplementary Application for Food Vendors**






Name _____






Please list ALL Food Products to be included in your display:

All food vendors must read, understand and follow the standards for home preparation as outlined in the “Guidelines for Sale of Foods at Temporary Food Markets” published by Provincial Health Services.

- IN order to sell food at our All Sooke Arts & Crafts Christmas Craft Fair you must have the following in place:***
1. **INGREDIENTS** list that includes ALL the ingredients used in ALL your products. This list must be available in your exhibit AND a copy must be given to your show convenor.
 2. **FOODSAFE** certificate is required for food vendors. Please have your FoodSafe available in your exhibit AND a copy must be given to your show convenor.
 3. **LABELING**- All products must have be labeled with the ingredients for each and every being sold. For smaller items, a sign may be displayed with the products showing the ingredients for each and every product being sold. All products must have a clearly displayed best-before date OR preparation date.
 4. **PACKAGING** – All products must be wrapped and labeled with the company or vendor name, and contact information with phone number and/or email address of the producer.

PLEASE NOTE: Food items not in compliance with these standard requirements will be removed from exhibits. No exceptions.

Please read and check your understanding and agreement:		
YES 	The provincial document titled “Guidelines for Sale of Foods at Temporary Food Markets” published by Provincial Health Services should be read by every food vendor	Available online or from VIHA office: Vancouver Island Health Authority 1952 Bay Street Victoria, British Columbia V8R 1J8
YES 	FoodSafe certification is required for at least of person at each booth selling food	Attach copy of FoodSafe certificate to your application
YES 	Food Products must be properly labelled with ingredients and best-before or preparation date	Attach a complete list of products and the ingredients for each product; include best-before or made-on date

YES 	Food Products must properly packaged and labeled with contact information of producer/baker	All food must be hygienically wrapped or packaged. Must have contact information of (company name, vendor's name, phone number, etc.)
YES 	Preserves must be pH tested	Attach copy of pH testing. All preserves must have a pH level of 4.6 or less
YES 	High-risk food items are NOT ALLOWED under any circumstances. (e.g. hummus, anitpasto, pesto, herb or flavored oils)	Any high-risk items will be removed from your display
YES 	If food is not prepared in a VIHA-approved kitchen or a commercial kitchen a sign must be displayed that states "not prepared in a VIHA-approved kitchen"	ASAAC will provide a sign if you do not have one of your own.
YES 	Provincial guidelines for food safety must be followed in the ASAAC Christmas Craft Fair	It is the responsibility of food vendors to understand and follow all regulations as set by the province of British Columbia.

No less than ONE WEEK before the event, all food vendors, including non-profit groups with multiple vendors, must submit to the Show Convenor for approval a complete list of all foods to be sold, with all ingredients listed for each food item.

Failure to comply with the above regulations will result in removal of product from your display, or eviction from the craft fair.