

Appendix II - Higher Risk Foods

The following list contains examples of **higher risk foods** that are **not acceptable** for home preparation and sale at a temporary food market.

- antipasto
- cakes/pastries with whipped cream, cheese or synthetic fillings
- processed beans, including baked, refried, and bean salad
- cabbage rolls
- chop suey
- creamed corn
- cut tomatoes (unless acidified to a pH below 4.2)
- dairy products (e.g. milk, cream, cheese, yogurt)
- foods containing eggs as ingredients (e.g. custards, salads)
- fish and shellfish
- garlic spreads, pesto
- guacamole
- herb and flavored oils
- jam (pH 4.7 or more or A_w of 0.86 or more)
- jelly (pH 4.7 or more or A_w of 0.86 or more)
- juice (fruit and vegetable)
- low acid vegetables (e.g. pH 4.6 or greater beans, asparagus, beets, mushrooms, broccoli, peas)
- tofu
- whole or cut tomatoes used as ingredient (unless acidified such that the pH of the final food is below 4.2)
- pickled vegetables (vinegar base, pH 4.7 or more)
- relish (vinegar base, pH 4.7 or more)
- salsa containing animal protein
- salsa containing no animal protein. (If whole or cut tomatoes are used as an ingredient, and the pH of the final product is 4.2 or greater)
- pies (meat filled, pumpkin, sweet potato, custard [e.g., lemon meringue pie])
- perogies
- processed meat, sausages
- humus
- pickled eggs
- sprouted seeds (bean, alfalfa, mung, etc.)

For products not listed above, please consult your local Health Authority.

NOTES:

1. *Consideration for the sale of higher risk foods may be given by the local Health Authority provided the food is prepared in an approved, commercial food premises.*
2. *For higher risk foods intended to be packaged aseptically in an air excluded container (canned), in addition to being prepared in an approved, commercial food premises, the process must be reviewed and accepted by a qualified Processing Authority. See Appendix VII for a list of qualified Processing Authorities in British Columbia.*
3. *Temporary Food Market vendors who also own/operate the food premises where the higher risk food is being prepared should have a copy of their Permit or Licence to Operate with them. Vendors who are not the owner/operator of the food premises where the higher risk food is being prepared should obtain a letter of confirmation (See Appendix V for example) from the Health Authority where the facility is located. The letter of confirmation specifies that the higher risk foods listed can be sold at a temporary food market.*
4. *Vendors should always have a copy of the letter of confirmation or Permit/Licence to Operate during any sales event to verify that the products have been prepared in an approved, commercial food premises and that the products have been reviewed and accepted by a Health Authority.*
5. *All vendors involved in the preparation of higher risk foods in an approved, commercial food premises must successfully complete the FOODSAFE Level 1 program or equivalent.*

Appendix IV - Application for Sale of Higher Risk Food at Temporary Food Markets

Application Date: _____	Applicant: _____
Mailing Address: _____	City/Postal Code _____
Phone (Day): _____	Phone (Cell): _____
Fax #: _____	e-mail: _____
Applicant's Signature: _____	

Name of Market / Event: _____ Date(s) of Event: _____
 Location of Market / Event: _____ Business Hours: _____ to _____

NOTE: If selling at multiple markets - list all locations on separate page.

Market Manager: _____ Phone #: _____

Provide a complete list of your food products. List additional foods on separate page if more space needed

Describe your packaging method by checking the applicable boxes as noted below.

Plastic Wrap Bottle Pouch Vacu-packed Other _____

Have you previously received a Letter of Acceptance or Confirmation for the foods intended to be sold:
 No Yes *If yes, please provide a copy of the letter(s) with your application.*

For EACH food product intended to be sold at the temporary market, please include the following documents with your application form:

- a list of ingredients
- a brief description of the preparation and preservation method
- a sample of your product label
- for each food item, indicate location of processing/packaging (e.g. commercial establishment **including address**)
- If you have done quality assurance testing of your products, please provide a copy of your most recent lab reports where applied:
 - Bacteriology or pH or A_w

To be completed by EHO

Received by: _____

Date: _____

Objection: Yes No
If yes, attach reason(s).

Sign or mark with Health Authority stamp and return a copy of the reviewed application to the applicant.

APPLICATION FORM IS DUE AT LEAST 30 DAYS PRIOR TO THE EVENT
NOTE – Applicants should plan for a 14-day processing turn around time.