



INFORMATION FOR FOOD VENDORS

- A **temporary or mobile food service permit is required**. A copy must be provided to the Festival Coordinator prior to August 31. Contact the Interior Health Authority, 250.505.7220, for more information or to secure a letter indicating a permit is not required.
- Proof of **liability insurance** is also required.
- Food service operators and workers must have completed a **Foodsafe course**.
- Cold running water is available from standpipes at 4 locations on the site. Water sources must be shared so be considerate of the needs of other vendors and campers. You are required to use food grade hoses.
- We try to compost as much waste as possible. Please refer to the [waste separation guidelines](#). Please ensure your booth space is tidy before you depart. Watch the Hills Garlic Recycling [video](#) on our website to learn more about our zero waste initiative.

**Grease MUST NOT be poured into the washroom drains.
Please take this type of waste with you and discard it properly offsite.**

Electrical power at the Festival site is limited:

- Food vendors are encouraged to use alternative sources of energy such as propane, solar, or battery packs. In order to maintain the atmosphere we enjoy at the Festival, **quiet generators** may be allowed in specific booth spaces.
- If you are requesting electrical power, you must supply a list of the appliances you will be using and their electrical rating (in watts). Electrical power hookups will not be provided without this information.
- A 15 amp electrical power connection provides the ability to plug in 2 appropriately rated appliances. Using power bars and other devices to enable connection of multiple appliances to a single connection is prohibited.
- Please ensure that extension cords have a rating equal to or greater than the rating for your equipment.
- **The Festival reserves the right to limit power consumption and/or locate vendors in appropriate booth spaces to minimize conflicts in electrical power usage.**

Food Vouchers: The Garlic Festival organizers will prepare vouchers for food vendor donations to be distributed to our volunteers. For example, 2 full meal vouchers or 4 snack/beverage type vouchers depending on your product offering.

INTERIOR HEALTH FOOD GUIDELINES

Interior Health does not object to the sale of non-potentially hazardous food prepared at home if best practices are observed. To ensure that a vendor has reviewed the best practices, they should complete the information form included in the guidelines and submit it to our office. We will review the information and if acceptable, issue a letter stating that we have no objections to the offering of food as described.

If food is potentially hazardous (ie. can support the growth of hazardous microorganisms) approval from the IHA office is required by means of a **temporary food permit**.

The applications and criteria can be found in the [Health Approval & Permits](#) section of the IHA website under the heading "Permit to operate a food service at a temporary event or festival." A printable version of the [IHA Temporary Food Service Guidelines](#) is also available.

Vendors of whole, unsliced or unpeeled fruits and vegetables and commercially prepackaged non-potentially hazardous foods are not required to have approval. Please refer to the list of food that is acceptable for home preparation, included in the temporary food market guidelines, for more clarification on what is considered potentially hazardous and not acceptable for home preparation. The Health Act - Food Premise Regulation requires that an application be made to Interior Health Authority before selling food to the public. They may conduct inspections of food vendors to ensure compliance.

Please refer to the list of home prepared food that is acceptable for public sale. Persons who wish to offer food that falls under the home prepared, non-potentially hazardous food category should complete the application found in the relevant document and forward it to IHA.

The names of registered food vendors are submitted to IHA in advance of the festival.

For more information, contact:

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