

**“PILLAGE AT THE
VILLAGE”**

MUSIC FESTIVAL

**VENDOR
PACKAGE**

THE UNIVERSITY OF CHICAGO

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Pillage at the Village 2010 GENERAL INFORMATION FOR VENDORS

Pillage at the Village 2010 will be held at the old mill site in Tahsis, BC on August 13th and 14th, 2010. The Festival is a two-day event; gates are open to the public as follows:

Friday, August 13th 2010 3:00 pm – 11:00 pm

Saturday, August 14th 2010 9:00am – 11:30pm

The site plan will be arranged with the booths inside the perimeter of the site. Expected attendance over the two-day event is 3000 people. Updates of numbers will be available closer to the date of the event. Please be advised that you are responsible for creating your own booths, only one table per vendor will be provided. It's a good idea to make sure that booths will provide adequate weather protection, we're planning on having good weather for the event, but there is always the possibility of a rain.

We ask that you bring only the helpers necessary to work in your designated area. Complimentary vendor passes will be distributed upon arrival at the site.

Vendor camping will be available in the Volunteer camping area. It is on a first come first served basis and only as long as space is available.

Prices shown on your application forms must remain in effect for the duration of the Festival. Booth Coordinator must authorize any changes in price. Any vendor who undercuts another vendor's prices during the Festival will be asked to change the price back to the application form price and they will not be asked back for any future Village of Tahsis events.

- Pillage at the Village will determine booth selections and locations.
- There will be a \$50 charge for NSF cheques.
- Any booth cancellations will be entitled to 50% refund of all monies paid upon approval of Bounce Hard Productions & the Village of Tahsis.
- Please complete all forms, (Application Form, Concession Agreement, extra pass order form)

- Applications received without payment will be returned. Incomplete applications WILL NOT BE PROCESSED

Booth Fees

All Fees includes HST

Out of town Vendors Food & Craft Booths

Please note: out of town vendors that have an established business license with the Village of Tahsis for the period of at least a year prior will be charged in town vendors fees

- 1 table for the term of the festival – 300 dollars
- 3 table for the term of the festival – 500 dollars

In town Vendors Food & Craft Booths

Please note: All in town vendors must hold a Village of Tahsis business license available at the Village Office

- 1 table for the term of the festival – 100 dollars
- 3 tables for the term of the festival – 150 dollars

Application Deadlines

Please complete all forms - application form, concession agreement and cheques – and return to Pillage at the Village by the deadline, July 15, 2010

Successful applicants will receive confirmation no later than July 30, 2010.

Food vendors must provide proof of health permit and display at booth.

Caution: NO PERMIT NO BOOTH NO EXCEPTIONS

All correspondence to be mailed to:

The Village of Tahsis, RE: Pillage at the Village
977 South Maquinna Drive
Tahsis B.C. V0P 1X0

Power and Water

- There is limited power and water available, so be as self-sufficient in these areas as you can.

- Vendors are encouraged to supply all their own power by means of a small generator.
- Use propane if possible and make sure that we understand what your total power requirements are.

Pillage at the Village Fair Trade Principals

The Village of Tahsis and Bounce Hard Productions strive to be good global citizens and to support fair trade principles wherever possible in our operations. As such, Pillage at the Village craft vendors must demonstrate in their application that they follow fair trade principles in their purchasing. These are summarized as:

- Producers receive a fair price - a living wage. For commodities, farmers and artisans receive a stable, minimum price.
- Buyers and producers trade under direct long-term relationships
- Producers have access to financial and technical assistance
- Sustainable, healthy and safe production techniques are encouraged.

Recyclable Materials

In our continuing effort to "green" the festival

Comprehensive composting and recycling of all site waste as much as possible

Fair trade policies for craft vendors,

It is mandatory for all food vendors to honour this policy and use recyclable or compostable serving containers and utensils to serve their meals.

"Recyclables" will also include - plastics/glass/tin, refundable bottles, compost/paper and cardboard/paper from their vending operations.
(See: Information for food vendors).

Information for Food Vendors

- Food vendors are required to obtain a temporary permit from the Vancouver Island Health Authority.
- Caution: NO PERMIT NO BOOTH NO EXCEPTIONS

- All food booths are required to have a functioning 5-pound fire extinguisher at their site at all times during the Festival. Any booth operating a deep fryer must have a 40-pound fire extinguisher in their booth.
- Please bring a garbage receptacle for your booth – your staff will be expected to keep it emptied. There are dumpsters and recycling bins on site.
- Please bring a container for grey water that is to be emptied each morning.
- We are trying to offer a wide range of foods at reasonable cost. Try to keep portions generous and prices reasonable. Please be accurate in your application when itemizing what you plan to serve so that we can avoid duplication as much as possible.

Arrival and Set up

- No vendors will be allowed onsite before Friday morning.
- Vendors can start checking in at 7:45 Friday morning. Please arrive early to allow yourself enough time. Vendors with large booths are especially encouraged to arrive early as once the booths are set up it is very difficult to maneuver large vehicles and or trailers.
- Booth set-up is to be completed by 1:00 pm and all vehicles must be removed from the site by 1:30 pm Friday afternoon.
- Any vendors arriving after 1:30 pm on Friday will not be permitted to set up until Saturday morning. This set up must be completed by 8:30 am.
- Gates open to the public at 3:00 pm on Friday night so we will begin clearing the site at 1:30 pm
- Saturday the gates open to the public at 9:00 am so we will start clearing the site at 8:30am
- This means that no one will be allowed to enter the site with vehicles after 1:30 pm Friday or after 8:30 am on Saturday.

Parking

- There will be one parking pass issued per booth. Vendors must park in designated vendor parking area. No Exceptions!
- Vehicle parking will be allowed behind the booth only if it doesn't interfere with the space behind the neighboring booths.

Schlepping and Re-stocking Booths

- Inventory and supplies to the site must be brought by wagon from the parking lot.
- We suggest that you provide your own wagon or dolly to make sure you have it when you need it.

- Vendors are not allowed to recruit Pillage at the Village volunteers to help them move merchandise.
- Vendor passes
- The fee for food & craft booths will include two complimentary weekend passes.
- If you have additional pass requirements, please complete the included order form and we will do our best to accommodate your needs.
- Maximum of two (2) discounted passes per booth. A list of your staff is required.
- These special prices refer to weekend passes only; no special rates will be offered for day passes.
- If your booth requires more than two (2) additional passes, they will be available to you at the full gate price.
- Arrangements for the special weekend passes must be made through the Booth Coordinator and paid for upon arrival at the Festival.
- An order form for these passes is included in the application.
- For any lost or damaged wristbands during the Festival, the vendor must contact a member of the Vendor Services crew and they will arrange to replace it for you.

Once the festival begins, any additional passes required by the vendors can be purchased at the main gate at the full regular gate price.

THERE WILL BE NO EXCEPTIONS



Pillage at the Village 2010 Vendor APPLICATION FORM

Booth Name:

Contact Person:

Address:

City:

Province :

Postal Code:

Phone :

Fax:

Email:

Booth Frontage # of tables;

Type of Booth (Check One)

Food Please provide information on your recycling/composting plan

Craft Please provide information on your fair trade policies

Utilities

List all electrical equipment you plan to use and the power it takes to operate it. We retain the right to reject or disconnect any piece of non-conforming or unsafe equipment and may require the shutdown of any piece of equipment if necessary due to unforeseen circumstances.

NOTE

- Vendors will be allowed to sell only products listed above and agreed to by Pillage at the Village.
- Prices shown on your application forms must remain in effect for the duration of the Festival. Booth Coordinator must authorize any changes in price.

Vendor Passes Order Form

Food and craft booth fees will include two (2) complimentary Festival weekend passes:

10 x 30 Craft Booths - 4 comps

If you have additional pass requirements, please include this order form with your application form and we will do our best to accommodate your needs. Maximum of Two (2) discounted passes per booth. A list of your staff is required.

These special prices refer to weekend passes only; no special rates will be offered for day passes.

Booth Name:

Contact person:

Phone Number:

I would like to order _____ (max. 2) additional weekend passes for booth staff at a cost of \$30.00 each to be paid upon arrival at the site.

Staff:

- 1.
- 2.
- 3.
- 4.

Summary of Booth Requirements and Fees

My booth will require _____ tables.

I will require camping Yes No

(Space is limited and will be available on a first come first serve basis)

Booth Fee owed:

Total Fee Owed:

List of items to be sold and their prices

Craft Vendors please include three (3) pictures representative of what you are planning to sell.

2010 CONCESSION AGREEMENT

PLEASE READ, SIGN AND RETURN WITH YOUR APPLICATION

1. Bounce Hard Productions reserves the right to accept or reject any booth application if it does not conform to our guidelines.
2. All applications will be given equal consideration and Bounce Hard Productions will determine booth selections and locations.
3. The total booth fee must be paid in full upon application or application will be returned. Cheques will not be cashed unless your booth is confirmed as accepted. The deadline for payment of fees is July 31, 2010.
4. Any Vendor wishing to cancel a booth space must submit their request in writing no later than July 15, 2010. Upon approval of Bounce Hard Productions, the Vendor would then be entitled to a 50% refund on all monies paid. There will be no refunds considered after July 15, 2010. **NO EXCEPTIONS**
5. If a vendor arrives and their booth does not conform to the space provided, he will wait until all other booths are set up and then, if possible, be accommodated. There will be a \$100.00 penalty charge for this rearrangement of the site.
6. Should a vendor set up in the wrong booth space, they agree to move to the proper location at their own expense and without protest.
7. No vendors will be allowed onsite before Friday morning at 7:45. The concession is responsible for its own setup, organization and facilities. We will let you know which of the booth sites you will be occupying. All concessions will be fully setup by 1:00 pm on Friday August 13TH. There will be no exceptions. Vendors arriving after 1:00pm will not be permitted to set up until Saturday morning. This set up must be completed by 8:30 am Saturday.
8. We retain the right to reject or disconnect any piece of non-conforming or unsafe equipment & may require the shutdown of any piece of equipment if necessary due to unforeseen circumstances.
9. Light trespass and glare from quartz floodlights is a problem. A maximum of 150 watts per quartz fixture will be allowed.

10. All concessions will remain on site until the Festival is finished, any vendor who removes their booth early will not be invited back to future Village of Tahsis events.

11. The registered concessionaire shall be responsible for all damages, claims, charges and injuries resulting from or arising in connection with the operation of or vandalism to the concession including all equipment, and agrees to indemnify and hold harmless the Village of Tahsis, and Bounce Hard Productions, its members, organizers and staff from any such claims and charges including liability arising out of the concessionaires exhibit itself and the actions of the concessionaires employees and/or agents.

12. The Village of Tahsis shall be responsible for the general security of the festival premises during the duration of the Pillage at the Village festival and shall not be responsible for individual booths whether the exhibitors booth is staffed and open to the public or not, and shall not in any event be responsible for care and control of the exhibitors equipment and property or the equipment and property of third parties used by the exhibitor, all of which is the sole responsibility of the exhibitor throughout the Pillage at the Village 2010 Festival.

13. Prices shown on your application forms must remain in effect for the duration of the Festival. Booth Coordinator must authorize any changes in price. Any vendor who undercuts another vendor's prices during the Festival will be asked to change the price back to the application form price and they will not be asked back for future Village of Tahsis events.

14. Scalping of credentials by vendors, their agents, family members or any other person will result in immediate closing of the booth with no refund and the vendor will not be allowed to return to subsequent Village of Tahsis events. The booth will remain on site until the end of the Festival.

15. There will be a \$50.00 charge for any NSF cheque.

16. ALL FOOD CONCESSIONS

- Must comply with all rules and regulations of the Ministry of Health for operation of a concession. An up to date Health Permit must be obtained from the Vancouver Island Health Unit well in advance of the event. Pillage at the Village must receive a copy of your health permit before booth setup.
- Must have a functioning 5 – pound fire extinguisher at their site at all times during the Festival. Any booth operating a deep fryer must have a 10 – pound fire extinguisher on hand.

Signature: _____

IN CONSIDERATION FOR THE RIGHT TO OPERATE A CONCESSION AT THE

Pillage at the Village Festival 2010 ON August 13th & 14th 2010

THE ABOVE GROUP OR VENDOR AGREES TO PAY THE VILLAGE OF
TAHSIS THE SUM OF \$ _____ AND AGREES TO READ
AND ABIDE BY ALL THE CONDITIONS AS WRITTEN ABOVE.

SIGNATURE

(PRINT NAME)

DATE:

Completed contracts and Cheques to be mailed to:

Village of Tahsis C/O Pillage at Village
977 South Maquinna Drive,
Tahsis B.C.
V0P 1X0

Please read all information carefully.

If you have questions please email Amber@bouncehardproductions.com

Please complete all information. Incomplete applications will not be processed.
Applications submitted without fees will be returned.

Mail package to:

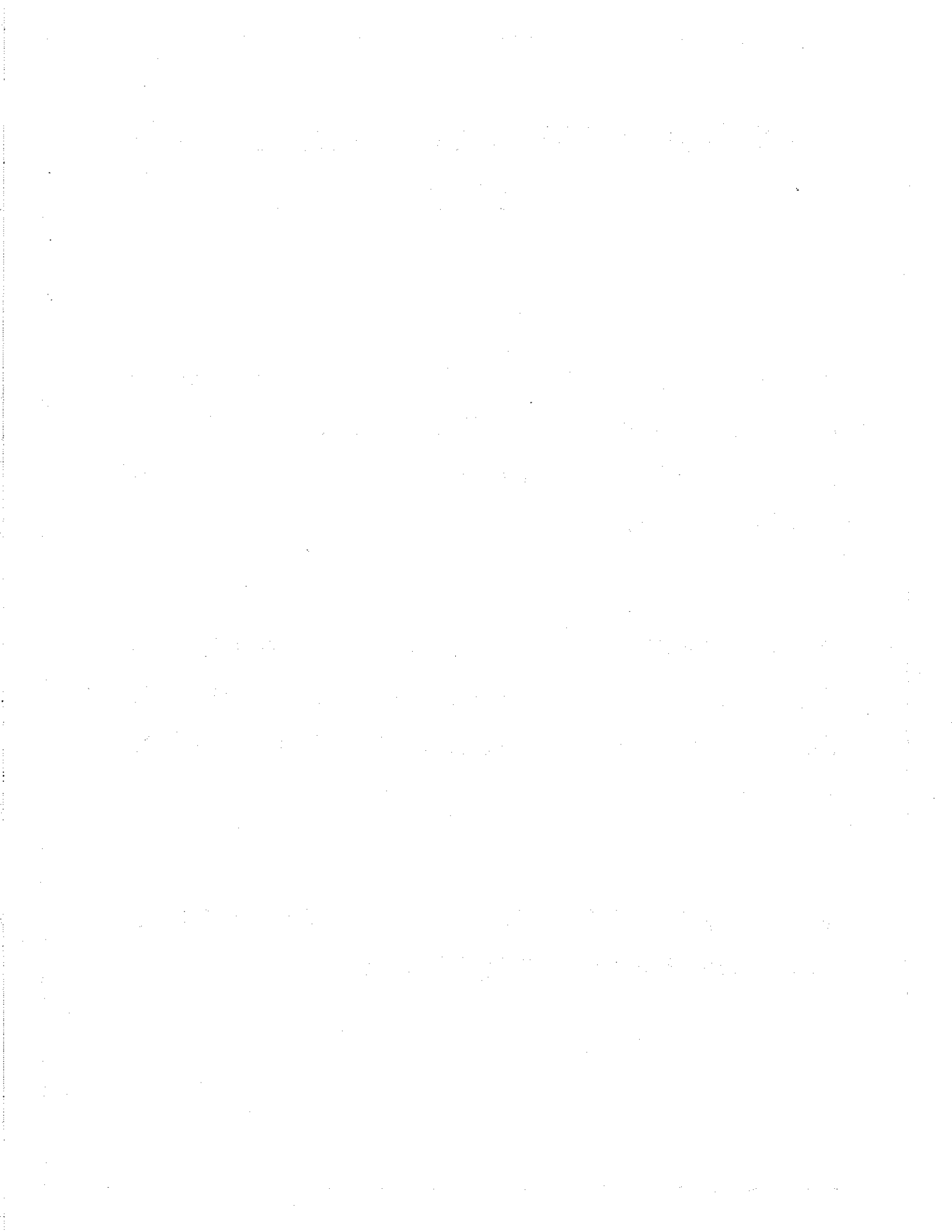
Village of Tahsis,
977 South Maquinna Drive,
Tahsis B.C.
V0P 1X0

VANCOUVER ISLAND HEALTH AUTHORITY
(VIHA)

INFORMATION IS ATTACHED REGARDING APPLYING FOR A TEMPORARY PERMIT TO SELL FOOD AT THE "PILLAGE AT THE VILLAGE" MUSIC FESTIVAL EVENT.

PLEASE NOTE: ALL VENDORS PLANNING TO PROVIDE FOOD SERVICES AT THE EVENT ARE REQUIRED TO HAVE A TEMPORARY PERMIT FROM VIHA.

VIHA STATES THAT ANTICIPATED TURNAROUND TIME FOR THIS PERMIT IS 2 WEEKS.





Temporary Food Service

Dear Food Vendor/Event Organizer:

RE: Special Event Food Sales

Enclosed is the **APPLICATION TO OPERATE** a Temporary Food Service.

The Event Organizer will fill out their section of the form and make copies available to all interested potential Vendors who in turn complete their portion prior to submitting to Health. Where common facilities [washrooms, garbage containers, power, etc.] are provided, the Organizer will complete the *Layout Plan* attachment illustrating the location of these facilities. This common *Plan* should also be made available to each participant for context so they can organize their food service relative to the overall set-up. A written record of all attending approved vendors should be retained after each Event for review by the District Health Officer upon request.

The nature of the food(s) intended to be sold will determine the type of Application the Vendor needs to fill out. Foods can be categorized according to risk. Examples of food risk types are illustrated on the accompanying **Guide for BC Food Services Application Flowchart**. In an effort to formalize the approval process for foods deemed to be "lower risk", the Province created the "**Temporary Food Market Guidelines**" in April 2009. Should the food types you intend to sell fall within this general category, contact your local Health Authority Office to make arrangements to review the information package. Vendor-completed Applications should then be forwarded to this Office no less than two weeks prior to the intended date of operation for review and approval consideration.

The Temporary **APPROVAL TO OPERATE**, once issued by the Health Authority to each qualifying participant, can be appended to the Application and returned to the Applicant to be posted onsite for the duration of their times of operation.

Our common goals are similar: *To successfully provide safe and wholesome food to the Public*. Thank you for your attention in this regard and please call should you have any questions.

Best of success with the event.

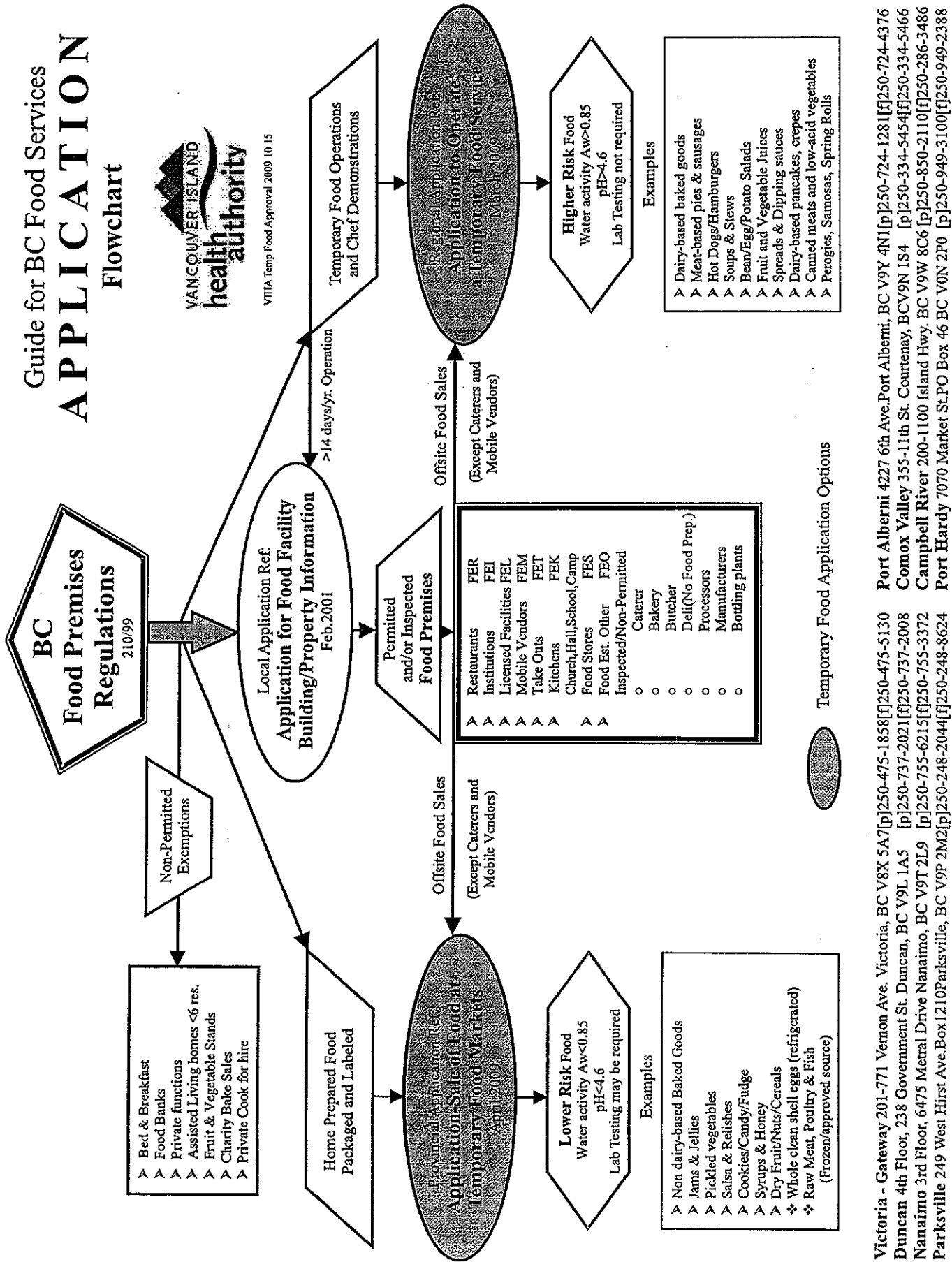
District Environmental Health Officer

Attached: Guide for BC Food Services **Application Flowchart**
Application to Operate a Temporary Food Service

Guide for BC Food Services APPLICATION Flowchart



VITHA Temp Food Approval 10 15



- Non-Permitted Exemptions**
- > Bed & Breakfast
 - > Food Banks
 - > Private functions
 - > Assisted Living homes <6 res.
 - > Fruit & Vegetable Stands
 - > Charity Bake Sales
 - > Private Cook for hire

Home Prepared Food
Packaged and Labeled

Provincial Application Ref:
**Application-Sale of Food at
Temporary Food Markets**
April 2009

Lower Risk Food
Water activity Aw<0.85
pH<4.6
Lab Testing may be required

- Examples**
- > Non dairy-based Baked Goods
 - > Jams & Jellies
 - > Pickled vegetables
 - > Salsa & Relishes
 - > Cookies/Candy/Fudge
 - > Syrups & Honey
 - > Dry Fruit/Nuts/Cereals
 - ❖ Whole clean shell eggs (refrigerated)
 - ❖ Raw Meat, Poultry & Fish
(Frozen/approved source)

Permitted
and/or Inspected
Food Premises

- > Restaurants
- > Institutions
- > Licensed Facilities
- > Mobile Vendors
- > Take Outs
- > Kitchens
- > Church, Hall, School, Camp
- > Food Stores
- > Food Est. Other
- > Inspected/Non-Permitted
 - o Caterer
 - o Bakery
 - o Butcher
 - o Deli(No Food Prep.)
 - o Processors
 - o Manufacturers
 - o Bottling plants

Offsite Food Sales
(Except Caterers and
Mobile Vendors)

Local Application Ref:
**Application for Food Facility
Building/Property Information**
Feb.2001

> 14 days/yr. Operation

Temporary Food Operations
and Chef Demonstrations

Regional Application Ref:
**Application to Operate
a Temporary Food Service**
March 2009

Higher Risk Food
Water activity Aw>0.85
pH>4.6
Lab Testing not required

- Examples**
- > Dairy-based baked goods
 - > Meat-based pies & sausages
 - > Hot Dogs/Hamburgers
 - > Soups & Stews
 - > Bean/Egg/Potato Salads
 - > Fruit and Vegetable Juices
 - > Spreads & Dipping sauces
 - > Dairy-based pancakes, crepes
 - > Canned meats and low-acid vegetables
 - > Perogies, Samosas, Spring Rolls

Temporary Food Application Options

- Victoria - Gateway 201-771 Vernon Ave. Victoria, BC V8X 5A7 [p]250-475-1858 [f]250-475-5130
- Port Alberni 4227 6th Ave. Port Alberni, BC V9Y 4N1 [p]250-724-1281 [f]250-724-4376
- Duncan 4th Floor, 238 Government St. Duncan, BC V9L 1A5 [p]250-737-2021 [f]250-737-2008
- Comox Valley 355-11th St. Courtenay, BC V9N 1S4 [p]250-334-5454 [f]250-334-5466
- Nanaimo 3rd Floor, 6475 Metral Drive Nanaimo, BC V9T 2L9 [p]250-755-6215 [f]250-755-3372
- Campbell River 200-1100 Island Hwy. BC V9W 8C6 [p]250-850-2110 [f]250-286-3486
- Parksville 249 West Hirst Ave. Box 1210 Parksville, BC V9P 2M2 [p]250-248-2044 [f]250-248-8624
- Port Hardy 7070 Market St. PO Box 46 BC V0N 2P0 [p]250-949-3100 [f]250-949-2388

APPLICATION TO OPERATE

A TEMPORARY FOOD SERVICE



Please complete this application and deliver, fax, mail or email to the local Health Authority **AT LEAST 14 DAYS PRIOR TO THE EVENT DATE**. Incomplete or late applications may not be processed. Any questions; please contact your local Health Officer.

Local VIHA Office nearest Event

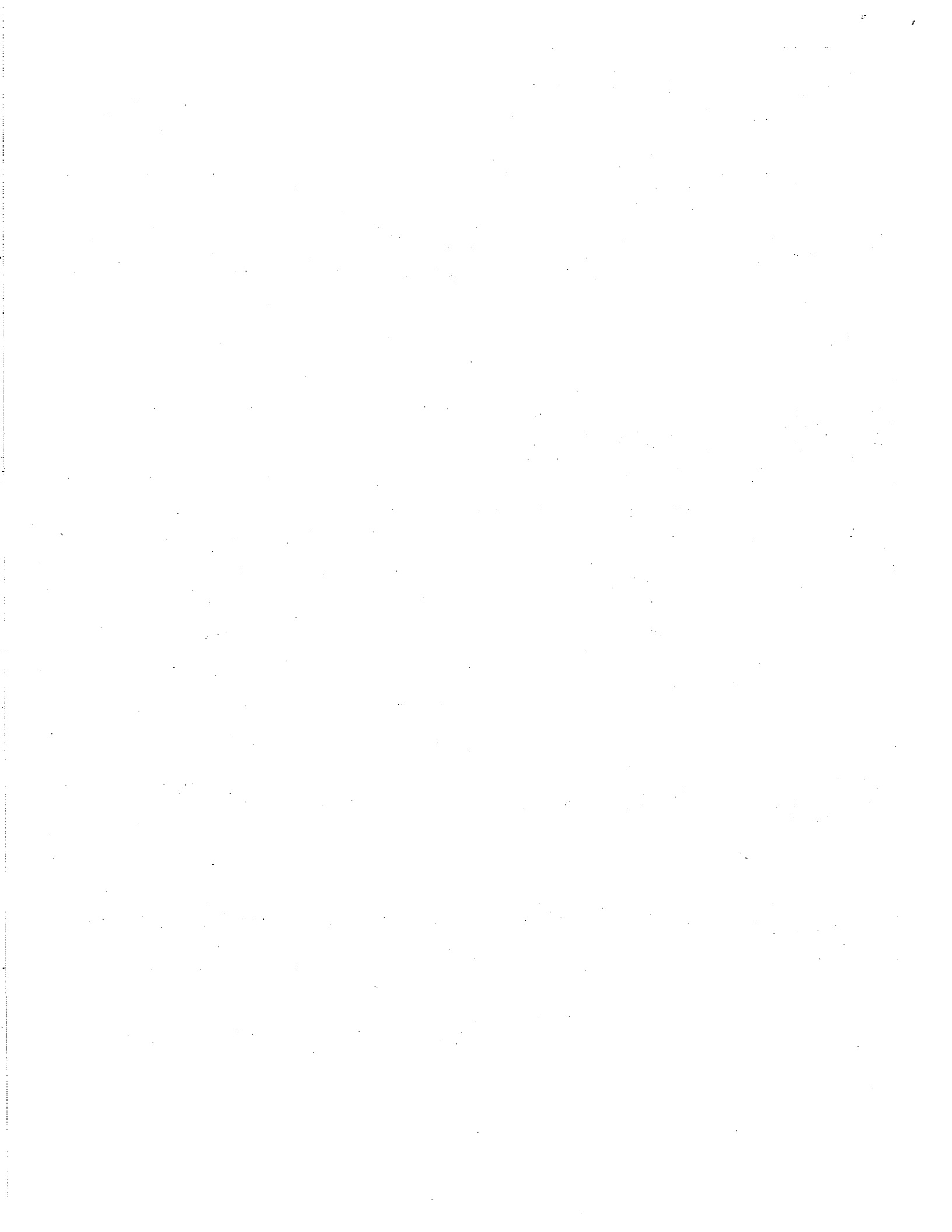
Phone Fax e-Mail

Name of Event:		Food Service Name:	
Location:		Date(s) and Time of Operation:	
Event Organizer:		Operator(s):	
Day Phone:	Cell Phone:	Day Phone:	Cell Phone:
Fax:	eMail:	Fax:	eMail:
<i>As Event Organizer, complete this portion of the Application and distribute to all participating Food Vendors ensuring that an Approval to Operate has been issued for each Applicant prior to the event date.</i>		Mailing Address:	
		Other Information:	
Signature:			

VENDOR SET-UP: Food Trailer Tent Canopy Mobile Cart Building Other _____

Food Item(s)	Hot / Cold		Where Prepared	Preparer's Name	Cooking Method
	Hot	Cold			

How will food be protected and kept hot/cold while being transported prior to service?	What will be the source of your hot and cold running water?
How will cold food be kept below 4°C (40°F) and/or hot food be kept above 60°C (140°F)?	What handwashing/warewashing facilities will be provided?
How will food be served?	How will food preparation surfaces, utensils and equipment be cleaned and sanitized?







Environmental
Health Officer

Suit 200-1100 Island Hwy,
Campbell River, BC V9W 8C6
Tel: (250)850-2110 Fax: (250)286-3486

FOOD SAFETY PLAN

Business Name: _____

Address: _____

Owner/Operator: _____

Food Premises Regulation - B.C. Reg. 299/2007

Food handling procedures

23 (1) In this section:

"critical control point" means a location in a food service establishment or a step in the establishment's procedures where failure to comply with the Act or this regulation may result in a health hazard;

"critical limit" means standards that must be met to ensure that a health hazard does not occur at a critical control point.

(2) Every operator of a food service establishment must have written procedures to ensure that a health hazard does not occur in the operation of the establishment.

(3) The written procedures required by subsection (2) must include

- (a) identification of all critical control points,
- (b) critical limits for those critical control points,
- (c) the procedures to be followed to ensure adherence to the critical limits, and
- (d) the actions to be taken in the event that the critical limits are not adhered to.

This section becomes effective July 1, 2000.

Date Prepared: _____

Draft Generic Food Safety Plan

Step	Food Safety Hazards	Critical Step	Critical Limits	Monitoring the Critical Steps	Corrective Action
Receiving	Contamination, Pathogens, Toxins, Parasites.	Yes	Obtain meat, eggs, poultry, fish, shellfish, dairy from approved facility	Check paperwork each load	Reject product if not from an approved source.
Receiving	Contamination, Pathogen growth	Yes	PHF Temperature <4°C	Visual inspection, check temperature before unloading	Reject load if contaminated or >4°C if PHF's
Storage	Growth of pathogens, contamination	Yes	PHF Temperature <4°C	Check food and air temperature every 4 hours	< 2 hours out of temp. = cook immediately, or cool rapidly to 4°C > 2 hours out of temp. or contaminated = discard
Preparation	Growth of pathogens and toxin development, contamination	Yes	PHF's out of refrigeration <1 hour	Note time PHF's taken from temperature control	Cook immediately or cool rapidly using ice
Cooking	Pathogen elimination	Yes	• 63°C/15 sec • 70°C/15 sec • 74°C/15 sec	Check temperature at the end of cooking	Continue heating until temperature achieved
Hot Holding	Pathogen growth and toxin development, contamination	Yes	≥60°C	Check temperature in hot hold unit every 2 hours	Reheat to 74°C if temperature drops below 56°C. Adjust equipment. If > 2 hour out of temp. or contaminated = discard
Cooling	Pathogen growth	Yes	Cool from 60°C to 20°C within 2 hours and from 20°C to 4°C in 4 hours.	Check food temperature every hour	Discard food if standard not met
Reheating	Pathogen elimination	Yes	Reheat to 74°C. Reheating must take less than 2 hours	Check temperature of food every hour	Discard if time/temperature parameters not met.

Recipes that vary from this plan require individual plans.

- Wash hands appropriately
 - Prevent cross-contamination
 - Allergy awareness
- PHF = potentially hazardous food

Food Safety Plans

Name of Premise: _____

Menu Items: (Include foods that are prepared in the same manner per plan.):

Receiving: (Include where items are purchased & if received frozen or fresh.)

Monitoring: (What checks are done to ensure a safe product? E.g. Temperature or visual checks)

Corrective Actions: (What will be done if the product is damaged or rendered unsafe? E.g. Discard or return to supplier)

Storage: Where will the product be stored & at what temperature? (4°C/ 40°F or -18°C /0°F)

Monitoring: (How will you ensure the product will remain safe? E.g. Temperature checks)

Corrective actions: (What will be done if the storage temperature becomes unsafe? E.g. Phone repair man, transfer food to working cooler)

Preparation: *Avoid cross contamination; wash hands, use clean and sanitized work surfaces & equipment.*

over →

Cooking: (Include how items are cooked as well as the safe cooking temperatures (Min. 74 °C/165°F))

Monitoring: (What procedures are in place to ensure the food is cooked properly? E.g. Check with probe thermometer, visual checks)

Corrective actions: (What will be done if the food item isn't properly cooked when checked? E.g. If within 2 hrs reheat to 74°C)

Hot Holding: (Will the item be hot held? (Min. 60°C/140°F))

Monitoring: (How will you ensure the food remains safe? E.g. check with probe thermometer)

Corrective Actions: (What will be done if the temperature drops below 60°C/140°F? E.g. reheat to 74°C if within 2hrs or discard)

Cooling: Use shallow pans, cooling wands, ice bath, cool from 60°C to 20°C in less than 2 hrs and from 20°C to 4°C in less than 4 hrs.

Reheating: Reheat quickly to 74 °C/165°F for at least 15 seconds, reheat once and discard leftovers.

Please remember that all food handlers must be aware of this plan & have easy access to it. Daily records are vital!!



Environmental
Health Officer

200-1100 Island Hwy.
Campbell River, BC V9W 8C6
Tel: (250)850-2110
Fax: (250)286-3486

SANITATION PLAN

Business Name: _____

Address: _____

Owner/Operator: _____

Food Premises Regulation - B.C. Reg. 299/2007

Sanitation procedures

24 (1) Every operator of a food service establishment must have written procedures to ensure the safe and sanitary operation of the establishment.

(2) The written procedures required by subsection (1) must include

- (a) the cleaning and sanitizing requirements for the establishment and for all equipment and utensils used in the establishment,
- (b) the identification of cleaning and sanitizing agents used in the establishment, including their concentrations and their uses, and
- (c) the identification of all pesticides used in the establishment, including their uses and their storage requirements.

This section becomes effective July 1, 2000.

Date Prepared: _____

CLEANER _____

USE _____

CONCENTRATION _____

INSTRUCTIONS _____

SAFETY PRECAUTIONS _____

CLEANER _____

USE _____

CONCENTRATION _____

INSTRUCTIONS _____

SAFETY PRECAUTIONS _____

CLEANER _____

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SAFETY PRECAUTIONS _____