



Submit completed Application Form with Plans OR

Fax Completed Form to 655-4699 or
email: PHIOC@saskatoonhealthregion.ca

Food Carts & Food Trucks Application Form

Note: Food Premise Application Form should be submitted with your facility plans to expedite the process

BPA# _____

Date: _____

Facility Name: _____ Address: _____

Mailing address of Owner/ Operator: _____ Name: _____
(where approval letter will be mailed to)

Address: _____

City: _____

Prov: _____ Postal Code: _____

Food Carts

Storage Facility or Base of Operation
Location:

Address: _____

City: _____

Prov: _____ Postal Code: _____

Phone Numbers: _____
(daytime number/ cell number for plan approval questions)

Menu & Food source: _____

Base of Operation – food carts (describe arrangements for)

2 Compartment sink _____

Staff washroom _____

Sufficient cold & dry storage _____

Separate from other businesses _____

Food Trucks

Menu & Food source: _____

1. Washrooms

a. Public Washrooms have been arranged in writing with an adjacent facility

Yes No

b. Staff washrooms do not open directly into a room where food is stored or prepared

Healthiest people ~ Healthiest communities ~ Exceptional service

- Yes No
 c. If no staff washroom is available in the truck, a written agreement has been
 obtained from an adjacent facility.
 Yes No

2. Food Preparation area:

Number of Plumbing Fixtures on cart or in truck

- _____ hand basins(1 minimum)(is there at least one in each processing area? Yes No)
 _____ 2 compartment sinks(1 minimum)
 _____ 3 compartment sinks
 _____ commercial dishwasher (are disposable wares served to the public? Yes No)
 _____ hot water/supply available/operable Yes No

3. Finishing Materials

a. General areas

- Floors _____
- Walls _____
- Ceiling _____
- Food preparation surfaces _____

b. Washrooms

- Floors _____
- Walls _____
- Ceiling _____

4. Ventilation (in trucks only)

- a. Range Hood is NFPA 1996 compliant Yes No
 b. Washroom ventilation supplied Yes No

5. Storage (Size and Type)

- a. Dry Storage _____
 b. Coolers _____

 c. Freezers _____

 d. Cleaning supplies _____

Note: Cold storage units must be able to accommodate the number of meals/ sittings proposed per day. Approximately 0.25 – 0.3 ft³ (.007 - .008 M³) per meal cold storage and 0.1 – 0.3 ft³ (.003 - .008 M³) per meal freezer space.

* if only using freezer gel packs menu is limited to commercially prepared wieners and an 8 hour operating limit daily.

6. Cooking Equipment (list pieces of equipment) ***Deep fryers are prohibited on food carts**

7. Power supply for food cart or truck (to operate coolers/hot water tank ie. Propane, 12 volt battery, generator) _____

Healthiest people ~ Healthiest communities ~ Exceptional service

8. Menu Type (Full service, sushi/ sashimi, sharwarma/ donair, buffet, deep fried, snacks, self serve, food cart etc.) _____

9. Employee clothing storage area (state where, separate from food service area)

10. Water Supply – state location on where water will be supplied and size of storage tank
(minimum 18.9 L for food carts)

11. Grey water - state where grey water will be disposed of and size of storage tank.
(minimum 15% larger than the water tank or 28.4 L for food carts)

12. Comments/ Reason for plan submission (new facility, renovations, addition etc.)

