

There are TWO Categories of Food that can be sold at the Saturday Market:

- 1: Processed, packaged, pre-made food.
- 2: Food for Immediate Consumption (Food made on site)

**1: Temporary Food Market**

(processed and packaged foods not for immediate consumption)

- **Low Risk - Does not need Health Approval or lab results**

See list:

[http://www.bccdc.ca/resource-gallery/Documents/Guidelines%20and%20Forms/Guidelines%20and%20Manuals/EH/FPS/Food/Guidelines%20-%20Sale%20of%20Foods%20at%20Temporary%20Food%20Markets\\_current.pdf](http://www.bccdc.ca/resource-gallery/Documents/Guidelines%20and%20Forms/Guidelines%20and%20Manuals/EH/FPS/Food/Guidelines%20-%20Sale%20of%20Foods%20at%20Temporary%20Food%20Markets_current.pdf)

Scroll down to page 10 for list of Low Risk packaged foods

- **High Risk - High Risk Packaged Foods list on Page 11**

Will need a letter of confirmation

Application here:

<https://www.islandhealth.ca/sites/default/files/2018-05/temporary-food-market-higher-risk-application.pdf>

High Risk Packaged Foods list on Page 11

Products must be lab tested. Results need to be handed in to the market manager and kept on site.

Lab Testing Site in Victoria:

<https://www.caro.ca/food-testings/>

**2: Foods for Immediate Consumption**

(Fresh food for eating on site or takeout)

- **Mobile Food Premises**  
(Obtain approval from Health Authority to operate as a Commercial kitchen)
- **Apply for a “Temporary Event Permit” through Island Health**

<https://www.islandhealth.ca/sites/default/files/2018-05/temporary-food-service-application.pdf>

The permit must be approved by VIHA before selling at the market. A copy of it has to be kept on hand by the Manager. Application process takes 14 days.

Applicants will be required to have an agreement with an approved and permitted kitchen for their food preparation.

Menu items need to be lab tested.

