



Hospitality Services
by sodexo

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Barbeques

Your package contains:

- Food Service Request Form
- Hand Washing Procedures
- Special Events Application: this form is found online on the KFL&A Public Health website (Link provided). **Reply may take several days and approval must be granted in order to qualify your event. Without approval from the KFL&A Public Health Office your request will not be granted.**
- Special Events Checklist from KFL&A Public Health (Link provided)

The steps listed below should be followed prior to your event:

- Book your room or area and commercial kitchen if necessary, through the appropriate booking office (such as the Student Life Centre, General Office, Room Reservations, Event Services or the specific Faculty or Department, etc.).
- Provide as much information in detail as possible on the forms to avoid delay.
- Once the necessary paper work has been completed, return as a package, to the Hospitality Services Office, Room E022 Victoria Hall, for processing (**at least 2 weeks in advance**).
- **Consult our Environmental Health & Safety Department at 533-2999 to ensure your BBQ meets the University's safety guidelines.**

The Administration of Hospitality Services will send confirmation if your request has been approved or declined, by email or phone. It is important to leave a phone number and email address where you can be reached during the day. If you do not hear from us several days after submitting your forms please call us to follow up.

If you have any questions, please call Hospitality Services Office (613) 533-2953. Our fax number is (613) 533-6665.

Queen's University Food Service Request Form

Return to the Hospitality Services Office
 Victoria Hall, E022, Queen's University
 Tel 613 533-2953 Fax 613 533-6665



<p style="text-align: center;">EVENT INFORMATION</p> <p style="text-align: center;">Type of Request (please check one)</p> <p><input type="checkbox"/> Bake Sale</p> <p><input type="checkbox"/> Employ a Caterer off Campus <small>(Provide name of caterer)</small></p> <p>_____</p> <p><input type="checkbox"/> Pot-Luck</p> <p><input type="checkbox"/> Catered by Sponsor</p> <p><input type="checkbox"/> Outdoor BBQ</p>	<p>Is this event</p> <p><input type="checkbox"/> Open to the public? <input type="checkbox"/> By Invitation only?</p> <p>Will tickets be sold to the event? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Student Event? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Will food be sold? <input type="checkbox"/> Yes <input type="checkbox"/> No</p>
Group/Department name:	Event:
Date: <small>Day Month Year</small>	Hours: from _____ to _____
Location: Room Number Building or Specific Outdoor Location	Numbers attending:
Plans for event (brief description):	

NOTE

1. This form must be completed at **least two weeks** in advance of the event.
2. This procedure applies to all events at which any food items are offered.
3. **No on-campus advertising for the event may occur until the Associate Director of Housing & Ancillary Services has given approval.**
4. Applications are subject to restrictions on space availability and the University commercial commitment.

SPONSOR / CONTACT INFORMATION

Name & Email (please print)

Address

Postal Code Telephone (during the day)

I have read this document and understand that I am responsible for running this event under the regulations set forth by the University and in accordance with the guidelines distributed by the Residence & Food Services office and the KFL&A Public Health Office.

Signature _____

Date _____

REFERENCE (for office use only)

- | | | |
|--|---|--|
| <input type="checkbox"/> Bake Sale | <input type="checkbox"/> Health regulations on bake sales | <input type="checkbox"/> Hand Washing |
| <input type="checkbox"/> Caterer | <input type="checkbox"/> Copy of caterer's insurance | |
| <input type="checkbox"/> Potluck | <input type="checkbox"/> Copy of guidelines | <input type="checkbox"/> Hand Washing |
| <input type="checkbox"/> BBQ | <input type="checkbox"/> Guidelines for outdoor BBQ | <input type="checkbox"/> SOP Authorization |
| <input type="checkbox"/> Catered by Sponsor - | <input type="checkbox"/> SOP Authorization | <input type="checkbox"/> Safe Food Handling Procedures |
| | <input type="checkbox"/> Safe Food Handling Procedures | <input type="checkbox"/> Hand Washing |

Authorized Signature _____

Date _____

Associate Director of Housing & Ancillary Services

HAND WASHING PROCEDURES FOR FOOD SERVICE WORKERS

Fact: The hands are the number one source of spreading food-borne illnesses.

Fact: Proper, frequent hand washing can minimize the spread of such illnesses because hand washing breaks the chain from contamination to food.

The Facts on Proper Hand Washing Procedures

How:

- Wet hands thoroughly. This helps increase the effectiveness of the soap.
- Apply soap using friction. Lather well for a least 20 seconds. Pay special attention to fingertips and thumbs.
- Rinse well, holding hands downward.
- Dry hands thoroughly with paper towel; use paper towel to turn off taps. At home, try to use individual towels, and wash towels regularly.
- Properly dispose of paper towel.

What with?

- Soap
- Running water, water should be warm, but not hot enough to burn skin

When:

- After coughing, sneezing, combing or touching your hair, or touching your face
- After using the restroom, smoking, eating, and after any breaks
- Before and after smoking cigarettes
- After working with raw foods, wash hands before working with cooked foods
- After taking out the trash, touching dirty dishes, utensils, or equipment
- After any potential cross-contamination, such as shaking someone's hand, handling cash, using the telephone

KFL&A Special Events Application Form

<https://kfla.formbuilder.ca/Environmental-Health/Special-Event-Application-Form>

KFL&A Special Events Checklist for Food Vendors

<https://www.kflaph.ca/en/healthy-living/Food-Safety.aspx>