

# School District 91 Local Food Supplier Application

## Appendix A- Local Farm Application Form/Purchasing Agreement

Name of individual/Registered Farm or Business \_\_\_\_\_

Address \_\_\_\_\_

Town \_\_\_\_\_

Phone number \_\_\_\_\_

Email \_\_\_\_\_

Items available: \_\_\_\_\_

Yes / No

I acknowledge I must inform the school about any changes to farm practices or the health of animals immediately

Are you confident the water used for irrigation and washing any product is safe and free from contaminants?

Source of water (if not town water, when was the last water test done?):

Are the crops, or animals) in good condition and without evidence of disease or pest activity?

Are you keeping records of all your products in case you need to trace back?

Are products free from pesticides and chemical residues?

I understand all animal meat must go to a licensed Abattoir or Farmgate Plus facility for slaughtering, and a Northern Health/Canadian Food Inspection Agency approved facility for processing, and be appropriately labelled and dated.

Do you agree to cover, label and date all product for the school district?

Do you agree to transport any food items in a safe manner, meaning covered and protected from contamination, at proper FOODSAFE temperatures, and stored per FOODSAFE standards.

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I have read and understand the best management guidelines expected of the farm/business to supply to school district 91.













I understand that the school district reserves the right to pause receiving of any items if there are concerns. They may also refuse any delivery if the product is not too FOODSAFE standards.

Signature of farm/business owner

Reviewed by:







Into Summary ⌵

 List of Facilities 12

-  Bulkeley Valley Custom Slaughter - Abattoir - Telkwa
-  Chillo Creek Ranch - Farmgate Plus - Prince George
-  Country Locker - Abattoir - Vanderhoof
-  Garrendenny Farms - Farmgate Plus - Prince George
-  Kawano Farms - Abattoir - Prince George
-  Rafter MC AGventures - Farmgate Plus - Vanderhoof
-  Talok Fisheries Limited Partnership - Receiver - Burns Lake
-  Talok Fisheries Limited Partnership - Receiver - Burns Lake
-  The Klassen Cabin - Farmgate Plus - Fraser Lake
-  The Smithers Sausage Factory Ltd. - Processor - Smithers
-  The Speckled Sow Butchery & Market Ltd. - Farmgate Plus - Vanderhoof
-  Woodhouse Cottages and Ranch - Farmgate Plus - Prince George

Legend ⌵

**Meat and Seafood Inspection**

-  Meat - Abattoir
-  Meat - Farmgate
-  Meat - Farmgate Plus
-  Seafood - Processor
-  Seafood - Receiver
-  Seafood - Vendor