

Temporary Food Service Event Notification Exemptions



Temporary events are gatherings that include exhibitions, fairs, and festivals. A notification submission to Nova Scotia Department of Agriculture is typically required to sell food at a temporary food service event. However, if the food you are distributing is considered to be 'low risk' you do not need a notification receipt under the Food Safety Regulations.

What is a low-risk food?

Food that

- does not need to be kept refrigerated or frozen to stop the growth of bacteria and to prolong the life of the food product
- does not contain ingredients that bacteria could grow on, such as meat or fish

If the food you are preparing contains dairy or egg products, make sure it has

- a high salt or sugar content
- low moisture content or
- low pH

Not sure if your foods are "low risk"?

Contact your local Public Health Inspector .

Some examples of "low risk" foods are:

- Baked goods without dairy, meat fillings, or toppings, such as:

bread, buns and biscuits
pancake mix with water only
brownies
butter tarts
fruit tarts
pastries
cakes
cookies

muffins
fried or baked donuts
baklava
pandan ogura cake
chiffon cake
cassava cake
brigadeiros (Brazilian)
atta halwa

- Sweets/snacks:
 - cotton candy
 - hard candy
 - chocolate
 - fudge
 - toffee
 - popcorn
 - popsicles
 - brittle
 - chocolate covered non-perishable foods (nuts, dried fruit)
 - chakli
 - murukku
 - chivda
- Dry foods:
 - dried fruits and vegetables
 - dry cereal products and grain mixes
 - noodles (dry flour and water only, no egg based)
 - spices and seasoning
 - salt
 - dried herbs
 - granola, trail mix, nuts & seeds
 - dry baking mixes and soup mixes
- Fresh fruit or vegetables, when sold whole
- Coffee and tea, served with single-service creamers/milk
- Lemonade
- Novelty ice creams — from a commercial source
- Prepackaged shelf stable foods:
 - potato chips
 - chocolate bars
 - candy
 - cookies
 - crackers

These exemptions are for temporary events, if you wish to sell at the places listed below, a food establishment permit is required.

- Facilities that make food, such as restaurants, cafeterias, caterers, or bakeries
- Facilities that sell food, such as convenience stores, grocery stores, and coffee shops
- Facilities, such as hospitals, health centres, special care homes, long-term care homes, and licensed child-care centres, that care for vulnerable people

For more information on food safety, visit novascotia.ca/nse/food-protection/.

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