

APPROVED EXHIBIT FOOD SERVICES STANDARD: FOOD COURT

Each booth must have their own:

1. Plumbed water, hot water and grease trap, (interceptor)
2. Equipment for washing by hand consisting of,
 - (i) A three compartment sink or three sinks, of corrosion-resistant material of sufficient size to ensure thorough cleaning and sanitizing of utensils,
 - (ii) Dedicated hand washing sink.
3. Indoor Ecologizer
4. Regulation approved fire extinguisher.

****Absolutely no sharing of sinks or prep tables is permitted.**

All Menu Items must be approved by The Royal Commercial Manager. Any items that are added without approval will not be permitted to be served.

APPROVED EXHIBIT FOOD SERVICES STANDARD: ARTISINAL BOOTHS

1. Any /All food processing and packaging performed on-site (cutting, chopping, warming, cooling, pouring, packaging items into take home formats or any change to original food formats) an electrical (portable) hand washing basin with both hot and cold water is required at your booth site. It is highly recommended that food prep is done prior to arriving each morning to ensure minimal risk of contamination. Sneeze guards and/or food covers must be used at all times for items to purchase on display.

****For those booths that are serving purchased food for on-site consumption, microwavable or micro-convection ovens, self-contained convection or toaster ovens are permitted in this area of the show-floor + a minimum two compartments sink (portable, electrical with hot and cold running water) in addition to a dedicated hand washing sink must be in place for a full Toronto Public Health inspection. Any other cooking method must be approved by show management as it may be restricted in areas of the show floor.**

2. All Sampling of products must be available in single sample sizes, using tongs, tooth picks, individual serving cups or napkins.

3. Sampling May only be done in your direct contracted booth space.

4. Community sinks will be available for items that must be washed during the day or before transport at end of day. These are not hand washing sinks.

5. Artisans who are selling packaged products only, and are not sampling are still required to have at minimum a hand sanitizer solution and paper towel in their booth space.

6. Only approved products as outlined on contracts may be sold.

All Food Exhibitors are required to fill out Toronto Public Health forms. **Forms are due back on September 15th 2018.** The Royal works closely with Noraxx, Exhibition Place Building Safety Standards, TFS and The Toronto Public Health department. If inspections reveal your booth is not at its minimum safety standards, The Royal Agricultural Winter Fair will close your booth without further notice until all corrective measures are taken.