



## Food Service Basics 101 - The Royal

### Artisanal 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 consumable items 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, toothpicks, individual serving cups or napkins.

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

4. Artisans who are selling cold sealed 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.

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

6. Sample Size

- Food and beverage samples are limited to a maximum 2oz (56g), 1"x1" or 2oz (56ml) by volume and are 'bite-size'.

### 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.

## **Marketing Companies / Commercial Food Product Launches**

If booth space is contracted for the purposes of sampling only: Brand Awareness and/or commercial product launches, commercial product promotion there is a charge of **\$3,500 + HST** and the guidelines below apply.

### 1. Sample Size

- Food and beverage samples are limited to a maximum 2oz (56g), 1"x1" or 2oz (56ml) by volume and are 'bite-size'.
- Any larger sized samples must be approved by management and must not compete with saleable products on the show floor.

### 2. Promotion Sample Distribution

- Samples may only be distributed from the contracted space.
- Approved sampling products will be listed in Schedule A of the Commercial Exhibit Licence Agreement.

3. 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.

All Food Exhibitors are required to fill out Toronto Public Health forms. Forms are due back by September 15<sup>th</sup>.

If any public health measures change the basic guidelines above, exhibitors will be updated in writing prior to the event.