

General: Artisanal Food Operations at The Royal Agricultural Winter Fair

All food – including samples must be obtained from or prepared in an approved source e.g. inspected by a government agency

- Home prepared foods are not allowed
- Unpasteurized food such as apple cider and/or milk are not permitted for sale or given as samples

1. Preparation of food at the event should be limited to final assembly and cooking while minimizing the time that food is out at room temperature during preparation. Food prep should be done prior to arriving each morning to ensure minimal risk of contamination. Any /All food processing and re-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. The Royal can rent (first come/serve) a portable handwash sink for those who do not have their own. Hand sanitizers or Spigot Format hand washing does not replace the requirements for a electrical (portable) hand washing basin with both hot and cold running water.

- \$250 plus HST for the 10 days at the time of contract signing.
- \$375 plus HST at move-in inspection.

2. Booths that are serving/selling small portion purchased food for on-site consumption, microwavable or micro-convection ovens, self-contained convection or toaster ovens and electric single unit burners 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.

- Bring sauces, soups and gravy to a boil.
- Steamtables, chaffing dishes, display/drawer warmers etc. are not considered cooking equipment and are not to be used for heating or reheating food.
- Equipment such as steam tables, rice cookers and chafing dishes must be used to maintain hot hazardous food at 60°C (140°F) and above.
- Any other cooking method must be approved by show management as it may be restricted in areas of the show floor.

3. All Sampling of products must be available in single sample sizes, using tongs, toothpicks, individual serving cups or napkins (individually pre-sealed hand outs are preferred)

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

5. Artisans who are selling cold sealed packaged products only and are not sampling or re-packaging 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.

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

Special Event

Temporary Food Establishment - Vendor Package

To assist you in organizing a safe event, the following minimum requirements have been provided to minimize the possibility of food borne illness. Please ensure that the "Part 1- Special Event - Temporary Food Establishment Application", along with "Part 2 - Special Event Vendors Information Sheet" is completed and forwarded to the event organizer. **The following are minimum requirements and are by no means all-inclusive.**

A Public Health Inspector will review this information and may contact you to discuss safe food handling practices specific to the foods you are planning to serve.

All person(s) involved in preparation and selling of food to the public are strongly encouraged to attend *Food Handler Training*. As an event organizer it is strongly recommended that you make *Food Handler Training* mandatory for all food vendor(s) participating in your event. Discuss training options for your event with Toronto Public Health.

All food must be obtained from an approved source (e.g. inspected meat, poultry, eggs).

All food must be prepared in a licensed and approved commercial kitchen.

Only limited preparation (cooking and associated assembly) is permitted on site.

No home prepared or home canned foods shall be used, sold or given away.

Unpasteurized food products and/or beverages are not permitted. They cannot be sold or given away as samples (e.g. milk, cider).

(a) Food Preparation and Protection:

- ◆ Only final cooking is permitted at the site of the event (**i.e. no cutting/chopping of ingredients, marinating or other forms of food processing or preparation are allowed**)
- ◆ All individual pre-packaged foods must be served in their original container.
- ◆ All food while being stored, prepared, displayed or transported to the site must be protected against contamination from dust, insects and other sources. **Provide adequate protection by covering the food entirely with a lid, plastic wrap, aluminium foil or wrap items individually.** Where possible provide sneeze guards.

- ◆ Containers of food must be stored at least 15 cm (6 inches) above the ground.
- ◆ Hazardous food must be transported, stored, and maintained at required temperatures. **Cold Foods** must be kept at **4°C (40°F) or less** and **Hot Foods** must be kept at **60°C (140°F) or greater**.
- ◆ **Food probe thermometer(s)** must be available to check the internal temperature of hot and cold hazardous food.
- ◆ Thermometers must be provided in all coolers/refrigerators.
- ◆ All meats must be thoroughly cooked and reheated to the following temperatures for the following hazardous foods:

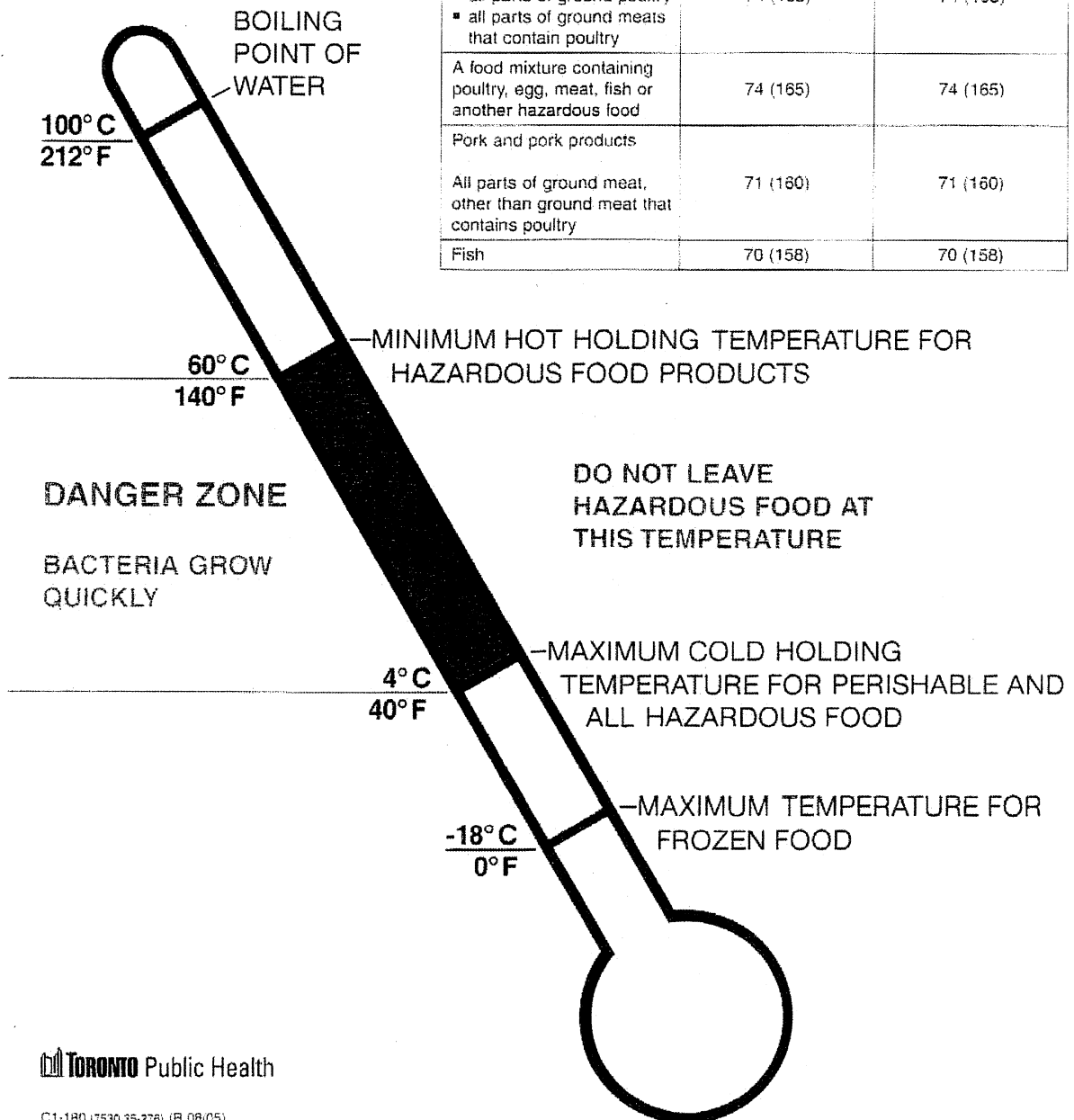
Hazardous Food Items	Cooking °C (°F) for 15 seconds	Reheating °C (°F) for 15 seconds
Poultry <ul style="list-style-type: none"> • whole 	82°C (180°F)	74°C (165°F)
Poultry <ul style="list-style-type: none"> • other than whole poultry • all parts of ground poultry • all parts of ground meats that contain poultry 	74°C (165°F)	74°C (165°F)
A food mixture containing poultry, egg, meat, fish, or another hazardous food e.g. hamburgers	74°C (165°F)	74°C (165°F)
Pork and pork products All parts of ground meat, other than ground meat that contains poultry	71°C (160°F)	71°C (160°F)
Fish	70°C (158°F)	70°C (158°F)

- ◆ **Do not place cooked food on plates or containers that held raw foods.**
- ◆ Hot food storage facilities must be provided for hazardous foods requiring hot storage and shall be capable of continuously maintaining food temperatures at **60°C (140°F) or greater** (e.g. steam table, rice cooker, B.B.Q., etc).
- ◆ Condiments such as mustard, ketchup, sugar, etc. shall be offered in either individual packages or dispensed from a container which protects the condiments from contamination (e.g. pump dispenser or squeeze bottle).

TEMPERATURE CONTROL OF FOODS

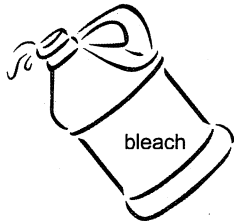
Internal Temperatures for Cooking and Reheating Hazardous Food

Hazardous Food Item	Cooking °C (°F) for 15 seconds	Reheating °C (°F) for 15 seconds
Poultry: ▪ Whole	82 (180)	74 (165)
Poultry: ▪ other than whole poultry ▪ all parts of ground poultry ▪ all parts of ground meats that contain poultry	74 (165)	74 (165)
A food mixture containing poultry, egg, meat, fish or another hazardous food	74 (165)	74 (165)
Pork and pork products		
All parts of ground meat, other than ground meat that contains poultry	71 (160)	71 (160)
Fish	70 (158)	70 (158)


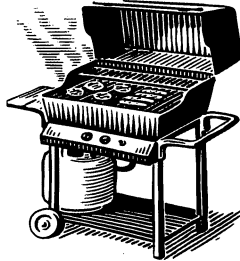


How to Mix Bleach (chlorine) Solution for Sanitizing

What you will need to start:



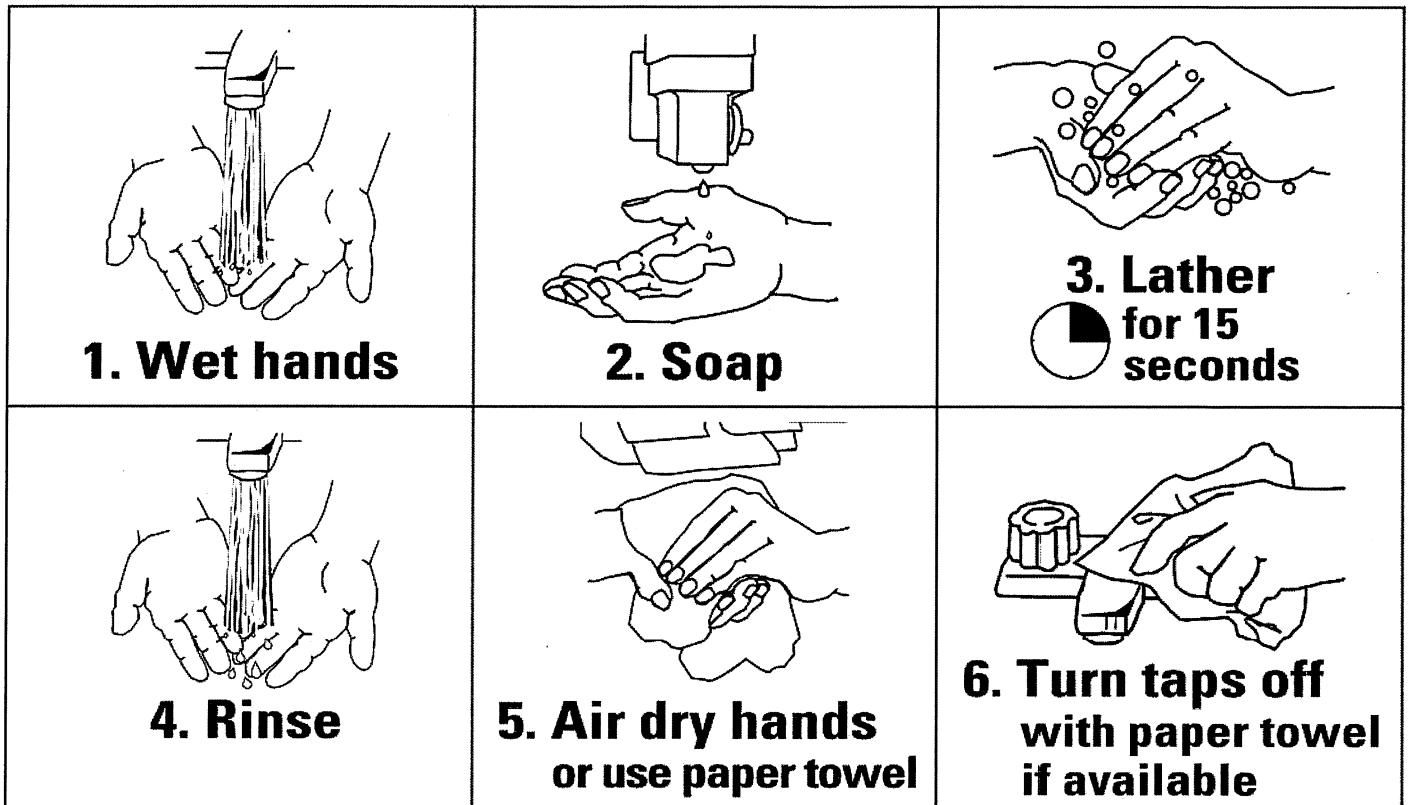
1. Ordinary household bleach solution
2. Teaspoon
3. Measuring cup
4. Spray bottle – label container “sanitizer”

Sanitizing	How to Mix	Solution Strength
Utensils e.g. cutting boards, knives, cooking utensils 	Mix ½ teaspoon of household bleach with 1 litre of water.	100 ppm chlorine solution
Sanitizing Equipment e.g. Coolers, tables, BBQ 	Mix 1 teaspoon of household bleach with 1 litre of water.	200 ppm chlorine solution

Tips to Remember:

- Make a new sanitizing solution at the start of your event.
- Do not mix bleach with detergent.
- Using chlorine test strips, check the strength of the solution.
- Discard sanitizing solution every 3 hours or as needed. The strength of the solution will be weaker at the end of the day.

Handwashing



Always Wash Your Hands

- before and after touching food
- after using the washroom
- after sneezing, coughing or blowing your nose
- after touching pets or handling garbage
- after outdoor activities

TORONTO Public Health

Special Event

Part 1 - Temporary Food Establishment Application (For Food Vendor)

The following application is to be completed by every food vendor and forwarded to the event organizer. *** All Applicable Fields must be Completed in Full ***

Name of the event: _____

Location of the Event: _____
(Municipal Address, Park Name or Street Closure Details)

Event organizer/organization: _____

<u>Vendor Information (Please Print)</u>	
On-site contact person:	
Phone /Cell #:	
Booth Name:	
# of Certified Food Handlers that will be on-site: <small>(Note: Food handlers MUST have a copy of the Food Handler Certification with them while working at the event)</small>	
Business Owner Name:	
Business Owner Address:	
Business Phone:	Business Fax:
Hours of Operation:	Municipal License Number:
Start Date:	End Date:

<u>Vendor's List of Food Suppliers (Please Print)</u>	
Name of Supplier:	
Contact Person:	
Address:	
Phone :	Fax:

Name of Supplier:	
Contact Person:	
Address:	
Phone :	Fax:

Name of Supplier:	
Contact Person:	
Address:	
Phone :	Fax:

Name of Supplier:	
Contact Person:	
Address:	
Phone :	Fax:

Name of Supplier:	
Contact Person:	
Address:	
Phone :	Fax:

Name of Supplier:	
Contact Person:	
Address:	
Phone :	Fax:

Type of Foods being Prepared/Served

Complete, in full, "Part 2 -Special Event Vendor Information Sheet".



Part 2 – Special Event Vendor Information Sheet

(Note: Use multiple sheets if needed)

Food Item (description of food and ingredients)	How is it prepared?	Where is it prepared? 1. Name of Restaurant/Kitchen 2. Address 3. Telephone Number 4. Contact Name at location	Will it be pre- cooked for the event? (YES / NO)	Will it be cooked on- site? (YES / NO)	Will the food be transported HOT or COLD?	What type of container will be used to transport food(s) to maintain temperatures?	How will the temperatures of foods be kept at the special event location?
		1. 2. 3. 4.					
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Additional Information: Hand washing Facilities – How will they be set up on site and what supplies will be provided?
Sanitizing Solutions – i.e., bleach & water, NOT hand sanitizer) How will this be provided on site? List supplies that will be used.

Part 3 – Special Event Vendor Booth

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Provide a drawing of your booth layout, including: equipment to be used, hand wash sink(s), equipment sink(s), electricity (or other power), water sources, grey water disposal, food storage units, etc. Also, indicate what type of canopy or cover may be used to protect the food. (If available please provide an electronic copy.)