

# ARTISANAL FOOD OPERATIONS 101 - THE ROYAL

## Artisanal Booths, Sampling and Selling Standards

- All Food, including samples must be obtained from or prepared in an approved source, such as commercial /inspected kitchens. Home prepared foods are not permitted.
- Unpasteurized foods such as apple cider or dairy are not permitted for sale or given as samples.
- Home canned/preserved products may not be sampled or sold at any time.

All booth space must be pre-approved for sampling. The Royal is a high-risk event for food and fire safety. Some areas of our event floor are restricted for any food services, *including* sampling. Cooking methods are specific to our event for certain foods and equipment. Please follow the guidelines below for the minimum requirements to meet the specific needs at our unique event.

- All public areas in proximity to live animals are 100% restricted by Toronto Public Health from food sampling and serving. The only 2 exceptions (and with pre-approval by RAWF Management) are
  - *factory sealed* single serve samples. There can be no modification to sealed food formats.
  - Fruits and vegetables in their natural, whole, unmodified state. An example would be whole apples.

### **SAMPLING ONLY & TASTING SAMPLES for SALES:**

Any /All food processing and re-packaging performed on-site (cutting, chopping, warming, cooling, pouring, packaging items into sample formats or any change to original food formats) a portable, hands-free /foot pump gravity sink (non-electric) is required at your booth site. Gloves and sanitizer do not remove the requirement for hand washing. Spigot wash stations are *not sufficient* at The Royal.

- Microwaves and *self-contained*: convection/toaster oven/air fryers are permitted equipment for bringing foods to temperature prior to sampling.
- Electric or water chaffing trays, electric hot tray /warming plates /electric soup & stew warmers are permitted to *maintain* hot hold temperatures.
- Cold temperature samples (example: dairy) must be refrigerated and sampled in small batches to maintain correct temperatures.
- Sampling may only be done in your direct contracted booth space.
- All sampling of products must be available in single sample sizes, using tongs, toothpicks, individual serving cups or napkins.
- Food and beverage samples are limited to a maximum 2oz (56g), 1"x1" or 2oz (56ml) by volume and are 'bite-size'.

The Royal provides a back of house area equipped with a triple compartment sink for all washing and sanitizing of equipment and utensils, fresh potable water and grey wastewater disposal for sinks, and a small prep area if needed for preparing samples.

### **ARTISANAL SMALL BATCH FOOD SERVICE SALES**

Booths approved for meal or snack portions, prepared artisanal foods for on-site consumption, are limited to specific areas of the event floor only. A dedicated hot/cold water electric gravity hand washing sink is a *minimum requirement*. The Royal may have rentals available. Quantities are limited, and sinks rentals must be reserved /paid during booth space booking.

- Microwaves and *self-contained*: convection/toaster oven/air fryers are permitted equipment for bringing foods to temperature.
- Induction electric single burners or skillets may be used to heat pre-made soups, stews, or other premixed ready-to serve foods and are for bringing foods to temperature only.
- Frying, sauteing, boiling, open flame cooking (bbq) or smoking are not permitted in any artisanal food service areas.
- Electric or water chaffing trays, electric hot tray /warming plates /electric soup & stew warmers are permitted to *maintain* hot hold temperatures.
- Cold temperature foods (example: deli meats, dairy) must be always refrigerated and prepared in small batches to maintain correct temperatures.
- Sneeze guards and/or food covers must be used for consumable items on display.
- The Royal provides a back of house area equipped with a triple compartment sink for all washing and sanitizing of equipment and utensils, fresh potable water and grey wastewater disposal for sinks. Preparation of on-site consumable artisanal foods must be done off site (in advance) at an inspected facility. Full take-out food service requiring on site production is reserved strictly for Food Court / Harvest Market and RAWF hospitality restaurants only.

Artisans or who are selling or sampling sealed packaged product only, should still consider basic foot pump hand wash stations. Below, are pictures of a basic foot pump gravity sink (for sampling) and samples of hot/cold electric sinks for on-site artisanal food & snack serving.



Toronto Public Health has designated The Royal as a *Seasonal Permanent Event*. We are graded much higher than farmers markets, outdoor events, or any other temporary indoor events – including events held within the *same venue*.

RAWF uploads your business details directly to Toronto Public Health for on-site inspections. Individual forms are not required from exhibitors prior to our event.