

Food Sampling at Trade Shows - Application Process Q & A's

Do I need to complete a Temporary Food Service Application to demonstrate/ sample my food product at a trade show?

Yes, the form identifies who you are and what type of food that you are bringing to the show. On the form, identify whether the food is perishable or non-perishable. Describe how you will get your food ready for sampling. Does the food need to be cooked, reheated, chopped, sliced, etc. How will you present your bite size samples so they do not become contaminated?

I'm not sure if all the questions on the application form apply to the plans I have for the show, what should I do?

The questions do depend on the food that you are presenting and the way in which it is handled. For example, the storage and preparation requirements for dry goods are much different than those for perishable goods. It is okay to enter N/A if it really is not applicable. Some questions may relate to facilities, such as sinks or garbage collection, that may be provided by the show or by the event organizer and not by you. If so, indicate this on the form.

If I have a question about completing the form who should I call?

Your event organizer should be able to respond to most of your questions. If issues arise that can't be resolved, the event organizer will contact the health officer on your behalf.

Where should I send the application when I have it completed?

Please send the completed application back to your event organizer, not the health officer. The event organizer will review the application for completeness - if your application is not complete it will be returned and may be subject to late fees. The event organizer will send all the applications together to the health officer for review. The event organizer will confirm that your application has been received.

How will I know that my application has been approved? Will I receive a Permit?

The event organizer will be in close contact with the health officer and will be able to inform you of your approval. The health officer will contact directly those vendors that need to provide more information or who may be required to alter their plan of operations to satisfy provincial regulation. Permits are not issued to individual vendors for food sampling at trade shows. A permit will be issued to the event organizer.

Are there restrictions on the types of foods that I can prepare in a sampling booth?

Yes there are restrictions. The trade show relies on sharing of hand washing and utensil washing facilities amongst food vendors. Minimizing cross contamination and sanitation concerns at these busy intersections will preclude the preparation and /or cooking of raw

meat, poultry or seafood within the booth. Similarly, deep frying or open grilling will not be considered. The venues kitchen is available to prepare and deliver these foods to your booth. Include a copy of your food preparation requisition from the event venue with your application.

How much food preparation may I safely perform in the booth?

Trade shows can get really busy, especially when there is free food. It is best to be ready and prepare your foods ahead of time. Do you want to spend your time running around or do you want to be interacting with people at your booth? The event venue can provide a preparation area where you can work ahead of time.

Do I need Food Safe certification or an equivalent qualification?

You do if the food sampled is potentially hazardous or if the food requires preparation. For those that are providing samples of pre-packaged, non-perishable foods Food Safe certification will not be necessary.