



Completed form may be emailed to forms@prairielandpark.com

Or fax to (306) 931-7886

Food & Beverage Sampling Approval Form

Saskatoon Prairieland Park retains exclusive rights to provide and regulate all food and beverage services for all events featured in our facilities. The event organizers or their exhibitors may demo or sample their product only upon requesting and receiving written approval from Prairieland Park.

Event Name: _____ Event Date(s): _____ Booth No: _____

Company Name: _____ On-site Contact: _____

Company Phone Number _____ On-site Contact Phone Number: _____

Email: _____ Website: _____

General Conditions:

1. All items must be manufactured, processed or distributed by exhibiting company and related to the purpose of the show. All product must be prepared off site in an approved facility (Documentation may be required).
2. All exhibitors must comply with local health and safety regulations
3. Sampling of alcohol is prohibited
4. All non-alcoholic beverage samples must be no more than 3oz
5. All food samples must be bite size (2"x2" or 60g or less)
6. Samples may only be distributed from the exhibitors booth
7. Samples must be served in disposable containers & use disposable utensils
8. Product ingredient listing must be listed or available
9. Any items to be used as traffic promoters (Coffee, Cookies, Popcorn etc.) must be purchased through Prairieland Park.

If any of the above criteria is not met the exhibitor will be asked to remove the product from the exhibit

Product Information:

Product(s) to be sampled/dispensed:

Size of portion:

Method of serving:

Purpose of offering samples:

Applicant:

Approval:

Signature

Date

Event Coordinator

Date Approved

FOODSAFE Guidelines

Food Source:

All food must be purchased and prepared from an approved source. Food prepared at home is prohibited

All preparation and portioning to be done prior to event to minimize food contact on site

All food is to be protected during non-operating times

Temperature:

Hot foods must be held at 60°C (140° F) and should be consumed within 1.5 hours to maintain quality and safety

Cold Foods must be refrigerated must be kept at or below 4°C (40° F)

Proper equipment, probes, and storage must be provided for all food handled (SPPC does not supply)

Equipment & Utensils

Use only disposable utensils & containers for customer self-service

Ensure there are a sufficient amount of food handling utensils available to replace soiled or used ones

All soiled utensils must be cleaned and sanitized before reuse

All utensils must be protected during non-operating times

Handwashing

Provisions must be made for adequate handwashing when food is being handled

Handwashing should occur: before food handling and throughout the day; after breaks or washroom use; after touching hands, face or body; coughing sneezing etc.

****For information on food & beverage services please contact PrairieLand Park and ask to speak with an event coordinator at (306) 931-7149 or email forms@prairielandpark.com***