



Completed form may be emailed to gmonson@saskatoonex.com

Or fax to (306) 931-7886

Food & Beverage Sale 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 have food or beverage products for sale 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 and distributed by exhibiting company. All product must be prepared off site in an approved facility (Documentation may be required).
2. All exhibitors wishing to sell food product(s) must obtain any and all applicable [Saskatoon Health Region](#) permits
3. All product(s) must be designed and/or packaged for **take home consumption**
4. Sale of alcohol is prohibited
5. Product(s) may only be sold from the exhibitors booth
6. Exhibitor product must not be in conflict with available products offerings of PrairieLand Park
7. Product ingredients must be listed or available

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 sold:

Size of portion:

Method of serving:

Applicant:

Approval:

Signature

Date

Sales Coordinator

Date Approved

Saskatoon PrairieLand Park

For information on food & beverage services please contact Greg Monson at (306) 683-8861 or email gmonson@saskatoonex.com



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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

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

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.