



## **FOOD SAMPLING**

(Effective 2007)

**Food and beverage sampling is generally not permitted. Exceptions may be granted for trade shows or conventions that are directly related to the food and beverage industry.**

**In such circumstances, a list of sampling products with quantities must be submitted two weeks in advance. Food service exhibitors may offer food and beverage samples in the exhibition area only. Free samples are limited to 4 ounces of liquid (non-alcoholic) and 1 ounce food portions. Exhibitors may exhibit only merchandise that they normally serve or produce in the ordinary course of their business and they may distribute only such quantities as are reasonable for purposes of promoting the merchandise.**

**All sampling is subject to compliance with generally accepted standards of health, safety and sanitation, and other specific requirements of the Vancouver Coastal Health Authority, and where applicable, the Provincial and Federal Department of Health and Agriculture. Health regulations may require that any prepared products be appropriately inspected and licensed for consumption by the Vancouver Coastal Health Authority. It is the responsibility of the Client/Exhibitor to comply with all local health and safety regulations which may include sink installations at the cost of the Client/Exhibitor. A minimum of 14 days' notice is required for the application of a 'Temporary Food Booth Permit' from the Vancouver Coastal Health Authority. (See application form under 'Exhibitor Forms'.) Permits must be available for inspection by the VCEC during the event.**

**For further information and permitting, please contact:**

**Vancouver Coastal Health Authority  
#800-601 West Broadway  
Vancouver, BC - V5Z 4C2  
Phone: 604 675-3800  
Fax: 604 736-8651**

**For trade shows that require the VCEC kitchen staff to assist with food preparations, a Product Information Sheet must be completed in full for each product, and submitted to the VCEC no later than 14 days prior to the event move-in date. The Client/Exhibitor will be responsible for all charges at current rates including equipment rental, labour of a minimum of four hours, any supplementary food and cleaning supplies required. All deliveries to the VCEC must be clearly labelled with event name, event dates and exhibitor's on-site contact, and sent to the VCEC Basement Water Level Loading Dock (Access via foot of Main Street or Cordova underpass). Frozen food must arrive three days prior to the event, and fresh food, a minimum of 24 hours prior. The VCEC reserves the right to refuse food preparation for any products received after the above time lines. Due to the logistics of the facility's operation, we must allow 20 minutes from the time a product is ordered until it is ready, in addition to the time required to prepare the product.**

**Any use or access to the VCEC food service areas must be approved in advance by the Catering Department.**