



SATURDAY, SEPTEMBER 26TH

Vancouver Island Conference Centre

10 am – 4 pm

“FEASTIVAL”, a new and exciting showcase of the local food and beverage scene featuring some of the finest locally-sourced products, ingredients, talent and attractions on the mid-Island.

Meet the folks who make and grow your favourite food and drink, all in one place, at one amazing event. From fields to farms to fisheries, FEASTIVAL is the mid-island’s premiere food to fork event.

WHAT TO EXPECT

The ‘Show’

Retailers, wholesalers, distributors, producers, processors, growers, fishers, farmers, ranchers, artisans, inventors, educators... in dozens of booths through 3 ballrooms at the Vancouver Island Conference Centre.

The Farmers Market

Think Local. Eat Local. Buy Local. All the most popular vendors from Nanaimo’s local Farmer’s Markets will open at noon with their fresh bounty!

Sips

Get to know the local craft beverage scene! Make new friends quickly after just a few booths! This year’s FEASTIVAL will be host to an exciting array of the region’s amazing community of breweries, wineries, cideries, and distilleries.

Samples

Roll with tiny tastes free from some booths, or chomp on generous, scrumptious samples purchased with FEASTIVAL tickets.

Celebrity Chef Corner

Celebrity chef demonstrations, tastings, pairings led by well-known culinary experts and cookbook authors.

Family Cooking Lessons... from the Pros

A FEASTIVAL section devoted to teaching small groups of eager learners. Three sets offered – kids, teens, adults.

2nd Annual Seafood Chowder Competition

2014 was a huge success so join us again this year. Sample a variety of great chowders and help the judges.

Food Truck Festival

Watch for more news on this...

WHAT YOU'LL PAY, WHAT YOU'LL GET

Door prizes, exhibitor prizes, draws and raffles will be just another part of the day of culinary discoveries and celebrations...

- \$5 Admission to show - \$3 under 12, \$15 families
- \$2 food/drink tickets
- Additional admission ~ workshops \$6 pp

As an attendee, exhibitor or sponsor, you will:

LEARN from leading culinary experts and successful food entrepreneurs.

MEET people who make, grow and market our local food and drink.

RECEIVE free one-on-one advice from business leaders about food and dining tips & tricks

CONNECT with our on-the-floor experts and learn about the latest and greatest products, services, and marketing tools in the food industry.

And... participate in contests, draw prizes, and give-aways!



**Application to Exhibit & Contract
Saturday, September 26, 2015
Vancouver Island Conference Centre
10 am - 4 pm**

Company information (as it will appear on all show materials):

Company Name: _____

Mailing Address: _____

City: _____ Province: _____ Postal Code: _____ Phone #: _____

Company website: _____ Company Twitter Username: _____

E-Mail: _____ Contact Person: _____

Categories:

Sips and Sampling (Alcohol) Trade Show Seafood Chowder Competition

Farmer's Market (outside on Commercial St.) Food Truck (Gordon St.)

Description of your product or service and intended use of exhibit space, please list products & brands to be exhibited:

IMPORTANT NOTICE FOR EXHIBITORS PLANNING ON SAMPLING FOOD OR BEVERAGE:

- Food sampling is requested to be 1-2 ounces/Beverage subject to LCB licensing
- Please prepare for 500 guests
- In order to avoid repetition, choice of culinary creation will be based on order of application received
- Indicate if you are serving gluten free, dairy free, special dietary, organic or local (BC)

In the event that an exhibitor makes changes to his product lineup or the method of exhibiting e.i) decides to sample food after declaring on the contract that they were not going to sample, show management will be required by the Vancouver Island Health Authority to move such exhibits to another area.

- Please describe the cuisine you will be serving or sampling

Please submit all forms including (VIHA) to Renee Bohun at renee@nanaimochamber.bc.ca by September 1, 2015



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| | |
|---|--------------------|
| Chamber Member Rate Booth _____ (number of booths 8X10) | \$195.00/ea. _____ |
| Non Member Rate Booth _____ (number of booths 8X10) Prices includes pipe and drape | \$225.00/ea. _____ |
| Electricity (only if you require it) | \$70.00 _____ |
| Seafood Chowder Competition (only 10 spaces) | \$25 _____ |
| Food Truck (limited number—Gordon Street) | \$25 _____ |
| Farmer’s Market table outside Commercial Street | \$25 _____ |
| | GST (5%) _____ |
| | TOTAL _____ |

Trade Show— 50% non-refundable deposit plus applicable taxes is due upon receipt of the invoice.
 The balance is due **September 1st, 2015**

Booth includes Pipe and Drape and 750 Watt power additional supplies and power can be ordered through VICC—please contact Renee Bohun, at the chamber for more information.

Note: Payment by credit card or cheque (payable to the Greater Nanaimo Chamber of Commerce) **MUST** accompany registration.

Visa or MasterCard (circle one) **Number:** _____ **Expiry:** _____

Name on Card: _____

We agree to pay Greater Nanaimo Chamber of Commerce the fees applicable to the space required and to abide by all the rules and regulations adopted by GNCOC. We acknowledge that booths cancelled after September 1st will be charged in full.

Name and Title: _____ **Company Name:** _____

Signature of Authorized Agent: _____ **Contact Number:** _____

Date: _____ **Email:** _____



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**The Greater Nanaimo Chamber of Commerce
presents the 2nd annual
“ Seafood Chowder Competition”**

This year the event will be held in conjunction with FEASTIVAL please join us on Saturday, September 26th for a showdown of Nanaimo’s Best Chowder. We only have spots for 10 participants.

Awards will be presented for Judge’s Choice, People’s Choice and Best use of Local Ingredients.

Tasting tickets will be sold for \$2 each. One ticket will get a guest a 1-2 oz samples.

Event Details

Date: Saturday, September 26th
Set Up: 9 am—10:00 am
Event Time: 11:30am – 2:00pm
Location: Vancouver Island Conference Centre
101 Gordon Street, Nanaimo BC
Number of Guests: approx. 500

Show Management will provide:

- Table and table cover, you will have a 4 ft. wide space to serve chowder
- Fridge space for holding cold chowder

You will provide:

- \$25 non-refundable deposit for a table
- Chowder to feed 500 x 1-2 oz. servings
- Your own gas/electrical unit to heat chowder
- Spoons, sampling cups, napkins
- Thermometer for temperature checks

Rules & Regulations

DATE Saturday, September 26, 2015
LOCATION Vancouver Island Conference Centre
Set up time: Friday, September 25 5-8pm
Saturday, September 26, 7-9am
TRADE SHOW TIMES 10:00 am – 4:00 pm

SALE & DISPLAY OF GOODS: The intent of this show is to provide a full display of goods and materials to the viewing public at all times. The resale of food and beverage for immediate consumption is not allowed but packaged items are.

CHARACTER OF THE EXHIBIT: The Chamber reserves the right to decline or prohibit any exhibit or Exhibitor not approved by the Chamber. This regulation covers persons, things, conduct, printed matter, souvenirs, emblems and all things which affect the character of the exhibition. Each Exhibitor will be provided with a basic booth consisting of an 8-foot high back curtain and two 3-foot side curtains or lattice dividers. Additional display requirements may be added to your contract prior to the Show or your own furniture may be used, provided that the professional looking nature of the Show is at all times maintained. If an Exhibitor wishes to have a motor vehicle in their booth, they must inform the Chamber a minimum of 2-weeks prior to show.

AUDIO/VISUAL: The operation of microphones, loud speakers, televisions, or other amplifying equipment must be at a sound volume so as not to disrupt adjacent Exhibitors and is subject to the approval of the Chamber.

ELECTRICAL CONNECTIONS: Electrical outlets will be **available if required**. Confirmation of power needs must be arranged prior to set-up. Extension cords are the responsibility of the Exhibitor and not supplied by the Chamber.

REMOVAL OF EXHIBITS: Exhibitors are not to commence removing any part of their display prior to the close of the Show.

CLEAN UP OF EXHIBIT FACILITY: It is the Exhibitor's individual responsibility to keep their booth space clean at all times. Clean up of booth area is also the responsibility of the Exhibitor after removal of the display including balloons. Extra charges may apply for removal of items.

CANCELLATIONS:

A person or company whose exhibitor application form has been approved and who has paid the exhibitor fee and who subsequently cancels and withdraws as an exhibitor in Feastival shall be subject to a cancellation fee, which shall be applied as follows:

- Cancellation after August 15th, 2015 shall result in no refund being made.

No refund will be made to any exhibitor who fails to show up and occupy their booth.

In the event Feastival is cancelled, the Chamber will refund all registration fees that have been paid.

SHOW STAFFING: The Nanaimo Chamber of Commerce will maintain a booth on the premises for the duration of the Show.

ADVERTISING: The Chamber will conduct a substantial advertising campaign prior to the Show. It is highly recommended that each individual Exhibitor advertise in the local media as well. Make the best of this opportunity to create greater public awareness of your business, to dispose of seasonal or slow-moving items, or to promote a very unique or new product/service.

DOOR PRIZE: Each Exhibitor is welcome to donate a draw prize to the Chamber for the daily prize draws. Each Exhibitor is encouraged to have a draw prize in their booth to attract visitors. It is the responsibility of the Exhibitor to draw the name of the winner, contact that person and arrange for delivery of the prize. Out of town Exhibitors may leave their prize(s) for pick up at the Chamber booth.

APPLICATION TO OPERATE

A TEMPORARY FOOD SERVICE



Please complete this application and deliver, fax, mail or email to the local Health Authority AT LEAST 14 DAYS PRIOR TO THE EVENT DATE. Incomplete or late applications may not be processed. Any questions; please contact your local Health Officer.


| | | | | | | |
|--|--|-------------|------|--|-----------------|----------------|
| Name of Event: | | | | Food Service Name: | | |
| Location: | | | | Date(s) and Time of Operation: | | |
| Event Organizer: | | | | Operator(s): | | |
| Day Phone: | | Cell Phone: | | Day Phone: | | |
| Fax: | | eMail: | | Cell Phone: | | |
| Mailing Address: | | | | Mailing Address: | | |
| | | | | | | |
| <i>As Event Organizer, complete this portion of the Application and ensure that an Approval to Operate has been issued for each Applicant prior to the event date.</i> | | | | Other Information: | | |
| Food Item (s) | | Hot | Cold | Where Prepared | Preparer's Name | Cooking Method |
| | | | | | | |
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| | | | | | | |
| How will food be protected and kept hot/cold while being transported prior to service? | | | | What will be the source of your hot and cold running water? | | |
| How will cold food be kept below 4 °C (40 °F) and/or hot food be kept above 60 °C (140 °F)? | | | | What hand washing/ware washing facilities will be provided? | | |
| How will food be served? | | | | How will food preparation surfaces, utensils and equipment be cleaned and sanitized? | | |

| Site/Equipment Layout Plan (Assign # ___ and show on Plan): | # | List of Facilities/Equipment | | |
|--|--|------------------------------|--|--|
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| Sketch (or photograph) showing the location of all equipment, tables, counters, food storage areas, hand washing sinks, washrooms, garbage containers and any other relevant features. | | | | |
| <i>I certify the information enclosed to be true and accurate to the best of my knowledge. I understand that providing safe food to the Public is my responsibility and will follow all requirements to produce and provide food safely.</i> | Operator Comments: _____ _____ _____ | | | |
| Signature of Operator | Date | | | |

Conditions of Approval:

1. All food must come from an approved source. All prepackaged food must be individually labeled with the name and address of the person who packaged it, or the place where it was packaged.
2. At all times during the event at least one food handler must be present who has a FOODSAFE Certificate (or equivalent).
3. A Food Safety Plan and a Sanitation Plan for the event must be available on-site during the event.
4. Food, utensils, and work surfaces must be protected from contamination at all times.
5. Food contact surfaces must be smooth, non-absorbent, and easily cleanable.
6. Hot food must be kept hot (60°C/140°F or hotter) and cold food kept cold (4°C/40°F or colder). Probe-style thermometers must be provided on site in order to monitor and record food temperatures.
7. Food handlers must practice good personal hygiene, wear clean garments, and refrain from smoking while within the food area.
8. A hand wash sink with hot potable/running water with liquid soap and paper towels is required for all concessions. Waste water must not discharge onto the ground or into a storm sewer, but must be disposed of into a sanitary sewer or waste holding vessel.
9. Covered, lined, garbage containers must be conveniently available.
10. Only food handlers are to dispense food items. No self-service is permitted with the exception of pre-packaged food (Self-service condiments shall be either individually packaged items or dispensed for squeeze bottles or pump-type dispensers).
11. Only single service (i.e. disposable) dishes and cutlery are to be used unless otherwise approved.
12. No Animals permitted on site (excluding Guide dogs)

EHO Comments:

| | |
|---|----------------------------|
|  | Approval to Operate |
| Event: _____ | |
| Date of Issuance: _____ | |
| Name of EHO: _____ | |
| Pickup <input type="checkbox"/> Fax <input type="checkbox"/> Mail <input type="checkbox"/> eMail <input type="checkbox"/> | |

Special event approvals are provided to food vendors operating less than 14 days in the calendar year (no fee required). If you operate more than 14 TOTAL days in a calendar year, a Permit to operate a foodservice establishment may be required. Full compliance with BC Food Premises Regulation and an annual Permit fee may apply to your operation.

THIS APPROVAL MUST BE DISPLAYED IN A CONSPICUOUS PLACE DURING THE EVENT

GUIDELINES FOR TEMPORARY FOOD CONCESSIONS NO FOOD PREPARATION ON SITE

PURPOSE

To provide guidelines to assist operators of special events to plan a facility that meets with the approval of the Health Authority prior to operation. The facilities required will depend on the extent of preparation and type of foods being handled. Operations, which sell only non-hazardous pre-packaged confections or drinks in sealed containers or draught drinks in single service containers, are excluded.

FOOD

1. All food must be prepared/cooked/assembled at approved premises. The food must be maintained in a safe and wholesome condition at all times.
2. Pre-packaged potentially hazardous foods must be labelled with the name and address of the approved manufacturer and the preparation date.
3. All potentially hazardous foods must be maintained at a temperature at or less than **4°C/40°F** or at or greater than **60°C/140°F**. Mechanical refrigeration and hot holding units of adequate size for the storage of potentially hazardous foods shall be provided.
4. Food shall be physically protected from contamination at all times during transportation, storage, preparation, display, and service.
5. All self-serve condiments or toppings must be in approved dispensers or be single service packages.
6. Potentially hazardous food temperatures must be monitored with an accurate probe thermometer and written records maintained.

UTENSILS

1. Only single service (disposable) eating utensils are approved.

WATER

1. Hot (**minimum of 44°C/110°F**) and cold potable water must be supplied on a continuous flow basis. Water under pressure, including gravity flow, is required. Hand pumps are not acceptable for this purpose. A suitable connection to an approved water supply with backflow prevention is acceptable. Water must be delivered through potable water hoses only.
2. A separate hand sink equipped with hot and cold running water, soap in a dispenser, and single-use paper towels must be supplied.
3. Sinks for ware washing, rinsing, and sanitizing, on site, may be required, subject to operational requirements. Communal ware washing sinks may be acceptable.

REFRIGERATION

Adequate mechanical refrigeration (electrical, propane, etc.), capable of maintaining potentially hazardous foods at temperatures at or below **4°C/40°F** at all times, is required. Thermometers must be provided in all refrigeration units.

WASTE DISPOSAL

The waste water holding tanks should be sized to accommodate at least 125% of the volume of the potable water supply and an approved site for disposal of the waste water shall be specified. Satisfactory arrangements for the disposal of, or storage and final disposal of, all waste water into a municipal sewer or an approved sewage disposal system must be provided.

The outside area shall be kept in a clean and sanitary condition, and satisfactory provision for garbage storage and disposal shall be made.

GENERAL

Facilities must be constructed as to preclude environmental contamination of the food via dust, rain, birds, etc. Plans and specifications must be submitted and approved by the Environmental Health Officer **prior to construction**. All surfaces must be tight, smooth, non-absorbent, and easily cleanable. Any food storage must be in approved premises.

APPROVAL

Approval to operate must be obtained from the Environmental Health Officer prior to opening.

FOODSAFE

Every operator must have a valid FOODSAFE certificate and, when absent, at least one other employee must be FOODSAFE trained and certified.

FOOD SAFETY PLAN

A written Food Safety Plan and Sanitation Plan is required prior to operation.