



CANADIAN NATIONAL EXHIBITION  
**AUG 19 TO SEPT 5 | 2016**  
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## CNE FOOD BUILDING | PROPOSAL SUBMISSION CRITERIA

All proposal submissions will be evaluated based on the following criteria;

1. **Proposed Foodservice Concept and Menu Offering**
2. **Booth Theme and Design**
3. **Product Mix and Diversity** – as to what is currently offered in the Food Building
4. **Food Demonstration and Exhibition Tactics** (imaginative ways to create an in-booth wow factor)
5. **Business References and Current Business Operation Performance**

To assist the Food Building Review Committee in completing an effective review of your proposal, please include the following information in your proposal;

**Proposed Foodservice Concept and Menu Offering:** provide a brief overview of your business concept, type of food service and menu offering. Include a preliminary list of menu items being introduced, a preliminary menu price list, along with a brief statement about what sets you apart from other food tenants currently in the Food Building.

**Booth Size Requirements:** Include your preferred space size requirements for the operation of the proposed concept – e.g. 10x20, 20x20, 30x20 etc.

**Method of Cooking:** please include the method of cooking for the proposed concept, if an exhaust hood is required or not.  
**Important:** the use of temporary exhaust hoods or 'ecologizers' are no longer permitted in the Food Building.

**Booth Theme Design and Interior Elevations:** provide a drawing detailing the appearance of the proposed concept/project. Show the arrangement of all furnishings, equipment, shelving, decorative elements, finish materials, lighting fixtures, doors, menu boards, and graphics. If possible, please include a 3-D rendering or artist sketch/design of your proposed layout and design. The purpose of this submission is to provide the Review Committee all information about the appearance of the final project.

**Lighting:** lighting is an important aspect of helping to create a pleasant food service experience. In addition to architectural lighting, licensees must consider accent lighting to enhance visual merchandising and display of food.

**Materials Board:** showing small samples of all finish materials to be used in the project and photos or catalogue cuts showing examples of lighting fixtures, seating, casework or other manufacture products to be used in the project. One material board is sufficient for the Review Committee review; however, a colour reduced-size photocopy of the material must be provided for Review Committee records. The purpose of this submission is to provide the Review Committee all information about the appearance of the final project. ***\*Construction Material specific to the Food Building is restricted – refer to page 2.***

**Equipment List:** provide a complete list of equipment for the project; please ensure you include a description of each unit along with the technical and electrical consumption requirements of each unit.

**Signage & Graphic Details:** showing elevation and section views, letter style and size, all colours and materials. This shall include all exterior signage. Blade sign design must be reviewed by the Review Committee.

**Additional Supporting Documents:** include your most recent Health Inspection report, status of your food handling courses completed, business references, and a short bio of your previous food service experience.

**NEW FOODSERVICE PROPOSAL SUBMISSION DEADLINE: JANUARY 25, 2016**

APPLICATIONS RECEIVED AFTER THIS DATE WILL BE PLACED ON A WAITING LIST

## **FOOD BUILDING METHOD OF NEW CONSTRUCTION, REPAIRS, MODIFICATIONS OR RENOVATIONS OF CONCESSION BOOTHS OR OTHER STRUCTURE AFFIXED PERMANENTLY**

1. All Food Preparation and Service areas in the Concession Booths must meet current health code requirements for Food Preparation and the Ontario Food Premise Regulation.
2. **Counters** touching the ground must consist of non-porous, non-absorbing, non-permeable, non-water wicking materials installed to a minimum of 6" inches from the ground, preferred on wheel casters or pegs, for easy cleaning underneath counters at closing.

**Counters** that come into contact with food preparation in the Concession Booths must be non-porous, non-absorbing, non-wicking, non-permeable, non-water wicking materials and must meet all regulatory food preparation surface requirements.

All surfaces must be capable of wash down without absorbing moisture.

3. **Wall tiles** must be non-porous, non-absorbing, and non-permeable and wipe down capable.

All penetrations in booth walls to be sealed to prevent inclusion of moisture or materials.

4. **Floors** or floor coverings are tight, smooth and non-absorbent. Vinyl Floor Coverings are strictly prohibited.
5. **Sinks** – ceramic sinks of any kind including residential vanities and wooden structures are strictly prohibited. Stainless steel handwash sinks and 3 compartment sinks are required.
6. **Construction materials** must meet above requirements. Press board, particle boards are prohibited for use. All material must meet all food premise regulations and building code.
7. Booth Alterations or major repairs: construction of wall to be epoxy coating filled, concrete block or stainless steel, sealed with a cove connection to the floor. All painting must be an epoxy finish and sealant. Exposed Drywall must be sealed and painted at all times.
8. All booth renovations or new construction must meet current codes for food preparation and be inspected by the appropriate regulatory inspector.
9. All alterations of booths to be reviewed by Exhibition Place Operations Department for issues related to mould prevention.
10. Structural audits to be reviewed and approved by the CNEA.
11. **Leasehold Improvements** - All improvements and equipment that are built out by a concessionaire and affixed to the leased premises and cannot be removed without damage to the premises.

**The licensee shall submit to the CNEA for approval plans, drawings, specifications, and other information as may be necessary. Plans of booth arrangements will be submitted to the Department of Public Health for additional approval.**