

MuslimFest

Celebrating the best in Muslim Art and Entertainment



Are you looking to expand your customer base? Do you want to be known as MuslimFest 2008 "Best Halal Food Restaurant"?

We invite you to partner with MuslimFest for our third annual Food Festival on Saturday, August 9, 2008 at the Mississauga City Centre Square.

MuslimFest comes to life through the work of two non-profit community organizations: DawaNet and the Sound Vision Foundation. MuslimFest brings together over 250 volunteers, 40 artists and performers, and an average of 10,000 visitors every year.

Due to phenomenal interest from restaurants in the GTA last year, food vendors will apply for the opportunity to participate in our festival. Only **ten** food vendors will compete for the title of MuslimFest 2008 "Best Halal Food Restaurant!".

Successful Applicants will receive on-stage acknowledgement, business card size ad in our program booklet, and recognition on the sponsors section of our website, newsletters, and program booklet.

Don't delay! Fill and submit the attached application with your payment before **Monday, June 30, 2008** for a chance to be named MuslimFest 2008 "Best Halal Food Restaurant!".

We look forward to speaking with you. We are eager to establish a long lasting partnership. May the best Restaurant win!

Sincerely,

A handwritten signature in blue ink, appearing to read 'Amer Meknas'.

Amer Meknas
Director
MuslimFest 2008

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MuslimFest 2008 Food Festival Guidelines:

As part of this contract, selected food vendor provides:

- Minimum 250 meals on August 9, 2008 between 1:00 p.m. and 9:00 p.m.
- Food cannot be distributed for free unless authorized in writing by the Food Festival Coordinator and the Event Director
- \$1 - \$2 sampler items for people to try the food before buying a full dish (Cannot be Free)

MuslimFest 2008 provides the following exposure to selected food vendors:

- Quarter Page ad in our program booklet
- On stage acknowledgement when the winner is announced
- Recognition on the sponsors section of our website, newsletters, and program booklet
- Logo branding on all contributed guest food plates and volunteer food vouchers

About the Food Vendor

Restaurant Name:

Name of Owner:

Address:

City:

State/Province:

Zip/Postal Code:

Phone:

Alternative Phone:

Fax:

Email:

Website:

Type of food to be sold and suggested plates:

How does your restaurant stand out from all others that will apply for this Festival?

(Please attached separate page to answer this question).

Number of Tables	<input type="checkbox"/> 1 10x10 Food Tent with 1 table and 4 chairs +\$750
Additional Tent:	<input type="checkbox"/> 1 additional 10x10 tent +\$500
Program Booklet Ad Upgrade	<input type="checkbox"/> Quarter Page (Free) <input type="checkbox"/> Half Page +\$250 <input type="checkbox"/> Full Page +\$500
City of Mississauga Permit	<input checked="" type="checkbox"/> \$50 (Required by the City of Mississauga)

Total:

Method of Payment:

Cheque (Make to "DawaNet") Credit Card Cash Debit

Name on Credit Card:

Credit Card Number:

Expiry Date:

Card Verification Number:

Signature:

Application Deadline is June 30, 2008

Cancellation Deadline: July 8, 2008

Rules and Regulations:

- All food must be pre-packaged and ready for serving at the event. Otherwise, a food inspector will have to approve the preparation/cooking of food on the day of the event.
- All food vendors must adhere to the Peel Region Health Department Guidelines attached and linked to below.
- On the event of a food inspection, vendors must comply with all orders of the food inspector
- MuslimFest does not take any responsibility on the number of meals sold. It is the food vendor responsibility to provide fair quantities and marketable dishes.
- MuslimFest reserves the right to remove any food vendor that does not adhere to the health food and safety regulations or any that constitutes a hazard to MuslimFest, the City of Mississauga, Living Arts Centre, and our attendees

Thank you very much for your submission. Please expect a response by Monday, July 9, 2008

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PEEL REGION HEALTH DEPARTMENT GUIDELINES:

Event Checklist - Did You Forget Anything? (Source: Peel Region Health Department)

- Meat, poultry, dairy and egg products must be from an approved inspected source and not directly from the farm.
- Food probe thermometer(s) available to check internal temperature of hot and cold hazardous foods.
- Thermometers for each cooler/refrigerator/freezer.
- Hazardous foods must be transported, stored and displayed at the appropriate temperatures. Hot foods greater than 60°C (140°F) and cold foods less than 4°C (40°F).
- Adequate protection is provided to ensure that food is not contaminated (e.g., lids, plastic wrap, aluminum foil, sneeze guards, etc.)
- Food is kept off the ground
- Utensils (e.g. serving spoons, tongs, spatulas, etc.) are used to minimize direct contact with food and a backup supply is provided if sanitizing can not be conducted on site.
- Single service eating utensils are encouraged.
- Potable water supply is provided for hand-washing, food preparation and equipment cleaning.
- Leak-proof containers/tanks provided for storage of wastewater.
- Ice container with an unbreakable ice scoop stored separately.
- Detergent and bleach/sanitizer.
- Liquid soap in a dispenser and paper towels for hand-washing.
- Clean outer garments and apron must be worn at all times while handling and preparing foods.
- Hairnets, caps or other restraints must be worn at all times while handling food.
- No eating, drinking/smoking allowed in any food preparation area.
- Adequate supply of garbage bags.
- Wiping clothes/sponges for cleaning and sanitizing preparation areas and service areas.

For More details please refer to: http://www.peelregion.ca/health/environ/pdfs/Inspection_Guidelines.pdf

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Vendor Information Form

The following is to be completed by every food vendor and forwarded to the Peel Health Department. **Fax to: 905 501 0305**
Attention: Environmental Health: Dannis Persaud

A Public Health Inspector will review this information and may contact you to discuss safe food handling practices specific to the food you are planning to serve.

All food must be obtained from an approved and inspected commercial source. No home-jarred, home-canned foods, or home-prepared hazardous food (e.g., meat) shall be used, sold or given away.

Food Vendor Information		
<i>Event Name:</i> MuslimFest 2008 August 9 th		<i>Location:</i> Library and Civic Squares/Living Arts Centre Park
<i>Name of Temporary Food Vendor:</i>		
<i>Type:</i> <input type="checkbox"/> Preparation kitchen/ serving kitchen <input type="checkbox"/> Mobile Catering Truck or Car <input type="checkbox"/> Temporary Booth <input type="checkbox"/> Mobile Catering Truck or Car <input type="checkbox"/> Other:		
<i>Food Preparation Contact Person:</i>		<i>Phone:</i>
<i># of Food Handlers:</i>		<i># of Trained Food handlers:</i>
Food Supplies: List the types of food being sold or distributed and their source		
Food Prepared	Source of Food (Name and Address)	
Food Handling Information		
1) <i>How will food be transported to event?</i>		
2) <i>What method(s) will be used to keep cold foods cold/hot foods hot during transportation?</i> <input type="checkbox"/> not applicable <input type="checkbox"/> Refrigerated truck <input type="checkbox"/> Insulated container with ice/ice packs <input type="checkbox"/> Insulated container for hot foods <input type="checkbox"/> Mechanical refrigeration <input type="checkbox"/> Other:		
3) <i>What equipment will be used to reheat food prior to hot holding?</i> <input type="checkbox"/> Microwave oven <input type="checkbox"/> Grill/BBQ <input type="checkbox"/> Stove Top <input type="checkbox"/> Fry Pan <input type="checkbox"/> Oven <input type="checkbox"/> Other:		

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4) What type(s) of heating equipment will be used to maintain hot foods at 60°C (140°F) or hotter while on display?
 Chafing dish Sternos Electric hot holding unit Steam table Oven Other:

5) What methods will be used to keep cold foods cold at 4°C (40°F) or colder during display?
 Not applicable Ice Mechanical refrigeration Ice packs Other:

6) Do you have a probe thermometer to check the internal temperature of hot and cold hazardous foods for the event?
 Yes No

7) Is ice used for chilling food and canned or bottled drinks not mixed with ice used for serving in drinks?
 Yes No

8) Do you have ice tongs or a metal or plastic scoop for handling ice?
 Yes No

9) What methods will be used to protect foods, including condiments from contamination during display?
 Food grade wrap Lid Pre-packaged condiments Sneeze guard/shield Enclosed cabinet/container
 Other:

10) Is there a separate hand washing basin provided in the food handling/food preparation area? (If you have your own sink, please select Yes as well)

Yes - fixed sink Yes - portable sink
 No: Portable Hand washing basins will be shared by multiple vendors

11) Do you have a supply of liquid hand soap and paper towels for hand washing sink(s) in the food handling/food preparation areas of the event?

Yes No

12) Please indicate what equipment/supplies do you have for washing and sanitary food preparation and food serving utensils at event.

Two-compartment-sink Three-compartment-sink Dishwashing detergent
 Commercial dishwashing machine Bleach (disinfectant) Other:

13) Do you have durable, waterproof and rodent proof garbage bins to adequately store food waste until final disposal?
 Yes No

14) Do you have portable water in adequate supply for hand washing, food preparation and drinking?
 Yes No

For Public Health Inspector Use Only

Date: (dd/mm/yy)

Print Name:

Signature:

Health Inspector

Phone: