



Food & Beverage Exhibitor Guidelines

Unlock Growth in Western Canada

NEXTFoodExpo.com

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Contents

1) Important Contacts	2
2) Important Dates & Deadlines	2
3) Sampling Food.....	2
3.1 Submission of Forms.....	2
3.2 Vendor Education.....	3
3.3 Indoor Cooking	3
3.4 Food Source	3
3.5 Food Preparation.....	3
3.6 Exhibitor Back-of-House (BOH).....	4
3.7 Sink Requirements	4
3.8 Dishwashing Requirements	5
3.9 Food Protection	5
3.10 Food Storage and Equipment.....	5
3.11 Onsite Cold Storage Options	6
3.12 Food Handler Hygiene	6
3.13 Wastewater and Garbage Management.....	6
3.14 Physical Surfaces.....	7
3.15 Fire Protection	7

The following Exhibitor Food & Beverage Guidelines have been developed in collaboration with Alberta Health Services (AHS) to address the specific needs and circumstances of NEXT Food Expo. Please note that the information and requirements outlined herein represent an exception to the rules and procedures detailed in the standard Special Events Food Vendor Package provided by AHS. These guidelines are intended to ensure the safety and well-being of all participants while accommodating the unique operational context of this event. All exhibitors are required to follow these modified guidelines as a condition of participation.





1) Important Contacts

NEXT Expo Inc. – Show Management			
TITLE	NAME	EMAIL	PHONE NUMBER
Director of Operations	Jay Ro	jayro@nextfoodexpo.com	587-837-5297

Suppliers – Additional Services					
SUPPLIER TYPE	COMPANY	ONLINE FORM	ONSITE LOCATION	EMAIL	PHONE NUMBER
Provincial Health System	Alberta Health Services	N/A	N/A	cal.specialevents@albertahealthservices.ca	1-833-476-4743
Food and Non-Alcoholic Beverage Sampling	NEXT Food Expo Show Management	Food Sampling Info Required	N/A	jayro@nextfoodexpo.com	587-837-5297
Liquor Sampling		2026 NEXT - Liquor Sampling Form	N/A		
Booth Cooking	Calgary Stampede	Booth Cooking Requirement Form	N/A	MHolloway@calgarystampede.com	403-261-0516

2) Important Dates & Deadlines

DATE	DESCRIPTION
August 23	Sampling Food Information deadline
August 23	Sampling Liquor Information deadline
August 23	Calgary Stampede Food & Beverage 2026 Booth Cooking Requirement Form due

3) Sampling Food

3.1 Submission of Forms

- All exhibitors planning to sample food or liquor must complete and submit the required forms to Show Management.
 - If you are selling or sampling food and non-alcoholic beverages, you must fill and submit:
 - [Food Sampling Info Required](#) Application Form 3 weeks prior to the first event day (August 23, 2026).
 - If you are sampling liquor, you must fill and submit:
 - [2026 NEXT - Liquor Sampling Form](#) 3 weeks prior to the first event day (August 23, 2026).
- All exhibitors planning to use the Calgary Stampede Food & Beverage Team to cook their products must complete and submit the Calgary Stampede Food & Beverage 2026 Booth Cooking Requirement Form 3 weeks prior to the first event day (August 23, 2026).





3.2 Vendor Education

- It is recommended that all food handlers successfully complete the **Alberta Food Safety Basics for Special Events** Course. The course is free and is available under “Online Courses” in the below link:

[Take a Course | Alberta Health Services](#)

3.3 Indoor Cooking

- Cooking and/or warming appliances shall be listed and labelled for commercial use (not residential) by a recognized testing laboratory (e.g. CSA or ULC). Residential appliances shall only be permitted if they are part of a demonstration or approved by CFD.
- Cooking and/or warming appliances shall be electric. Sterno fuel may be used for warming trays; other open flame devices are prohibited.
- The surfaces on which cooking and/or warming appliances are located, shall be constructed and arranged such that their proximity to combustibles will not pose a fire danger. When cooking equipment generates high temperature heat, the surface will be provided with adequate protection. Plastic table coverings are not allowed.
- Cooking and/or warming appliances, except for electric or sterno fuel chafing dishes, shall be isolated from the public, having a minimum of 1m separation on all sides, or by providing a sturdy, mounted separation shield between the device and the public.
- Cooking and/or warming appliances that produce grease laden vapours must meet NFPA 96 requirements, “Ventilation Control and Fire Protection of Commercial Cooking Operations.”
- Grease discharge at the exhaust duct of a test hood placed over the appliance shall not exceed 5 mg/m³ when operated with a total airflow of 0.236 m³/s (500 cfm)
- Show Management works in conjunction with the CFD on all exhibitors cooking within their booth. If clarification is required concerning the cooking process, activity, or equipment, exhibitors are expected to cooperate fully with both Show Management and CFD until all requirements and concerns have been satisfactorily addressed.
- Show Management reserves the right, at its sole discretion, to inspect, modify, or remove any exhibit elements that are deemed unsafe or non-compliant with any of the above regulatory bodies. This authority extends to any situation where Show Management determines there is a potential risk to public safety, other exhibitors, staff, or property. All decisions made by Show Management in this regard are final and not subject to appeal.

3.4 Food Source

- All foods and ingredients must be obtained from an approved source.
 - Foods must come from a food establishment that holds a current Food Handling Permit from AHS, or is licensed from a government agency such as the Canadian Food Inspection Agency or Alberta Agriculture and Forestry.
 - Vendors who exclusively sell low-risk home-prepared food at a special event do not require a Food Handling Permit. [Low-risk home-prepared foods | Alberta.ca](#)

3.5 Food Preparation

- Food products must be prepped in advanced prior to arriving onsite from an approved food establishment. This means a facility with a current and valid Food Handling Permit.
- If a food vendor owns or operates an approved food establishment, he/she may prepare food in advance in their approved food establishment.





- There is no need to complete the Permission to Use an Approved Food Establishment Form.
- All food contact surfaces and equipment must be cleaned and sanitized:
 - before the start of any food handling, and
 - as necessary throughout the event (every 4 hours or as needed).
- If a vendor has been approved for pre-packaged food items only, the food product must remain in the sealed manufacturing package at all times.

3.6 Exhibitor Back-of-House (BOH)

- All exhibitors' sampling food are welcome to use the centralized Exhibitor BOH provided by Show Management.
- The Exhibitor BOH contains:
 - Hand sanitizer
 - A triple sink with water heater
 - Liquid soap
 - Single-use towels
 - Waste stations
 - Additional storage
 - Cooler
 - Freezer

3.7 Sink Requirements

- Sink requirements for special events are determined by the type of food served and the level of processing/preparation and cooking permitted at the special event.
- A dedicated sink in your booth is only required if your operation involves activities such as heating and serving perishable foods or processing foods onsite (including handling raw meat), as outlined in the Sink Requirements table below.
- Below is a chart outlining exhibitor sink requirements based on the type of activity:

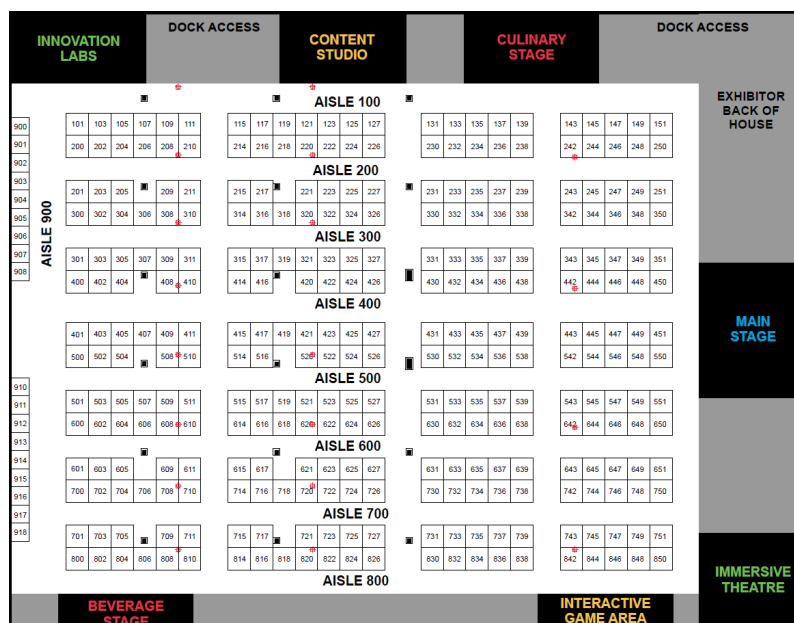


Figure 1 – Exhibit Hall floorplan subject to change

Sink Requirements		
IF YOU ARE:	EXAMPLES:	YOU ARE REQUIRED TO:
Heating, portioning and serving of perishable foods. No raw meat (unless completely prepared and cut).	Hot dogs, pizza, pre-cooked meat or rice dishes or samosas, scooping ice cream Pre-assembled kabobs, burgers, seafood	Order a hand washing station from Calgary Stampede Exhibitor Services to place in your booth Have access to the dishwashing and waste station in the Exhibitor BOH provided by Show Management (no charges)
Processing foods onsite Cooking and handling raw meat	Mixing, assembly, cutting, rolling and similar activities of meat, vegetable, perishable drinks Burgers, kabobs, chicken, seafood	Order a triple sink with heater from Calgary Stampede Exhibitor Services Have access to the dishwashing and waste station in the Exhibitor BOH provided by Show Management (no charges)



- Booths serving only pre-packaged or low-risk foods and drinks (e.g., candy, chips, bottled beverages, coffee, tea, baked goods, or simple drink preparation) must have at minimum hand sanitizer available on-site.
- Washroom sinks cannot be used for food handling handwashing purposes.

3.8 Dishwashing Requirements

- If you are an exhibitor that needs to wash dishes, you must have one of the options below:
 - A triple sink with water heater in booth, ordered from the Calgary Stampede
 - Have access to the dishwashing and waste station provided by Show Management (no charges)
 - Access and permission to use dishwashing sink(s) at an approved off-site food establishment, and be able to transport utensils and equipment to the facility. This option **must** be approved by AHS EPH.
- All utensils and equipment that cannot be immersed in water shall be:
 - cleaned with a detergent solution,
 - rinsed with clean water, and then
 - wiped with a cloth that has been immersed in an approved sanitizing solution. A sanitizing solution in a spray bottle and a clean, sanitized cloth may be used to replace this step.

3.9 Food Protection

- All foods must be protected from contamination during transportation, preparation, processing, storage and display (i.e., protect from public handling, coughing, sneezing, dust, etc.).
- Cooking devices such as barbeques, grills, deep fat fryers, and boiling pots must be physically separated from the public by barriers.
- Self-serve condiments must be individually pre-packaged, dispensed from a squeeze or pump container, or a container with an attached lid and its own serving utensils

3.10 Food Storage and Equipment

- All potentially hazardous foods such as seafood, meats, egg, dairy products and cooked rice/pasta/vegetables must be stored at 4°C (40°F) or less; or stored hot at 60°C (140°F) or greater.
 - Mechanical refrigeration, insulated coolers, freezers, etc. will all help ensure foods remain at 4°C (40°F) or less.
 - Cooking equipment, bbqs, ovens, steam tables, etc. will all help ensure foods remain at 60°C (140°F) or greater.
 - Chafing dishes that use open flame Sternos are not recommended for use at outdoor events due to uneven heating and temperature control, as well as fire safety concerns.
 - Foods must be transported from food establishments in a manner that prevents contamination and under proper temperature control stated above.
 - Food vendors must have sufficient equipment to reheat pre-cooked food items prior to serving.
- Ensure to bring spare utensils when preparing, heating, portioning, and/or serving any type of food.
- A suitable thermometer, such as a probe thermometer and/or an infrared thermometer, is required to measure the temperature of potentially hazardous foods (or risk foods); the thermometer must be capable of measuring temperatures between 0°C and 100°C.
- If hard ice cream is scooped, one of the following scoop storage methods can be used:
 - a continuous flow dipper well with 130 litre water holding tank, or
 - individual ice cream scoops for each flavour stored inside each individual ice cream container in the freezer, or





- mechanical rinsing equipment.

3.11 Onsite Cold Storage Options

- Onsite cold storage will be available from Show Management (at no cost), located in the Exhibitor BOH. Storage will be on a first-come first-served basis and will be monitored by our Cold Storage Coordinator. Please ensure proper packaging and labeling are used to identify stored goods. Show Management is not responsible for any missing, lost, or damaged food items. Exhibitors will be responsible for transporting food items to and from the Exhibitor BOH and their booth. For security purposes, all cold storage units will be locked during non-operational hours and will only be accessible during the hours listed below. To access the onsite cold storage, please visit the Cold Storage Coordinator at the Exhibitor BOH during the following hours:

Friday	September 11	12:00 PM – 8:00 PM	Back of Hall B
Saturday	September 12	11:00 AM – 7:00 PM	Back of Hall B
Sunday	September 13	8:00 AM – 4:00 PM	Back of Hall B
Monday	September 14	8:00 AM – 6:00 PM	Back of Hall B

- Additional refrigerated storage is also available in reefer trailers located at the loading dock. Exhibitors requiring this option should first check in with the Cold Storage Coordinator at the Exhibitor BOH, who will direct them to the appropriate storage location.
- If you prefer to rent your own refrigeration unit for your booth, you can order it through the [Calgary Stampede's Exhibitor Services Order Form](#).

3.12 Food Handler Hygiene

- The vendor must ensure food handlers must not work when ill (i.e. vomiting and diarrhea).
- Staff must wear clean clothing and exhibit good personal hygiene.
- All food handlers must wash their hands as often as is necessary to prevent contamination of food and food handling areas.
- Food vendors who handle money must ensure they properly wash their hands before handling any food product.
- Food handlers can wear non-latex plastic gloves for food handling but they must properly wash their hands prior to wearing the gloves. Gloves are not a substitution for proper and frequent handwashing.
 - Food handlers must change their gloves as often as needed once they become contaminated. Gloves are contaminated when a food handler touches their hair, face, garbage can, money, etc.
 - Gloves can't be reused. Discard gloves when they are removed.
 - Food handlers must wear gloves or other protective measures if they have cuts or wounds on their hands.
- Food handlers must ensure food is not contaminated by hair. Hair can be controlled and secured away from the face by wearing baseball caps, hair nets, elastic bands or similar items.
- Food handler can't complete activities that could contaminate food or food areas, such as using their cell phones or brushing their hair.
- Smoking must not occur in food handling or storage areas.

3.13 Wastewater and Garbage Management

- All waste must be disposed of properly in the designated receptacles located throughout the exhibit hall and/or the dishwashing and waste stations.



- Wastewater must either be discharged directly to an approved sanitary sewer or stored in an enclosed wastewater holding tank until such time that it can be properly disposed of at an approved location (i.e., mop sink, RV or municipal sanitary dump station).
- Wastewater must be disposed of in a sanitary manner. Contact the local municipality for guidance on disposing of wastewater.
- Do not dump wastewater onto the ground surface.
- Wastewater holding tanks must be sized to accommodate at least 110% of the total volume of potable water.
- An adequate number of garbage containers with plastic liners (garbage bags) must be available at the food vendor's booth. The garbage containers must be emptied regularly.

3.14 Physical Surfaces

- The walls, floors, ceilings and equipment in every food booth must be kept clean, free from debris, and in good condition at all times.
- All counters, tables and other food handling surfaces must be smooth and washable.
- Linens or table covers must be clean.

3.15 Fire Protection

- Exhibitor booths that include tents, canopies and/or other structures having greater than 100 sq ft. of roof, ceiling, and/or other obstruction must provide a single smoke alarm.
- Exhibitor booths that include tents, canopies and/or other structures having greater than 100 sq ft. of roof, ceiling, and/or other obstruction with a source of ignition must provide a single smoke alarm plus a 2A-10BC fire extinguisher.
- A booth utilizing cooking and/or warming appliances shall have a 2A-10BC fire extinguisher. A "K" Class fire extinguisher is required if oil and/or fats are being used or if grease laden vapours are produced.
- A 2A-10BC fire extinguisher rating shall be located within 7.5 m of a propane cylinder.
- All extinguishers must be listed, labelled and inspected annually by accredited service provider.

If you have any questions regarding food and beverage exhibit guidelines, please contact NEXT Food Expo's Director of Operations, Jay Ro. jayro@nextfoodexpo.com

