



FCCM Cultural Centre
 9390 Woodbine Avenue,
 Unit 327, Markham, ON,
 L6C 0M5 P.O #428

Tel: 905-534-3221
 Fax: 905-534-4609
 E-mail: tasteofasia@fccm.ca
 Website: www.taste-of-asia.ca



**Date: June 26th (5:00 PM – 11:00 PM), June 27th (11:00 AM – 11:00 PM), June 28th (11:00 AM – 5:00 PM)
 (Early Bird) Taste of Asia 2026 Food Vendor Application Form**

Required Documents Checklist (All Documents must be submitted before the Event Date)

- Photo Of Tents & Signages (Due: Sign Up) York Region Public Health Form (Due: Sign Up) General Liability Insurance (Due: May 27th)

Vendor Information

Booth Name (MUST Match all signage and public health form*): _____ **Booth Number:** _____

First Name: _____ **Last Name:** _____

Mailing Address: _____

Telephone: _____ **Email:** _____ **Alternate Email:** _____

Description of products and services (FCCM holds EXCLUSIVE rights to the sales of ice to vendors):**

Onsite Contact Information

First Name: _____ **Last Name:** _____ **Phone:** _____

Propane Usage: Yes No * *If yes, a TSSA propane certificate must be provided to us (Please Check Page 3 for Propane/TSSA Details)*

Generator Usage: Yes No * *Vendors are responsible for their power source*

Additional Notes: _____

Security deposit Cheque Payable to (Please Print) _____ **Cheque#** _____

Rentals (Rented Items must be picked up at the information booth on the day of the festival)	Price	QTY	Total
10' X 10' Booth space (Required) <ul style="list-style-type: none"> Penalty for the usage of space greater than 10'x10': Up to \$2500 	\$2500 \$2250		
One Second-hand 10' X 10' Tent Rental (Setup Included) <ul style="list-style-type: none"> 120 in W x 120 D x 112 H / 304.8 cm x 304.8 cm x 284.5 cm 	\$400		
One Second-hand 10' X 10' Tent Rental (Setup Not Included) <ul style="list-style-type: none"> 120 in W x 120 D x 112 H / 304.8 cm x 304.8 cm x 284.5 cm 	\$250		
One Table Rental (Dimensions: 2.5ft L x 6.5ft W x 2.5ft H)	\$100		
One Chair Rental (Dimensions: 1.5ft L x 1.25ft W x 2.5ft H)	\$30		
One Small Camping Light Lamp Rental	\$85		
Generator– 15 AMP <ul style="list-style-type: none"> Power will be provided through a single plug (power bar not included) Power will be only provided during the festival times. Overnight power will not be provided No Refunds for cancellation a month before the festival and for power shortages 	\$450		
General Liability Insurance (For <i>each</i> booth space) <ul style="list-style-type: none"> Limited liability of 2 million dollars Vendors must provide a general liability insurance certificate at least one month before the festival; failure to do so will result in a \$100 charge from the security deposit 	\$100		
		Subtotal	
		13% HST	
Site Clearance Deposit for <i>each</i> booth <ul style="list-style-type: none"> Refundable upon satisfactory site clearance ONE MONTH AFTER the event Refunds will not be provided for cancellation ONE MONTH BEFORE the event If the deposit is not picked up within six months from the date of the notification email, it will be considered forfeited, and no refund will be issued 	\$500		
		Total	

Please make a cheque payable to **FCCM** in the amount of (Applications are not binding until paid in full **at the Cultural Centre**)

Total: \$ _____ **Paid by:** EMT Cash Credit Cheque # _____ **Date:** _____

* *If the provided booth name does not match other forms, the organizers and public health reserve the right to remove you from the festival.*

** *FCCM reserves the right to make necessary amendments.*

*** *AT LEAST ONE CERTIFIED FOOD HANDLER MUST BE ON-SITE AT ALL TIMES DURING OPERATIONS. (Fine of up to \$25 000)*

Head Office Address: 2 Wootten Way North, Markham, ON L3P 5T7 Canada

Order Number: _____

Tel.: 905-946-1137/Fax: 905-604-4609/Email: tasteofasia@fccm.ca

Taste of Asia Vendor Contract

1. Compliance with Laws and Regulations:

- The Vendors must comply with all Federal, Provincial, and Municipal laws and by-laws, including health and fire safety, as well as event organizers' regulations.

2. Health and Safety Regulations:

- All food Vendors must complete and submit the York Region Public Health form to health.inspectors@york.ca and tasteofasia@fccm.ca. Failure to do so will result in denied entrance with no refund.
- On-Site Public Health Inspectors have the authority to remove vendors from the festival.
- If the provided booth name does not match other forms, the organizers and public health reserve the right to remove you from the festival.
- CERTIFIED FOOD HANDLER MUST BE ON-SITE AT ALL TIMES DURING OPERATIONS. (Fine of up to \$25 000)

3. Product and Service Compliance:

- The Organizer has the authority to stop Vendors from operating if they sell or promote products and services other than those stated in the Vendor Application.

4. Signage and Booth Matching:

- Vendors must provide photos of all signage, including tents, signs, and banners, matching the booth name on the public health form.

5. Amenities and Waste Management:

- Access to amenities, including electricity, water, and grey water disposal, is not provided. Vendors must bring and remove all necessary amenities.
- Vendors must not dispose of oil residues, cardboard, and garbage on the streets or in public bins.

6. Booth Clean-Up:

- Vendors are responsible for cleaning and removing unused items and debris from the booth area after closing each night.

7. Lease and Assignment:

- Vendors shall not assign any rights under this agreement or lease any part of the rented space to a third party.

8. Refund Policy:

- No refunds for booth spaces under any circumstances two months before the event date, including but not limited to weather conditions.

9. Food Handling and Operation:

- Staff with Food Handler Certificate must be present, and the booth must operate throughout the event.
- Vendors cannot have volunteers operating at the booth.

10. Promotion Limitations:

- Vendors are prohibited from soliciting, selling, promoting, or displaying products and materials beyond their booth space.

11. Exclusive Rights and Restrictions:

- The organizer reserves exclusive rights to the sale of ice. Vendors are allowed to bring their own ice for personal use; however, they cannot sell it to other vendors.
- No Vendors shall sell or distribute helium-filled balloons.
- Purchased Power will not be available until the load-in is complete; any power outage-related expenses are the Vendor's responsibility.

12. Event Logistics and Compliance:

- FCCM reserves the right to make necessary amendments.
- Vendors must abide by all move-in/out procedures, adhere to any schedule changes, and comply with venue spacing instructions provided by the FCCM/Taste of Asia Team.
- No large trucks are allowed for load-in and load-out. The maximum size permitted is a cargo van (max length 20 feet). If a truck is used, vendors must load and unload outside the site in the parking lot and move the items by foot.
- Power won't be available until the load-in is complete due to cables linked up on the road, as well as after ESA inspection.
- After the move-in process is completed, vendors must promptly move their vehicles out of festival premises.



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Taste of Asia Vendor Contract

13. Closing Time, Noise Regulations, and Megaphones:

- No Vendors shall continue selling after the closing time stated on the application form.
- Vendors must comply with noise regulations (loud noises exceeding 85 dBA are not permitted).
- Megaphones will not be allowed.

14. Environmental Compliance:

- Vendors must comply with the Zero Waste Policy enforced by the City of Markham, whereby Styrofoam is strictly prohibited.

15. Liability and Insurance:

- Organizer is not responsible for personal injury or lost/stolen property of vendors.
- Vendors are required to provide valid general liability insurance coverage (Commercial General Liability) for their booth and operations during the festival.
- Proof of insurance must be submitted to the organizers no later than one month before the festival.
- If a vendor fails to provide proof of insurance by the specified deadline, a \$100 charge will be deducted from the security deposit, and the vendor may be denied access to the premises.

16. Propane Usage:

- All Vendors must fulfill the TSSA requirement and regulations to use propane.
- Visit <https://www.fsnttraining.com/propanefuelstraining> for training and certification (Propane Barbecue Awareness).

17. Contract Violation Penalties and Vendor Removal:

- If any contract terms are broken, as determined by Taste of Asia staff, Vendors will incur penalties of \$500 up to \$2000 plus municipal penalties and a permanent blacklist.
- The Organizer reserves the right to remove vendors from the premises for violations of the contract terms.

18. Deposit Refund Policy:

- A refundable deposit is required to secure your booth space. Refunds for deposits will be processed and made available for pickup starting one month after the conclusion of the festival.
- Vendors will be notified via email when their deposit refund is ready for pickup.
- If the deposit is not picked up within six months from the date of the notification email, it will be considered forfeited, and no refund will be issued.

19. Food Truck Restrictions:

- Food trucks cannot be moved after load-in and cannot leave until the event ends.

By signing this document, the applicant attests to have read all requirements set out in the application and agrees to be bound by the Terms and Conditions set out above

 Signature of Applicant

 Printed Name of Applicant

 Date

Client Handled and Followed up by: _____

Approved by: _____



FOOD VENDOR APPLICATION EVENT FORM

If you require assistance completing this form, please contact York Region *Health Connection* at **1-800-361-5653, opt. 4**.

Completed forms are to be emailed to: health.inspectors@york.ca or faxed to **905-898-8277**.

Please note: A separate Vendor Application Form must be completed and submitted for each event you participate in, regardless of attendance at multiple special events in one year.

SPECIAL EVENT REQUIREMENTS FOR FOOD VENDORS

- All food vendors **MUST** submit a completed Vendor Application Form **at least 20 days prior** to the start of the event.
- If Vendor Application Event Forms have not been received at least 20 days prior to the event, there may not be adequate time to review and approve the vendor prior to the event.
- Vendors must comply with the **Food Safety Guidelines for Special Events** and with applicable sections of the Food Premises Regulation, under the *Health Protection and Promotion Act, R.S.O., 1990*.
- All food served at the event must be obtained from an approved and inspected source.
- A Public Health Inspector may contact you prior to the event to discuss your application.

VENDOR INFORMATION

Vendor/Contact Name:

Name of Booth/Mobile Truck Licence Plate Number :

Legal Name (Corporation Name/Number):

Address:

Business Phone Number:

Cell Phone Number:

Email Address:

EVENT INFORMATION

Event Name:

Event Location/Address:

Event Date:

Hours of Operation:

Dates vendor is participating at event:

PARTICIPATION IN OTHER EVENTS IN YORK REGION

Prior to this event, have you participated in a York Region event this year?

Yes

No

If yes, please provide the name and date of the event(s) you have participated in:

If yes, were you inspected by York Region Public Health?

Yes

No

PROPOSED FOOD MENU (For additional space to list all food and suppliers, attach a separate page)

Food Item(s) Offered to the Public	Name and Address of Source(s)/Supplier(s)	
	Name:	
	Address:	Phone:
	Name:	
	Address:	Phone:
	Name:	
	Address:	Phone:
	Name:	
	Address:	Phone:
	Name:	
	Address:	Phone:
	Name:	
	Address:	Phone:

Please Note: Food from an uninspected source is not permitted, including uninspected home prepared foods.

FOOD PREPARATION

Name and address of establishment where food will be prepared PRIOR to the event:

Brief description of on-site food preparation methods at event:

FOOD HANDLERS

Will a certified food handler be on-site, each hour that you are participating at this event? Yes No

If yes, how many certified food handlers will be present at the event:

1. Name of Certified Food Handler:

Food Handler Certification Program Name:

Certificate Number:

2. Name of Certified Food Handler:

Food Handler Certification Program Name:

Certificate Number:

NOTICE OF COLLECTION

Personal information requested by staff is collected under the authority of the *Health Protection and Promotion Act* and will be used to provide statistical data to the Ministry of Health and Long Term Care.

FOOD HANDLING AND DISHWASHING EQUIPMENT

What type of equipment will you have on-site? (check all that apply)	<input type="checkbox"/> Two compartment dishwashing station	<input type="checkbox"/> Probe thermometers
	<input type="checkbox"/> Thermometers for coolers/refrigerators	<input type="checkbox"/> Hairnets/hats
	<input type="checkbox"/> Serving utensils – specify total number:	<input type="checkbox"/> Sanitizing solution
	<input type="checkbox"/> Cooking utensils – specify total number:	<input type="checkbox"/> Other (specify):

HANDWASHING

What type of handwashing station will be provided in the food handling/food preparation area? Please note: it is to be used for handwashing only.	<input type="checkbox"/> Yes – Fixed Sink <input type="checkbox"/> Yes – Portable sink / temporary hand wash station <input type="checkbox"/> No, please explain:
Will you have a supply of liquid soap and paper towels for handwashing sink(s)?	<input type="checkbox"/> Yes <input type="checkbox"/> No, please explain:

FOOD STORAGE AND TRANSPORTATION

In the days prior to the event, where will food be stored?

How will food, prepared prior to the start of the event, be transported to the event?	<input type="checkbox"/> Refrigerator (4°C or lower)	<input type="checkbox"/> Insulated cooler with ice (4°C or lower)
	<input type="checkbox"/> Chest freezer (-18°C or lower)	<input type="checkbox"/> Cambro unit (60°C or higher)
	<input type="checkbox"/> Insulated box (60°C or higher)	<input type="checkbox"/> Other (specify):
Cold Holding How do you intend to keep food properly cold?	<input type="checkbox"/> Refrigerator (4°C or lower)	<input type="checkbox"/> Insulated cooler with ice (4°C or lower)
	<input type="checkbox"/> Chest freezer (-18°C or lower)	<input type="checkbox"/> Other (specify):
Cold Holding If participating in an event spanning multiple days, how will food be kept cold and where?	<input type="checkbox"/> Refrigerator (4°C or lower)	<input type="checkbox"/> Insulated cooler with ice (4°C or lower)
	<input type="checkbox"/> Chest freezer (-18°C or lower)	<input type="checkbox"/> Other (specify):
	Location:	
Hot Holding How do you intend to keep food properly hot?	<input type="checkbox"/> Steam table (60 °C or higher)	<input type="checkbox"/> BBQ/Grill (60 °C or higher)
	<input type="checkbox"/> Chafing dishes (60 °C or higher)	<input type="checkbox"/> Other (specify):
Re-heating What method(s) will be used to re-heat food to the proper temperature prior to service?	<input type="checkbox"/> Stove top	<input type="checkbox"/> BBQ/Grill
	<input type="checkbox"/> Microwave oven	<input type="checkbox"/> Other (specify):

Probe Thermometer

Do you have a probe thermometer that will be used to check the internal temperature of cold and hot held hazardous foods for the event?

Yes No, please explain:

CLEANING AND SANITIZING OF UTENSILS

What type of sanitizer will be used for sanitizing utensils?	<input type="checkbox"/> Bleach	<input type="checkbox"/> Other(specify):
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EQUIPMENT LAYOUT FOR BOOTH

Provide an equipment layout for your booth at the event. The layout can be hand drawn in the space below or attached to this application.

Please note: At a minimum, temporary handwashing stations must consist of an insulated container with a spigot that provides a continuous flow of running water, along with a supply of liquid soap and paper towels. A bucket to collect the waste water must also be in place. This type of a temporary handwashing station must be set up on an elevated surface (i.e., table).

*Hand sanitizers do not replace the requirement for provision of a handwashing stations.

COMMENTS

Date:

Vendor's Signature

Accessible formats or communication supports are available upon request.

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