

## **Frequently Asked Questions**

### **Which Vendor category should I apply to?**

General Vendors include packaged foods and retail items including clothing, bags, skincare, books, art and crafts. Also in this category are for-profit businesses promoting their services such as realtors, lawyers or massage practitioners, etc

Shared General Vendors are any combination of the above services sharing a booth. It is up to the applicant to find a booth partner(s) and divide the space. (Please note, general and food vendors cannot share booths as they are in separate areas)

Food Vendors include vendors selling any food being cooked or prepared onsite, including hot food, as well as cold foods and frozen desserts.

Food Truck category is only for food trucks equipped with food preparation and selling capabilities in a self-contained vehicle. Please note, food trucks must have their own generator, as we are unable to supply these vendors with electricity.

If you still are unsure which category your business falls under and would like clarification, please get in touch with our office via phone or email and we will assist you.

### **What's Included with the Booth?**

You get the entire booth space (10x10 or 10x20) for vending the weekend of Afro-Carib Fest.

**Do you supply Vendors with any of the following: tents, tables, chairs, extension cords, banners, signs, booth lighting, displays, or garbage bags?**

**No**, we **do not** supply Vendors with tents, tables, chairs, extension cords, banners, signs, booth lighting, displays, or garbage bags. You are responsible for

any and all components of your booth: including the setup, teardown and maintenance of all materials.

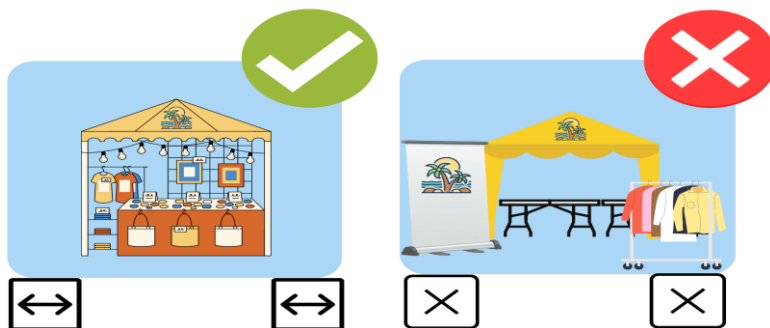
**I'm a food vendor, how many extension cords should I bring to connect to power?**

We recommend bringing at **LEAST 50-100 feet of extension cords per outlet**. To avoid any issues on the day of, be sure to check all cords are in working order and rated for outdoor use before packing them. You must ensure that all your appliances combined (including day-of items like phone chargers) are below the power supply limit. Exceeding power supply will overload Spider Boxes, and will cause outages for yourself and fellow vendors.

**My setup involves lots of garment racks and overhanging displays, banners, condiment stands etc. placed around my 10' x 10' tent. Can I still apply as a 10' x 10' vendor?**

The booth size categories indicate the maximum size of the **entire** footprint of your vending setup. If your entire setup (including all tents, displays and signage) is going to be larger than 10 feet by 10 feet, you should apply under the 10' x 20' category.

This is to ensure sufficient spacing between vendors for such considerations as emergency exit safety, as well as the accessibility of attendees using mobility devices. Please see below for an example of what a 10x10 tent in an allowed 10x10 booth might look like.



## **Is the event rain or shine?**

Yes, ACF is a rain or shine event! Rain hasn't stopped us or our crowds of attendees in our 14-year history. In the event of serious weather concerns such as hail storms or flooding, we will adhere to the safety recommendations of Environment Canada and close operations if necessary.

## **What is your Refund Policy?**

**All payments are final.** No cancellations are permitted once vendors agree to participate. No refund under any circumstances will be issued. ACF makes no guarantee of, and takes no responsibility for, factors such as attendance, weather, profit and sales.

## **Taste of Afro-Carib Fest – Frequently Asked Questions**

### **A. How many dishes can I submit for the Taste of Afro-Carib Fest?**

Each participating vendor may submit **one unique dish (each day)** for the competition. This ensures fairness and consistency across all participating vendors.

### **B. What are the portion size requirements?**

All tasting dishes must be offered in **smaller, sample-sized portions** intended for tasting rather than full meals. Portions should be manageable for high-volume service while still representing the quality and presentation of your cuisine.

### **C. What is the required price range for tasting portions?**

Tasting portions must be priced between **\$5 and \$10**. This price range is mandatory and is intended to ensure affordability and a consistent attendee experience across all vendors.

### **D. Are there any limits on how the dish is prepared?**

Vendors are responsible for preparing their tasting dish in compliance with all **public health, safety, and festival food service regulations**. Dishes should be feasible to produce efficiently during peak service hours.

**E. Are vendors required to disclose allergens?**

Yes. Vendors are required to clearly **disclose all known allergens** contained in their tasting dish and to communicate potential cross-contamination risks. At minimum, vendors must identify the presence of the following allergens, where applicable:

- Peanuts and tree nuts
- Dairy
- Eggs
- Wheat/gluten
- Soy
- Seafood (fish, shellfish)

Allergen information must be clearly displayed at the point of sale through **signage, menu cards, labels**, or communicated verbally upon request.

**F. Are ingredient substitutions or modifications required?**

Vendors are not required to modify recipes; however, they must be able to **accurately communicate ingredients** and potential cross-contamination risks to attendees. Transparency is essential to ensure guest safety.

**G. How many tasting portions should I plan to prepare?**

Vendors should be prepared to produce **a sufficient quantity** of tasting portions to meet attendee demand throughout the festival.

**H. How does voting work?**

Voting is conducted by **festival attendees** who purchase and sample the tasting dishes. Attendees will cast votes for their favourite dish/vendor within each cuisine category.

**I. What criteria will attendees use to vote?**

Votes will be based on the following public evaluation criteria:

- Taste
- Appearance
- Creativity
- Quality

**J. How are winners selected?**

The vendor receiving the **highest number of votes** in each cuisine category (African, Caribbean, and Multicultural) will be declared the winners and formally recognized during or after the festival.

**K. Is participation mandatory for food vendors?**

No. Participation in the Taste of Afro-Carib Fest is **optional** and available exclusively to food vendors who wish to take part in this featured activity.

**L. Will additional details be provided after registration?**

Yes. Participating vendors will receive **additional operational details**, including timelines and setup expectations, closer to the festival date.

**M. What health and inspection requirements must participating vendors meet?**

All participating vendors must comply with **Toronto Public Health regulations**, including valid food handler certification, required City of Toronto permits, and on-site inspection standards.

Vendors must be in good standing with Toronto Public Health and acknowledge that **TPH inspectors may conduct inspections at any time** during the festival. Vendors are responsible for addressing any compliance issues identified by inspectors immediately.

**N. What food handling standards apply during the tasting activity?**

All food must be prepared, stored, and served in accordance with **Toronto Public Health food safety standards**, including proper temperature control, sanitation, handwashing, and safe food handling practices. Vendors are responsible for ensuring tasting portions are served in a hygienic and safe manner throughout the event.

**O. What happens if a vendor does not meet health or safety requirements?**

Vendors who fail to meet Toronto Public Health requirements, including inspection outcomes or allergen disclosure obligations, may be **removed from the Taste of Afro-Carib Fest activity** and/or subject to further action as required by Toronto Public Health. These measures are in place to protect attendees, vendors, and the integrity of the festival.

**I have a question not answered in the FAQ, how do I get in contact with Afro-Carib Fest staff?**

Thanks for your question! We can be reached anytime via email at [info@afrocaribfestival.com](mailto:info@afrocaribfestival.com). For telephone inquiries, please call our office at 416-345-1613, from Monday - Thursday during the hours of 10 am - 6 pm.