

FOUNDING
SPONSOR



MEDIA
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**FOODSERVICE
and Hospitality**

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CANADA**

**FOOD
Quality**
Farm to Fork Quality Assurance

**FOODSAFETY
MANAGEMENT**

FOOD SAFETY 2008

FORUM

Toronto • Vancouver

2008
Table Top Show
Information
Package

Two Dates To Choose From:

[2008 Table Top Show Information and Registration](#)

Food Safety Forum is Canada's national food safety conference and is a great way to target attendees from the foodservice and hospitality, retail grocery/c-store and food manufacturing industries as well as public health inspectors and educators.

Now in its fifth year with its flagship forum in Toronto, and satellite meetings now alternating annually between the west and east coast – this year in Vancouver.

Toronto	Monday June 9, 2008*	Toronto Airport Hilton
Vancouver	Monday September 15, 2008	River Rock Casino Resort

If your company offers products and services that apply directly to safe food handling you may want to join us at both of our events in 2008. Due to space constraints **Table Tops are limited** and available on a first-come-first-serve basis.

Companies will have an opportunity to showcase themselves to our targeted food safety audience over the course of these one day events.

Exhibitors benefit from:

- General session traffic, lunch traffic and coffee break(s) held within the exhibit area
 - Your logo added to on-site signage
 - Your logo and link added to the Food Safety Forum website
 - Including a sales collateral piece in our attendee binders
- All Table Top Rates now include two complete individual registrations (value \$990) to that Forum's sessions, breaks and meals.

**Please note change of date for Toronto.*

2008 Table Top Show Rates

	Early Bird Rate	Regular Rate	Early Bird Savings	Early Bird Deadline
Toronto June 9, 2008	\$950.00 (\$896.22+GST)	\$1300.00 (\$1226.41+GST)	\$350.00	March 28, 2008
Vancouver Sept 15, 2008	\$700.00 (\$660.37+GST)	\$900.00 (\$849.05)	\$200.00	Jun 30, 2008

Rates include taxes. Registrations offered in the exhibitor Table Top Package aren't redeemable for cash value. Additional exhibit staff must book at regular attendee rates.

In order to be eligible for special Early Bird rates full payment is required by the Early Bird Deadline.

Take advantage of all the benefits extended to Food Safety Forum Table Top Exhibitors by registering early. Registration deadline is 30 days prior to each show.

Be sure not to miss out on this opportunity – we've sold-out in previous years!

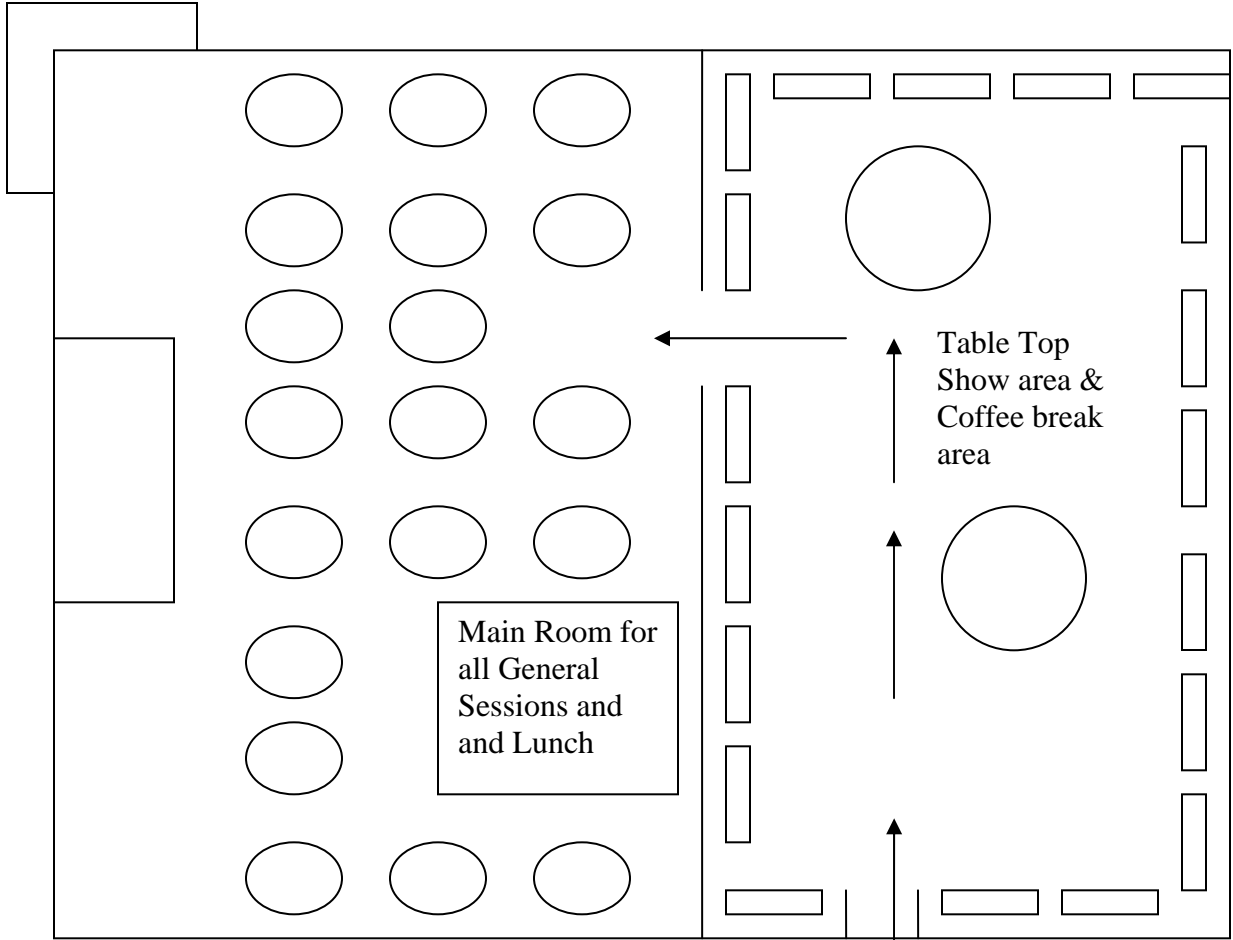
Companies That Have Attended Food Safety Forum

A&W Food Services of Canada Inc.	CIPHI	Guelph Food Technology Centre
Abell Pest Control	City of Hamilton	H&PEC Health Unit
Agra Point International	City of Ottawa Public Health	Haldimand - Norfolk Health Unit
Agriculture & Agri-Food Canada	Clifford Evans Training Centre	Haliburton Kawartha Pine Ridge Health Unit
Alberta Agriculture (F.S.D.)	Colchester East Hants Health Authority	Halton Region Health
Alberta Food Processors Association	Compass Group Canada	Happy Mart
Alberta Health	Concord Premium Meats	Health Canada
Anaphylaxis Canada	Cooper - Atkins Corporation	High Liner Foods
Ansell Canada	Cornell University	Hip-Transat Tours Canada
Answers 4 Business	Correctional Services Canada	Horicultural Council of Canada
Aramark Canada	Costco Wholesale - Canada	Hotelier Magazine
ATCO Blue Flame Kitchen	Council for Biotechnical Information	Humber College
Atlantic Mills Canada	C-Store Magazine	Hunt Food Services Ltd.
Avendra	Dairy Queen Canada Inc	Hygiene-Technik Inc.
Avmor	Dana / Marek Hospitality Inc.	IBM Business Consulting
Bakers Journal	Daymark Safety Systems	Instill Corporation
Beef Information Centre	DEB Canada	Integrated Explorations
Bioniche Food Safety Division	Delta Calgary Airport	ISHCOM - Ontario Restaurant News
Bodycote Testing Group	Dennett Enterprises	JDC Hospitality Inc.
Brodsky Consultants	Dougalls on the Bay	Johnson Diversey Canada Inc.
Bryony's Catering	Dunkin Brands	Kasar Canada Ltd.
BSI Management Systems Canada	DuPont Canada	Kay Chemical
	Durham District School Board	Keg Restaurants Ltd
Calgary Co-operative Association Limited	Durham Region Public Health	Kelsey Trail Health Region
Calgary Health Region	Ecolab/Ecosure	Kelsey's
Canada Bread Company	Edmonton Public Schools	Kostuch Publications
Canadian Coast Guard	Edo Japan	Kraft Canada
Canadian Food Inspection Agency	Environmental Health Testing, LLC	La Revue HRI
Canadian Food Safety Group	EWOS Canada	Least Cost Formulations, Ltd.
Canadian Food Safety Management Magazine	Fanshawe College	Leeds, Grenville & Lanark District Health Unit
Canadian Horticultural Council	Fellowship Towers	Lewis Foods Inc.
Canadian Mill Supply	Finlandia Village	Lexsam
Canadian Pizza Magazine	Flanagan Foodservice Inc.	London Convention Centre
Canadian Research Institute for Food Safety	Fleming College	Longos / Grocery Gateway
Can-Clean Pressure Washers	Flying Pizza 73 Inc.	M&M Meat Shops
Canex Food Services	Food In Canada Magazine	Mandarin Restaurant Franchise Corp.
Cape Breton District Health Authority	Food Quality Magazine Carpe Diem Communications	Manitoba Public Health
Cape Breton University	Food Safety Network	Manitoba Tourism Education Council
Capital Health	Food Supplies	Manoucher Food
Cara Operations	Foodland Forum	MAPAQ
Cardinal Meat Specialists	Foodservice and Hospitality Magazine	Maple Leaf Sports & Entertainment
Cargill Salt	Foodservice News	Maple Leaf Consumer Foods
Cari-All Products	Fortis Properties	Marler Clark Attorneys
Casino Nova Scotia Hotel	Freeborn and Associates	McKenzie Towne Retirement Residence
Cericola Inc.-Sun Fresh Foods Inc.	Freson Markets.	Mediaedge
CESO-SACO	Frito Lay Canada	Mercury Publications
Chatham-Kent Public Health Unit	GCP Consulting	Metro Toronto West Detention Center
Chef Sheraz Enterprises	George Brown Toronto City College	Michael Preston Marketing
Chesher Equipment	Giant Tiger Stores	Middlesex-London Health Unit
Chicken Farmers of Ontario	Glace Bay Hospital	Mississauga Parks and Recreation
Chicopee/ TTS	Glynwood	Morgan Scott
	Gowling Lafleur Henderson LLP	Morrison Ocean Cuisine
	Grey Bruce Health Unit	

Moxies Classic Grill/Shark Club/Chop	Qualitech	Sysco Food Service of Central Ontario
Nasco Canada	Queen Elizabeth Hospital	Taylor Precision Products, LLC
Nestle Food Services	Rabco Food Services Limited	Techs4Biz Corporation
New Brunswick Health and Wellness	Radisson Hotel & Resort	Tetracore Inc.
New York Fries and South St. Burger Co.	Randolph Associates	TFI
Niagara College - Glendale Campus	Raytek-A FLUKE Company	The Food Plant Wall & Ceiling Professionals
Niagara Region Public Health Department	REA North America	The Great Atlantic & Pacific Company of Canada
Noraxx Inspections Inc.	Region of Peel Health	The Pickle Barrel
North America Food Safety Associates	Region of Waterloo Public Health	The Renoir
North Sea Fish Market	Regional Municipality of York Retirement Residences Operations (REIT) LP	The Steritech Group Corporation
Northwoodcare, Inc.	Rick Hansen Secondary School	The TDL Group
Nova Scotia Community College	River Valley Health Authority	The Vancouver Club
Nova Scotia Department of Agriculture & Fisheries	RMHC - LONDON	Thermor Measurement Specialists
Nova Scotia Department of Tourism, Culture & Heritage	Roasty Jack Inc.	Thompson Prometric
Nova Scotia Dept of Tourism, Culture & Heritage	Ronco Protective Products	Toronto Community and Neighbourhood Services
Nova Scotia Tourism Resource Council	RQA Inc.	Toronto Public Health
NSF International	Rubbermaid Commercial Products	TrainCan, Inc.
OnGuard Product Inspection, Inc.	Runnymede Healthcare River Valley Health	Trillium Lakes District School Board
Ontario Ministry of Agriculture and Food	Sahasrabudhe & Associates Inc.	TWD Technologies
Ontario Ministry of Community Safety & Correctional Services	Saniguard by Component Hardware Group	Unilever Foodsolutions
Ontario Service Safety Alliance	Scotian Gold	University of Guelph
Ontrak Purchasing	Silliker Canada Co.	University of Guelph Laboratory Services
Optime International	Sir Sandford Fleming College	University of Western Ontario
ORHMA	Soaptronic International LLC, Canadian Division	Vancouver Coastal Health Authority
Orkin PCO Services	Sobeys - Atlantic	Via Rail Canada
Orus Medical	Sobeys - Ontario	Virox Technology Inc.
Palliser Health Region	Sobeys - West	Vision Food Systems Inc.
Panago Pizza Inc.	Sobeys Canada	VSAT Canada
Paramount Canada's Wonderland	Sodexho MS Canada Ltd	Wal-Mart Canada
Park Hyatt Toronto	Sodexho Quebec	Walt Disney World
Peace County Health District	Specialty Care Inc	Warnex Diagnostics Inc.
Perth District Public Health	Specialty Food Service Hardware	Wellington-Dufferin Health
Petro-Canada	St. Francis Xavier University	Western Grocer Magazine
Pizza Delight Corporation	St. Joseph's Healthcare Canada	Weston Bakeries Ltd.
Pizza Pizza Ltd.	St. Thomas Golf and Country Club	Wilfred Laurier University
Planet Organic	Stanton Territorial Health Authority	World Trade and Convention Centre
Priszm Restaurants	Ste-Anne's Spa	Yee Hong Centre for Geriatric Care
Proctor & Gamble Inc.	Steton	York Region Health Services
PTI Group Inc.	Sun Country Regional Health Authority	Yum Restaurants Int'l
QMI Management Systems	Sunrise Foods Inc.	
	Surety Food Safety Group	

SAMPLE FLOOR PLAN

(subject to change without notice)



**NOT TO SCALE:
Table & Booth positions
are estimated.**

Traffic Flow
through Table
Top Show for all
General Sessions,
breaks and lunch.

[2008 TORONTO LOCATION – June 9, 2008](#)

Forum Location & Accomodations - Hilton Toronto Airport

**5875 Airport Road
Mississauga, ON L4V 1N1
Phone: (905) 677-9900**



Just 5 minutes from Pearson International Airport, and 20 minutes to downtown, the *Hilton Toronto Airport* provides guests with the finest service and a convenient 22 hour complimentary shuttle service to and from the airport.

Accommodations feature completely renovated *Deluxe guestrooms* with two-line speaker phones and data port.



Standard Rooms include a King or two double beds and are available until May 24, 2008 at special Food Safety Forum rates starting at \$155. Rooms booked after this date are subject to availability.

[2008 VANCOUVER LOCATION – September 15, 2008](#)

Forum Location & Accomodation – River Rock Casino Resort

**8811 River Road
Richmond, BC
V6X 3P8**

Phone: (604) 247-8900 or Toll free: 1-866-748-3718



The River Rock Casino Resort is located a 5 minute drive from Vancouver International airport and a 20 minute drive from downtown Vancouver.

This AAA four Diamond rated resort features all-suite accommodations featuring a myriad of amenities and services.

Conference Rate: \$189 plus taxes One-bedroom City & Marina View Suites
Reservations must be confirmed by August 15, 2008 to qualify for the rate.



**Table Top Show 2008
Exhibitor Space
Order Form**

___ **YES!** I would like to book a Table Top exhibit space for Food Safety Forum 2008

Reserve:	Date & Location	Early Bird Rate	Regular Rate	Early Bird Savings	Early Bird Deadline
	Toronto June 9, 2008 Toronto Airport Hilton	\$950.00	\$1300.00	\$350.00	March 28, 2007
	Vancouver Sept. 15, 2008 River Rock Casino Resort	\$700.00	\$900.00	\$200.00	June 30, 2008

Includes taxes.

I understand that an invoice will follow for my exhibit space in the Table Top Show(s) indicated above plus two complete Food Safety Forum registrations for each show. Additional exhibit staff must book at regular attendee rates. In order to take advantage of special Early Bird rates, full payment is required by Early Bird Deadline. As space is limited and available on a first-come first serve basis full payment is required in order to confirm the Table Top display space.

Company: _____

Address: _____

City: _____ **Province:** _____ **Postal Code:** _____

Website to be linked: _____

Name of booking contact: _____

Phone: _____ **Fax:** _____

E-Mail: _____

Table Top Attendee #1: _____ **Table Top Attendee #2:** _____

Title: _____ **E-Mail:** _____

Title: _____ **E-Mail:** _____

Phone: _____ **Fax:** _____

Phone: _____ **Fax:** _____

Address: _____

Address: _____

City: _____ **Prov:** _____ **Postal Code:** _____

City: _____ **Prov:** _____ **Postal Code:** _____

Please copy form and send additional names if registering for both shows

Credit Card Payment Option

Visa / Master Card (circle one) **Card Number:** _____ **Exp:** _____ **Signature:** _____

FAX BACK NUMBER: 416-646-0877

For further conference info or to register online visit us at www.foodsafetyforum.ca

Phone: 416-447-9588 1-888-687-8796 E-mail: info@foodsafetyforum.ca