

Food & Beverage Application Form

Event Name: _____ Event Date/s: _____

Stand Name: _____ Site No: _____

Contact Name: _____ Phone Number: _____

Email Address: _____ ABN: _____

Address: _____

Company Name: _____ Trading Name: _____

Food

Are you sampling or selling food whilst exhibiting at the event? YES NO

1. What is your intended method of supplying food to the public?

Sampling / Tastings	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Selling Take Home Products	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Selling On-Premise Consumption Products	YES <input type="checkbox"/>	NO <input type="checkbox"/>

2. Please list all items you intend to sample / sell?

Product _____	Size _____	Product _____	Size _____
Product _____	Size _____	Product _____	Size _____
Product _____	Size _____	Product _____	Size _____
Product _____	Size _____	Product _____	Size _____

Beverage

Are you sampling or selling beverages whilst exhibiting at the event? YES NO

1. What is your intended method of supplying beverage's to the public?

Sampling / Tastings	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Selling Take Home Products	YES <input type="checkbox"/>	NO <input type="checkbox"/>
Selling On-Premise Consumption Products	YES <input type="checkbox"/>	NO <input type="checkbox"/>

2. Please list all items you intend to sample / sell?

Product _____	Size _____	Product _____	Size _____
Product _____	Size _____	Product _____	Size _____
Product _____	Size _____	Product _____	Size _____
Product _____	Size _____	Product _____	Size _____

PLEASE NOTE: if you are intending to sample and/or supply any alcoholic beverages you will need to apply for a Limited Liquor Licence through Consumer and Business Services www.cbs.sa.gov.au

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adelaideshowground.com.au

Food & Beverage Policy

Exhibitors at events presented at the Adelaide Showground will be allowed to provide samples of food and beverage under the following conditions:

Sampling

Exhibitors will be allowed to provide samples of food &/or beverage under the following conditions:

1. The AS is notified of the proposed sampling, in writing and in advance of the event and the Exhibitor receives notice of its approval to conduct sampling.
2. The Exhibitor must comply with Food Safety Regulations, all relevant AS policies and procedures and catering outlet presentation guidelines. Minimum requirements are detailed on Page 3.
3. The portion size represents a genuine sample.
in the case of packaged product, the sample represents no more than 20% of the full product size.
in the case of unpackaged food, the sample does not exceed 50 grams.
in the case of beverage, the sample does not exceed 50 mls or in the case of wine or beer the sample does not exceed 30ml.
4. Samples will be offered **free of charge** and the sample will be consumed at the point from which the sample was received and appropriate facilities are provided to accommodate any waste generated.
5. Sampling of spirits and liqueurs will not be permitted unless in exceptional circumstances and only when the appropriate Liquor Licence is granted and adequate assurances of responsible serving of alcohol procedures are in place.

Food &/ or beverage for consumption away from the Adelaide Showground

Exhibiting and selling product clearly packaged and intended for consumption away from the Adelaide Showground is permitted.

Declaration

I, _____ being the proprietor of the above business/proposed outlet hereby declare that the above information is true and correct and contains all the information (along with the attachments) relevant to the proposed operation of the intended food outlet at the Adelaide Showground at the above listed event. All other documentation is attached as per the requested requirements.

In signing this Application I, _____ also consent to the disclosure, to the relevant departments of the Royal Agricultural & Horticultural Society of South Australia and also O'Brien Catering Group, of all information contained within this application, including any attachments. Should this application be successful this consent extends to the necessary auditing of the Food Outlet Operation for the purpose of Permitted Use and Food Safety and any other relevant laws.

Signed (Proprietor) _____ Date _____ Name _____

Complete and return application to: Email: csopp@adelaideshowground.com.au Fax: (08) 8231 2762

ENQUIRIES:

Please contact our Event Planner, Carrie Sopp on 1300 890 399
or email: csopp@adelaideshowground.com.au

OFFICE USE ONLY

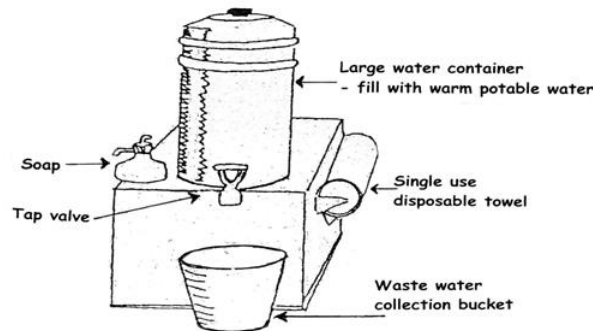
Received	DATE _____
Application Granted	DATE _____
Approval sent to Exhibitor	DATE _____

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Temporary Food Premises Checklist

Temporary food premises are required to have hand washing facilities, although they do not need to be permanent. If permanent hand washing facilities are not available, the requirements of the Food Safety Standards can still be met without the need for an exemption. A container of **warm water** with a tap or valve, supplied with a collection bucket for wastewater, along with soap and single use paper towels must be supplied in areas where food handlers work.

If these basic hand washing facilities cannot be provided, an exemption may be issued if the Environmental Health Section is satisfied that food safety is not placed at risk. For example, where there are a limited number of food handlers and only minimal hand contact with food, the Environmental Health Department may issue an exemption for the supply and use of warm running water. Any food premise that provides any **food sampling** will be required to have hand washing facilities. If there are businesses that are only selling pre-packaged food, a full exemption for hand washing facilities will be given.



Example of a temporary hand washing facility

FOOD STORAGE:

Safe storage practices	YES / NO
Separation of raw/cooked foods	YES / NO
Protection from contamination	YES / NO
Temperature Control	YES / NO

FOOD QUALITY/PREPARATION:

Sound unspoiled food	YES / NO
Protection during preparation	YES / NO
Bare hand contact with food minimised	YES / NO
Separation: raw/cooked food	YES / NO
Safe temperature	YES / NO
Chemical use, storage	YES / NO

PERSONAL HYGIENE:

Clean person and habits	YES / NO
Clean attire	YES / NO
No smoking in food areas	YES / NO
Protective clothing	YES / NO

CLEANING PREMISES/EQUIPMENT:

Adequate methods	YES / NO
Condition: - food contact surfaces	YES / NO
- non food contact surfaces	
Are all the food contact surfaces sanitized?	YES / NO

If you are not able to "YES" to every item above, work is required as a matter of priority before setting up your temporary food premises.

Enquiries in regards to the Food Safety Act or guideline information should be made to Unley Council Environmental Health Section on (08) 8372 5111. It is the exhibitors responsibility to advise The Unley Council Environmental Health Section that they will be conducting food activities during the event.

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