



EXHIBITOR REQUIREMENTS

Please complete and return this form a minimum of twenty one (21) days prior to exhibitorrequests@ma.org.au

EXHIBITOR AND STAND DETAILS				
EVENT NAME				
COMPANY NAME		MOVE IN DATE	00 / 00 / 00	TIME
CONTACT NAME		MOVE OUT DATE	00 / 00 / 00	TIME
ADDRESS				
EMAIL		STAND NO.		
ON SITE MOBILE				

FOOD SAMPLING				
I would like to offer food sampling from my stand	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
Would you like to discuss food sampling in more detail with a representative from our food and beverage team	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
Please provide supplier details				
Supplier contact name		Supplier contact number (mobile and landline)		
Are there any special requirements for the handling/storage of products you intend sampling				
Please provide a description of your proposed food sampling (even if only lollies or similar confectionary items)				
Please provide details of any proposed equipment for food sampling.				
<p>Note – gas is not permitted in inside any buildings at the Royal International Convention Centre and Brisbane Showgrounds. All electrical equipment must be test and tagged.</p>				



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BRISBANE AUSTRALIA



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EXHIBITOR REQUIREMENTS (CONTINUED)

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To be able to serve sample food from a temporary stall/stand, the exhibitor must comply with the current Qld Food Act (Link below)
<https://www.health.qld.gov.au/public-health/industry-environment/food-safety/regulation/act-standards/default.asp>

Compliance with the act will help you in providing safe food for your customers. The following information will assist you in assuring your application is complete.

The Temporary food stall license, structure and operation guide can be downloaded from the Brisbane City Council website via the following link
[Tools and Resources](#).

Please remember –

- Exhibitors must assume all responsibility for all food sampling product, packaging and ingredients they bring on site
- Exhibitors must comply with Current State food legislation
- Sampling must be conducted in such a way as to minimize any possibility of contamination
- All food products must be clearly labeled and dated
- All food items to have an ingredients list prominently displayed to ensure correct information can be given to people with allergies/ dietary requirements.
- High risk items will need to be assessed by the RNA
- A copy of the exhibitors Temporary Food License is to be displayed at all times.
- When transporting food all precautions must be taken to ensure that all safe food-handling practices are followed in accordance to food safety legislation.
- The RNA reserves the right to inspect any food vehicle that supplies food to our sites to ensure the vehicle is clean, pest and rodent free, temperature controlled and suitable for the purpose of transporting food products
- The RNA reserves the right to ask to sight temperature logs of any food items that are brought to the venue
- The RNA reserves the right to remove food sampling privileges or cancel activity without notice