gold coast | convention and exhibition centre

FOOD & BEVERAGE SAMPLING FORM F10.0

Taste testing or sampling of foods can be a great way for your potential customers to 'try before they buy". However, if not done properly and hygienically, samples can also be a source of food contamination and could spread diseases. There are many potential risks associated with taste testing. If you have food sampling and/or beverage tasting please complete this form and return to the Gold Coast Convention and Exhibition Centre no later than fourteen (14) days prior to your event for approval

Please return completed form to:

Events Department
Fax: (07) 5504 4001

Enquiries
Phone: (07) 5504 4032

Gold Coast Convention & Exhibition Centre
Cnr Gold Coast Highway & TE Peters Drive
Broadbeach QLD 4218

PO Box 1407
Broadbeach Qld 4218

WAYS TO PROTECT YOUR FOOD FROM CONTAMINATION

- Perishable packaged foods are required to be refrigerated
- Provide single serves of your product. Use disposable cups, spoons, toothpicks or other implements to minimize the amount of handling by the customer
- Provide a physical barrier, such as Perspex between the customer and the food
- Display small quantities, so that food samples have less time to become contaminated
- If required, keep the food samples hot or cold. Some samples may be able to be kept out of temperature control, provided that time and temperatures are carefully monitored
- Supervise the samples to ensure that customers do not contaminate by re-dipping spoons or other items
- Use tongs and gloves when you handle samples
- Provide litter containers so that customers can dispose of single use items, leaving the area clean and tidy

RECOMMENDED PORTION SIZES

- Portions MUST be of a tasting style and size only:
- Food – bite size
- Beverage – alcoholic and non-alcoholic liquid portions no larger than 60ml-80ml

THINGS TO REMEMBER

- A liquor license must be displayed an visible at all times when serving alcohol
- Gas bottles used for heating of food must be removed overnight
- The person responsible for dispensing beverage must be trained in the RSA "Responsible Service of Alcohol"

CONTACT & EVENT DETAILS (complete all details clearly)

Event Name HAA 2007 ASM (HSANZ / ANZSBT / ASTH)

Event Dates _____

Stand Name _____

Contact Name _____

Postal Address _____

_____Post Code _____

Telephone _____ Fax _____

E-mail Address _____

DESCRIPTION OF SAMPLING AND HANDLING

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Liquor License #

Approval Office Use Only:	
Date:	Approval:
Comments:	