

NOT-FOR-PROFIT ORGANISATION

STALLHOLDER INFORMATION

Application forms to be returned by July 15, 2025

Late applications cannot be accepted

Festitalia's greatest attraction is the authenticity and variety of its cuisine. To ensure a diverse range of dishes, all proposed meal products will need approval by Festival organizers.

Festitalia may refuse an application at its discretion.

COMPULSORY STALLHOLDER MEETING

6pm - Tuesday, August 26, 2025

NB

- ◆ Site positions are allocated at the discretion of organisers.
- ◆ Other branded marquees to be approved by the organisers.

The site fee includes:

- ◆ A three-walled marquee; 6m x 3m or 3m x 3m
- ◆ 2 trestle tables (1.8m or 2.4m);
- ◆ A single phase power point. 10A 240V

What you need to supply:

- ◆ 2 x Black tablecloths 3m x 2.3m for front of house.
- ◆ **Large** print product and price signs for your products.
- ◆ If preparing food on site: Temporary Food License and Public Liability Certificate.
- ◆ All equipment hire costs are the responsibility of the stallholder.
- ◆ If you are cooking on site, the stall must be set up in accordance with BCC guidelines. (See attached BCC information pack for reference.)

We will not be able to provide any electrical leads.

To facilitate the participation of our Italian Community Associations, we have maintained the same costings as per Festitalia 2018

Marquee Site sizes	NFP Food Vendors	Information stands
3m frontage x 3m	\$750 inc gst	\$400 inc gst
6m frontage x 3m	\$1000 inc gst	n/a
Additional power (RNA supplied)	10A 240V Single power connection 15A 2490V Single power connection 20A 240V Single power connection	\$110.25 inc gst \$121.80 inc gst \$189.00 inc gst
Extra trestle table 2.4m x.75m	\$18.00	\$18.00
Black tablecloths 3m x 2.3m	28.00	28.00

A compulsory cleaning bond of \$250 is required. This bond will be refunded within 7 days if your site is left clean with no rubbish or litter. A bond form is attached.



September 7, 2025
11am-6.00pm
Brisbane Showgrounds



Trading Name			ABN:
Contact Person			Tel:
Alternative Contact			Tel:
Is this a mobile food van?	<input type="checkbox"/> Yes <input type="checkbox"/> No	Reg. Number:	Dimensions of Van
Business Address			
Email			
Public Liability Insurance	Policy Number: Expiry Date:	Please provide a copy of the policy	
Food License	Policy Number: Expiry Date:	Please provide a copy of the policy	
Marquee Size	Marquees are not supplied for mobile vans sites. If you require a marquee please specify it here.	3mx3m <input type="checkbox"/>	6mx3m <input type="checkbox"/>
Power required	<input type="checkbox"/> Yes <input type="checkbox"/> No If yes, see below		
Products you are selling/exhibiting			

POWER /EQUIPMENT

The festival is powered by Brisbane Showgrounds. To ensure continuous supply of power to the event, no additional electrical equipment will be permitted on site. Please identify every item you are bringing onto the site and ensure that **all electrical items have been tested and tagged by a qualified electrician**. Festitalia will not have electrical leads.

*	Item Description eg Hotplate	Amps /Watts	Single Phase	3-Phase	Item Test Date
1					
2					
3					
4					
5					

STALLHOLDER PAYMENT (Agreement will be sent after receipt of booking form.)

EFT: Festitalia Assoc. Inc. Bsb 064 000 Acc 1447 6598

Payment attached

☐
☐

Cheque

EFT made in name of _____ Signature _____ Date _____

Temporary food premises

If your business sells food at temporary events like markets, you need to meet the same food safety requirements as other food businesses, regardless of the size of your business or how often you sell food.



SAFE FOOD AUSTRALIA

InfoBite

What are temporary food premises?

Temporary food premises are structures that are:

- used to sell food at occasional events like a fete, market or show
- dismantled after the event, like a stall, tent or barbeque stand.

They can also include parts of structures or land, and permanent structures not owned or leased by the business and used occasionally (e.g. a community hall).

What are the requirements?

Food businesses using temporary premises must comply with the Food Standards Code, including:

- [Standard 3.2.2 - Food Safety Practices and General Requirements](#)
- [Standard 3.2.3 Food Premises and Equipment](#)
- [Part 1.2 - Labelling and Other Information Requirements](#)

Getting started

- before you start your business you must notify your local council
- charities and community groups may not need to notify if only low-risk food is sold – check with your council

Food safety skills and knowledge

- everyone in your business who handles food needs to know how to keep it safe to eat
- you or someone in your business may need formal training e.g. a certified food safety supervisor – check with your local council
- fundraising events selling only low-risk foods (e.g. canned drinks, packaged lollies) or food that is cooked on-site and eaten straightaway (e.g. sausage sizzle) may be exempt from training
- regardless, all food handlers must meet health, hygiene and other food safety standards requirements

Premises design

- the temporary premises where your food is handled should be designed and fitted out to handle food safely and avoid contamination
- see the diagram for a guide to stall design - check with your council to be sure

Prevent contamination

- protect food at all times from pests, dirt, animals, chemicals, waste and people
- keep food contact surfaces like table tops, utensils and containers clean and sanitary
- wash and dry hands thoroughly before handling food
- do not handle food if you are sick
- keep raw foods separate from ready-to-eat foods – e.g. use different cutting boards, store raw food away from ready-to-eat food
- use food-safe containers and wrapping
- use a drinking-quality water supply

Safe food temperatures

- potentially hazardous foods (e.g. food that contains meat, egg and dairy) must be kept cold (5°C or colder) or hot (60°C or hotter) during receipt, storage, display and transport
- prepare food quickly to minimise time out of the fridge
- cook food to safe temperatures (e.g. 75°C for poultry and minced meat)
- cool cooked food quickly to store in the fridge and within required timeframes
- know the critical limits for safety (e.g. acidity, water activity) for the processes you use

More information

Safe Food Australia, a guide to the food safety standards in Chapter 3 of the Code, covers temporary premises in Appendix 9. The guide and more InfoBites are available at www.foodstandards.gov.au/safefood or email information@foodstandards.gov.au.

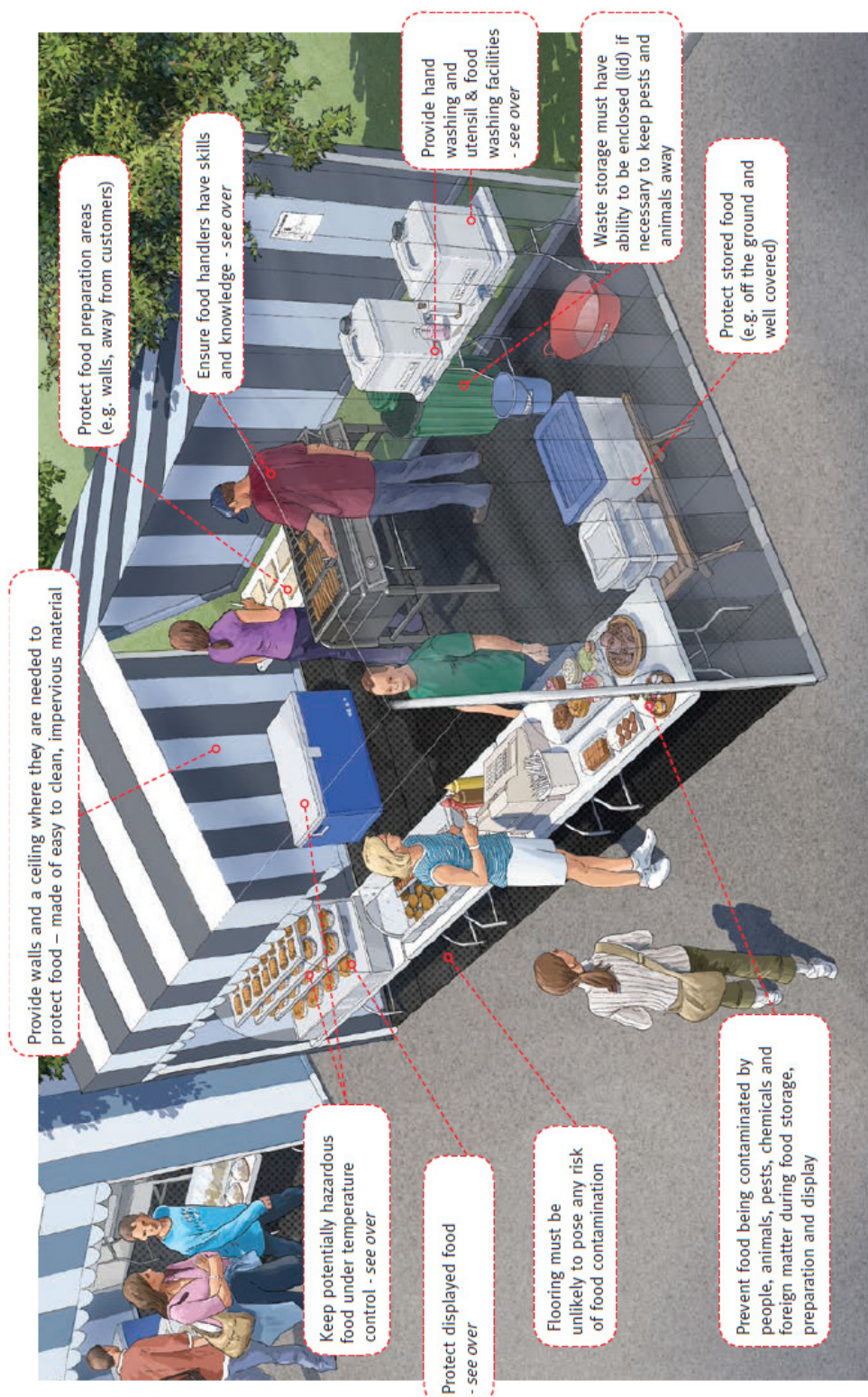
Temporary food premises



SAFE FOOD AUSTRALIA

InfoBite

GUIDE FOR THE DESIGN AND OPERATION OF A TEMPORARY FOOD PREMISES (STALL)



This document is for guidance only and is not legally binding. Each premises will be assessed on its own individual food safety risks by the relevant local enforcement agency. Other requirements may also apply (e.g. LPG use, fire control, waste disposal) – seek advice from your local enforcement agency.

Image courtesy of City of Gold Coast

Temporary food premises



SAFE FOOD AUSTRALIA

InfoBite



Image courtesy of City of Gold Coast



Stallholder Bond Form and Refund Form

Dear Stallholder

To facilitate your bond refund, kindly complete the following details with your bond lodgement. **If you are doing an EFT/direct deposit please identify the payment with the name of your Association.**

Please ensure that this is the account you wish to use for the refund at the end of the festival.

Thank you.

Name of Treasurer:	
Name of Association:	
Name on Bank Account:	
BSB No:	
Account No:	
Marquee Payment:	\$
Bond payment:	\$
Date payments made:/...../.....

EFT DETAILS

Festitalia Association Inc
Bsb 064 000
Acc: 1447 6598

Signature_____

Name of authorised person

_____Date_____

Please email this form to: treasurer@festitalia.com.au