Please return this form to:

***Charlee Churchill* Telephone: 0121 767 3932**

**Key Account Manager**

**The NEC**

**Birmingham**

**B40 1NT Email: *charlee.churchill@amadeusfood.co.uk***

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| **DEADLINE DATE IS FOUR WEEKS PRIOR TO SHOW OPEN** |

**INTENT TO SUPPLY FOOD AND BEVERAGE PRODUCTS**

**RETAILING FOR IMMEDIATE AND/OR OFFSITE CONSUMPTION**

**(Excluding alcohol)**

**\*\*Applications from Event Caterers will not be considered\*\***

**Permitted only when a product is being exhibited that fits the profile of the show and it is that product that is also being offered for offsite consumption if applicable.**

To apply for authorisation please complete the requested details within this document and return the form to the Catering Account Manager no later than 4 weeks prior to the show.

**Permission to retail will not be considered if full details are not provided in advance to NEC Catering.**

**The following are mandatory, and evidence will be required as part of the application process:**

* **Evidence of Food Business Registration with Local Authority (Or a letter from local authority which mitigates the requirement to be a registered FBO)**
* Food Hygiene Certificates for all those employed in food service on the stand
* Employers Liability Insurance Certificate
* Public Liability Insurance Certificate
* Completed HACCP Document
* Allergen Information <http://www.food.gov.uk/business-industry/allergy-guide>
* As of 5th October 2021, in accordance with the amendment to the Food Information to Consumer Regulations, all PPDS (Pre Packed for Direct Sale) items, which fall within the scope of the regulations, should have a label, which includes the full ingredients listing and highlights the presence of the 14 major allergens.
* A Covid 19 Risk Assessment and operational plan, guidance and RA templates can be found at <https://www.aeo.org.uk/covid-19>

Exhibition \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Dates \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Stand Number \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Hall \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Company Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Contact Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Town \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Country \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Telephone \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Please provide details of your activity below, ensuring all questions are answered (applications will not be considered if full details are not provided). Please select all that apply.**

**I am retailing the products I am exhibiting for offsite consumption only**

Product description \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**I am offering samples of the products I am exhibiting for immediate consumption**

It should be noted that sampling is defined as “maximum 2 bite” or a “50 ml beverage”.

Product description \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**I am retailing the products I am exhibiting for immediate consumption****\*\*Retail for immediate consumption will only be permitted of core products that are also being retailed for off-site consumption\*\***

Product description \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Food safety regulations apply to all instances – please follow the food safety guide on page 3 and ask if you require clarification.**

All companies intending to supply food and beverage products must comply with the following requirements. This is necessary for the NEC’s compliance with Food Safety and Health & Safety.

In order to allow you to supply food and beverage products during the open period of the exhibition and to comply with the Food Safety and Health & Safety Legislation at the National Exhibition Centre, you hereby agree:

1. To adhere to standards required of you within the e-guide catering section which can be found at:

<https://cdn.asp.events/CLIENT_AEV_30A5AAAF_5056_B740_1746BDBB4A667186/sites/AEV/media/eGuide-August-2022-clean-copy.pdf>

1. To be registered with your Local Authority food safety department;
2. To act on any relevant request made by the food and safety team at the NEC

For the avoidance of doubt, authorisation granted to sell or supply Goods may be revoked at any time at the absolute discretion of the Amadeus Food and Safety Support Department and will be revoked immediately upon the breach by you of any provision of this agreement and/or any relevant food safety or health and safety legislation.

**I accept these Terms and Conditions and declare that I am a duly authorised signatory of the Exhibitor/Food Business Operator on whose behalf I sign this contract.**

**Signed:**

**Full Name Print:**

**For and on Behalf of (Company):**

**FOOD SAFTEY GUIDEANCE TO REQUIREMENTS**

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| Gloves, anti-bacterial hand gel and cleaning products are required  PACKAGE 1 + 2  Products should be fully labelled & include full allergen declaration.  **Required:**   * A hand wash basin with an adequate supply of hot and cold water * Liquid soap * Hand drying facilities e.g. disposable paper towels * Cleaning products (Detergent and Sanitiser (Conforming to BS EN14476 Viricidal Action) * If temperature control is needed, a temperature probe and probe wipes will be required * Allergen information for all open foods (In relation to the 14 most common allergens in accordance with EC1169/2011 & 78/2014).   **Optional**   * Gloves and anti-bacterial hand gel * (PACKAGES 1, 2, 3 & 4)   Are you operating a café/ restaurant?  Yes  No  Yes  Are you serving open and packaged high risk foods e.g. cooking bacon, burgers, sausages, crepes?  Yes  No  Are you serving unpackaged products including open food items e.g. ice cream, pastries?  No  Are you only serving pre-packaged products not requiring temperature control which have **not been decanted** from original packaging e.g. crisps, soft drinks?  Yes | |

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**To order these items prior to the show please contact the Sales Team:**

**T: 0844 338 8338**

**E:** [**eventorders@thenec.co.uk**](mailto:eventorders@thenec.co.uk)