



INFORMATION FOR FOOD STALLHOLDERS

When selling food in a public place you must be certified first.

This is done through this registration form.

- Please follow all what's on your form
- Must have own gazebo and table

Elim Car Boot is responsible to ensure all food sold is good and safe to eat.

Most of what is on your form is required by law so please follow what is on your form.

I cannot stress enough how important this is. **It is essential to keep food safe and enjoyable to eat.** This benefits you. The nicer your food, the more sales you will get.

If you are registered before 2022, your form is no longer valid and you must register again.

Food temperature: Please make sure 'hot food is sold hot, but not burning' and 'cold food is sold cold'. For ice blocks or ice creams, you must have a powered freezer.

Hot food stored in heat proof containers, e.g.: chop suey stored in lined chilly bins is NOT ALLOWED as these foods will cool down and lose heat. This will prevent you from selling your food for the rest of the day. I would hate to see all your hard work wasted.

All baking must be stored in air-tight containers to stop ants from getting in.

Wear gloves whenever handling food.

Gazebo: A pop-up gazebo is highly recommended because they are quick and easy to put up. Unfortunately, they can be pricey, but if you are going to do food stalls regularly, this is well worth investing in.

Food stalls are only for food: This means you have one gazebo for food. This may not be used to share with non-food items, like household items, clothes, etc. For this, you will need two separate spaces - one for food and the other one for non-food items.

You must book 3 days in advance: Each stall has its own needs specific to the foods being sold which I must make sure it ticks all the boxes.

Together I will go through your foods to make sure you have all the right equipment on the day.

Your spaces must be pre-booked for safety reasons, as you will be situated in our designated 'food sellers area'.

We acknowledge the costs you incur, the hard work you go through with prep, shopping, etc. I want to make sure you have a space regardless of whether we get packed out or not.

YOU MUST BOOK due to the health and safety of your food. We do not book for non-food stallholders.

We have high expectations on the quality of all food sold with regard to taste, presentation, and pricing.

For example, if you are selling toffee apples, please make sure they look and taste exactly how you would expect to buy them elsewhere, with lots of toffee, nice deep red in colour, average in size and make sure the apples are fresh, crunchy and nice to eat.

One of our sellers sold fudge and chocolate brownies which looked and tasted terrible, which no one bought. This was upsetting to the seller who wasted so much time, effort and money. We do not want this happening to anyone else, so think first about what you are selling.

Make sure all ingredients are fresh, e.g. flour, eggs, meat, milk, etc, must be fresh.

Here's why good food is important

Think about this - if a member of the public dislikes any of our food, they will not come back, and even worse is, they will tell others we have bad food.

We cannot afford bad publicity over one food item gone wrong.