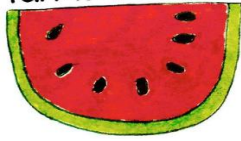


Gloucester  
farmers market



Sarah - 0432 424 880  
Caitlin - 0400 433 553  
gloucesterfarmersmarket.com.au  
gloucesterfarmersmarket@hotmail.com

## FUNDRAISING - Stall

MONTH/S

BBQ	<input type="checkbox"/>	LEMONADE STAND	<input type="checkbox"/>
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NAME

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ORGANISATION

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POSITION HELD

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POSTAL ADDRESS

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EMAIL

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PHONE

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MOBILE

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WEBSITE

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FACEBOOK

## INSURANCE - Certificate of Currency for Public & Product Liability Insurance

COMPANY

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POLICY NUMBER

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DOES YOUR POLICY COVER VOLUNTEERS?

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EXPIRY DATE

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*Please see the following page for BBQ requirements*

Tailored BBQ requirements support the quality standards of the Market Charter. All participating groups and organisations are to:-

\*Provide or rotate a variety of BBQ options other than just sausage sandwiches (eg bacon and egg rolls, rissoles etc)

\*BBQ products are served with a selection of condiments and/or sides, sourced locally and preferably from GFM stallholders where possible (eg relish, pickles, eggs, coleslaw etc)

\*In keeping with our commitment to shopping locally we require that the bread and meat used on the BBQ to be purchased from Hebbys bakery and Avon Valley Meats

You will have the option of using the fixed BBQ in the park area to save transporting a large portable BBQ. Council requires that the BBQ please be left clean after each event.

Ongoing compliance with Food Standards Australia rules and regulations  
[www.foodstandards.gov.au](http://www.foodstandards.gov.au)

**CONFIRMATION** - Please tick that you have read these documents

**Market Charter**

**Site Induction**

*I declare that the above information is true and correct. I have read the Gloucester Farmers Market Charter & Site Induction and agree with the rules governing participation at the Gloucester Farmers Market.*

**SIGNED**

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**PRINT NAME**

---

**DATE**

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