

BBQ Ballot Stallholder Information Pack

Major Events 2020/2021 Season

Whilst we are navigating the current restrictions on mass gatherings, we are working towards our event season proceeding with appropriate social distancing and restrictions in place. We are accepting expressions of interest for holding a BBQ stall at one of our major events.

The events which are open to BBQ's are; The Mayor's Family Picnic, Frankston's Christmas Festival of Lights, The Waterfront Festival and Party in the Park. Applications will be accepted through the BBQ Ballot application on the webpage.

Eligibility criteria

- You must be a not-for-profit community group within the Frankston municipality
- You must have the resources and experience to service the selected event
- You must provide your own marquee (option to hire is possible)
- You must provide a BBQ with a solid plate
- The BBQ must be compliant with Energy Safe Victoria guidelines and a gas safety checklist must be completed and brought to the event with you
- You must be flexible with what food is cooked on the day; Where there are multiple BBQ's at an event, Frankston City Council's events team may request a particular product to ensure potential for maximum sales
- Vendor must provide your own cool storage. (there is a possibility to hire a cool room at certain events)
- If selected, you must apply for a Statement of Trade through streatrader.com
- If selected, you may be required to apply for a [Total Fire Ban Permit](#) through the CFA (depending on time of year the fire ban period is declared)
- Groups may choose which events they would like to be considered for, once confirmed for one event as a BBQ vendor, you will be ineligible for any other event as a BBQ held in the same event season.

What is not included?

- Marquee, infrastructure or equipment (unless specified)
- Access to power (unless agreed prior to the event)
- Staff or stock
- Rubbish collection from your stall, this must be taken to the skips provided or taken home with you
- Site cleaning, your site must be left the way it was found. We advise using protective flooring to prevent grease stains. Charges will apply for stalls left in an inappropriate state.

Presentation and price

It is expected all BBQ stalls and staff are presented in a professional manner, with clear signage indicating the cost of products. You will be able to sell sausages with onions in bread for \$2.50 and drinks for \$2.00. Depending on the event, you may be offered the opportunity to provide other items. In line with our healthy choices policy you may be required to have water as the only drink on display, with soft drinks and other beverages available out of the customers sight.

Public Liability Insurance

You must attach a Certificate of Currency from your insurance company providing a minimum cover of \$20 million and naming Frankston City Council as an 'interested party' on the policy for the period of the event and stating that the policy is 'Australia Wide'.

Food safety requirements

Stallholders selling edible items must comply with Council's environmental health department regulations.

Water

There is no commercial water supply for the event. All necessary water must be brought to the event and taken from the event. A hydration station for drink bottle refills will be available. Food vendors must bring a hand wash basin with sanitiser separate to their food preparation area to meet health regulations.

Fire safety

Fire ban permits will be required for all stallholders with an open flame if vending within a total fire ban period. Please visit the [CFA's website](#) for more information and to apply. Stallholders are required to have a mounted fire extinguisher (please ensure size and type is suitable – minimum 9kg) and blanket (1.8mx1.2m commercial model) at the event. Please ensure this equipment is compliant. Non-compliance may result in the inability to trade at the event.

Gas supply

Please refer to [Energy Safe Victoria website](#) for the [code of practice for the safe use of LPG's at public events in Victoria](#). Any stallholder using gas at the event must complete the Gas Safety Checklist on the day of the event and have it available for our Safety Officer to view upon request. Safety checks will be completed on the event day to verify certificates of compliance and all gas is stored correctly.

Power supply

Power may be available upon request however at some sites this may not be possible due to the limited access. Requests for additional power on the day cannot be accommodated. If you have not provided the information in your initial application and had this confirmed by event staff, then connection to power will not be provided on the day. All cables and power leads used are required to be tagged and tested.

Lighting

Frankston's Christmas Festival of Lights and The Waterfront Festival applicants must supply their own lighting for evening trade.

Waste Wise Events Policy

All exhibitors will need to comply with the Healthy Choices and Waste Wise events policies. For more information please visit [our website](#).

Additional Waste information

Waste water is **not** to be disposed of at the event site. Please ensure you bring adequate storage containers for your waste water with you.

Please also be aware that an Environmental Health Officer will be patrolling the site to ensure that the waste management and recycling procedures are being adhered to.

Healthier food and beverage options

Frankston City Council is working towards having a wider range of healthier food and drink options available at Council run events.

There are a selection of ideas below that you may consider including and the [Healthy Eating Advisory Service](#) provides information on why [Vendors](#) should consider offering healthier options and [specific actions](#) on how to achieve this. Frankston City Council will work closely with you on ways to achieve this, if successful.

FOOD



Wholemeal and mixed grain breads are the best choice and therefore would be a great default option. You could still have white bread as an option however only serve it when it's requested.



Using healthier oils is better for our health. Healthier oils include corn, canola, sunflower, and olive oil. Unhealthier oils are cottonseed, coconut and some vegetable blend oils.



There is little value in adding butter and/or margarine to a BBQ. If you choose to provide butter or margarine, only add it to the food product when requested. Even better try avocado's as an option.



Barbeque, tomato, and mustard sauce are the most common sauces at a BBQ. It's best to opt for reduced salt and sugar sauces as it's roughly 30% less salt/sugar than other options. Let people serve their own sauce.



Add some veggies to your BBQ! Easy and quick options are corn on the cob, pineapple circles (canned is great), or some capsicum. If you're wanting a dessert option try peaches or bananas.



Be conscious of your serving sizes. The standard serve is one sausage in one slice of bread. Consider having half serves available (half sausage in bread), it would be a good options for the kids.

DRINKS

Water is best. Make water the cheapest drink available at your BBQ. Consider having multiple serving sizes such as a 600ml and a smaller 250ml size. You could even have both plain and mineral water available.

Other drinks you could stock are flavoured water, soft drinks, juices and flavoured milk. Below is information on healthier alternatives to these types of drinks:

- Flavoured milk with low fat milk with a serving of 300ml or less
- Juices with no added sugar with a serving of 250ml or less
- Sugar free soft drink, smaller serving sizes
- Flavoured water with natural flavouring.



Indemnity

Upon successful appointment, stallholders will need to agree to indemnify and keep indemnified the Frankston City Council (FCC), its servants, agents from and against all actions, costs, claims, charges, expenses and damages whatsoever, which may be brought or made against them or any of them arising out of or in connection with the activity, except to the extent that Frankston City Council, its servants, agents contributed to the loss or liability.

Stallholders will also need to agree to:

- Abide by all festival regulations
- Comply with all packaging and waste reduction requirements as outlined in terms and conditions, including removal of all waste and cooking oils. Persons found disposing of waste/oil products into Council's drainage system may be fined. Waste that is left at your site will be removed and you will be charged for this service
- Not engage in any dangerous or unsafe acts, and will uphold and maintain a high standard of occupational health and safety
- Maintain a high level of customer service to all event patrons
- Communicate with all events staff, fellow stallholders and contractors in a friendly and respectful manner
- Comply with all directions from event staff
- Safety Officers will be auditing all vendors throughout the event. All requests from these Officers must be complied with.
- Make payment for hired equipment fees (if applicable) a minimum 30 days prior to event date (as per invoice), Please note if payment is required and not received within the 30 days, your site booking will be cancelled.
- Community BBQs will be provided a complimentary 6m x 3m area site at the event allocated. Additional infrastructure and sites/room will be charged accordingly.

Contact Us

Events

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