Application process	RMS and CONDITIONS 2021
	Security
<ul> <li>Applications should be submitted by January 31.</li> <li>We will let you know in February if your application has been successful.</li> </ul>	<ul> <li>If you have any security issues, please contact our security team (PRP Security). They can be contacted by any steward with a radio handset. Alternatively, you can visit</li> </ul>
	our steward's office for help and advice.
Payment	Meal vouchers
<ul> <li>Successful applicants will be invoiced in March. A 50% deposit invoice will be due for</li> </ul>	<ul> <li>Meal vouchers are provided to key festival workers and artists. These vouchers</li> </ul>
payment by April 30 and the balance invoice must be paid by June 30.	entitle the bearer to ONE MEAL (maximum value £8). We'd be very grateful is you
All payments are by BACS; we are unable to accept cheques. Send an email confirming	would participate in the meal voucher scheme and take advantage of this additional
payment to joy@shrewsburyfolkfestival.co.uk	source of income.
• Please use the trading name given on your application form (not your own name or invoice	• Please post your meal vouchers to us before 30 September. It will not be possible to
number) as the bank reference or we will not be able to locate your payment.	pay you at the festival. We will pay by BACS so please make sure you include your
	bank details on the application form.
Cancellation	First Aid
If you are unable to attend the festival for any of the reasons indicated below you can <b>roll</b> -	If you need medical assistance, we have an experienced first aid response team
over your payment to 2022 or alternatively you can apply for a refund.	(including paramedics) on site 24hrs a day in the first aid building (next to gate 2).
Government imposed cancellation: If the festival is forced to cancel due to Government	Alternatively, they can be contacted by any steward with a radio. Please carry a first
imposed restrictions (ie lockdown or if Shrewsbury is put in a tier that doesn't allow mass	aid box.
gatherings).	<ul> <li>In an emergency never hesitate to dial 999 from a mobile phone telling the operator</li> </ul>
I (or someone I live with) test positive for Covid-19 just before the festival: If you (or	that you are on the West Mid Showground, Berwick Road, Shrewsbury, SY1 2PF.
someone you live with) test positive for Covid-19 up to 10 days before the festival, please	Discretional trading times
send us a screenshot of the positive test result. Everyone in your household will also be	• <b>Thursday</b> : teatime only, we have a crew of about 500 stewards plus technicians,
self-isolating during this time so they will not be allowed on site either.	contractors and traders etc.
• I have Covid-19 symptoms immediately before the festival: If you have symptoms of	• Friday: gates open to the public at 07:00. Many of our eager beavers start their
Covid-19 (a new continuous cough, a temperature, or loss or change of smell or taste)	journey in the early hours and by breakfast time are very hungry – breakfast on
please do not come to the festival. Please send proof that you have sought a test by	Friday would be greatly appreciated. Finish trading at 01:00
sending a copy or screenshot of your test result.	Saturday: early for breakfast until 01:00
• I've got to self-isolate: If someone in your household has a positive test result, or if you are	• Sunday: early for breakfast until 01:00
told to self-isolate, please do not come to the festival. Please send proof of your isolation	<ul> <li>Monday: early for breakfast until 19:30 at the earliest. Festival events finish at</li> </ul>
request or household members test result.	about 18:00. An evening meal will be appreciated by many people who remain
• I'm in lockdown: If your area is in a local lockdown or in tier 3 or 4, you will not be allowed	onsite until Tuesday morning.
on site. Please send proof of your address.	Tuesday: early for breakfast only.
<ul> <li>Should the trader cancel their attendance at the festival for reasons other than Covid-19,</li> </ul>	• Idesday. Early for breaklast only.
fees paid are non-refundable.	
<ul> <li>Should the management cancel the festival, fees paid will be refundable.</li> </ul>	
No refunds, full or partial, will be available should trading not meet with your expectation.	
Insurance	Vehicle movement
We will need copies of your insurance (£5m Public Liability, £5m Product Liability & £10m	• Movement of vehicles must be kept to an absolute minimum. Speed is a <b>maximum</b>
Employers Liability).	of 5mph and hazard warning lights must be used at all times. If you wish to use your
<ul> <li>We recommend NCASS (National Caterers Association) <u>https://www.ncass.org.uk/</u>0121</li> </ul>	vehicle on a regular basis you must park it in the car park field.
603 2524.	
Privacy policy	Wholesale Deliveries
• Please check the website for details about our privacy policy. The only time we'll share your	Wholesale deliveries are welcome but not on Friday morning. Delivery times do not
details with third parties are when we are required to do so, for instance, if our local	need to be booked and we do not need vehicle registration numbers. You must be
authority council or insurance company (in the event of a claim) need your details.	onsite to take delivery of your order. We will not look after deliveries for you.
Menu, price list and images	Shropshire County Council
• A full menu, price list and images or links to images (of food and unit) must be included	Qual and another its. For incomparent all the life office on will be a send write a send the she
	<ul> <li>Our local authority Environmental Health officers will be conducting spot checks.</li> </ul>
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# SHREWSBURYFOLK FESTIVAL 27-28-29-30 AUGUST 2021

## **CATERING APPLICATION**



#### Please c

Please complete in <b>BLACK INK</b> and <b>BLOCK CAPITALS</b>	VAT Number 947814975
Name:	Trading Name:
Address:	Email:
	Mobile: Landline:
Post Code:	Website:
Have you traded at Shrewsbury Folk Festival before? YES NO	
Full <b>menu</b> and <b>price list</b> of food/drinks enclosed	Images or links to images of your food and catering unit enclosed
If my tender is accepted, I will pay a 50% deposit invoice by April 30	+ VAT and a balance invoice by June 30 NO If yes, completed electrical requirements form enclosed
I agree to arrive between the hours of 10:00-20:00 on Thursday Augu	ıst 27 📃
Size of <u>pitch</u> required (frontage only) metres. Size must inc provided on the day. Depth is a maximum of 15 metres which shou	lude guy ropes and tow bar/hitch etc. if applicable. Extra space can't be Id accommodate catering unit, prep areas and camping units.
Number of adult weekend passes required Number of childre	n's passes (0-10) Number of youth passes (11-17)
Worthen, Shrewsbury SY5 9XG and we will pay you by BACS. Your Trading Name exactly as stated on your bank account: Bank Account Number: Sort Code:	ting paperwork (invoice) to Shrewsbury Folk Festival, PO Box 106,
Name of local authority you are registered with:	
Copy of <b>insurance document</b> enclosed If your insurance expire	es before the festival, you must send us a new copy covering the festival
I will fully comply with Food and Safety Regulations	Electrical PAT certificates enclosed
Risk assessment enclosed	Catering trailer annual electrical installation test certificate enclosed
I will use my own super quiet generator YES NO	I will use LPG YES NO IIII use LPG YES IIII NO IIIII use LPG YES IIIII NO IIIIIIIIIIIIIIIIIIIIIIIIIIIII
I will provide a contactless payment option YES NO	[
I will use pressurized equipment (coffee machines etc.) YES N	o if yes Annual Inspection Report enclosed
Separate hand washing facilities YES NO if no please prov	ide details:
Copy of Health and Hygiene certificate enclosed	Date of last inspection:
What is your current food hygiene rating? 5 4 3 2	1 0 unrated exempt
Has your business ever had improvement notices served or been sub	ject to any legal action YES <b>NO</b> if yes please provide details:

Are you a member of NCASS YES NO 📃 I have read and agree to abide by the Terms and Conditions **Print Name:** Signature: Date: Please note; your application will be REJECTED if required documents are not enclosed. All documents should be emailed by January 31 2021 to: Nigel & Sue Marriott catering@shrewsburyfolkfestival.co.uk (please keep a copy for your own records).

### Electrical Requirements – Shrewsbury Folk Festival 2021

- Fill in this form as fully as possible and return it along with your application form.
- Please note: all power specifications will be made using the information provided on this form.
- Additional requirements will not be possible once onsite.

Caterer trading name:
Caterer onsite contact name:
Caterer contact telephone number:
Caterer on site contact telephone number:

• List ALL ELECTRICAL appliances and equipment that will be used on site, including all fridges, cooking appliances and lighting.

Description	Power rating in watts or N/A
Bain Marie	
Camping/caravan etc.	
Coffee machine	
Cooking hob/griddle	
Crepe rings	
Deep fat fryer	
Drinks refrigerator	
Exterior light	
Fan cooker	
Food processor	
Freezer	
Grinder	
Hand whisk	
Interior light	
Microwave	
Oven	
Refrigerator	
Rice cooker	
ТіШ	
Water boiler	
Other	
Total Power	

#### Mains Input Connection e.g. 32A or 16A Plug:

Please note:

- All equipment used onsite must be PAT tested and a copy of the PAT test certificate must be present onsite.
- All electrical supplies will be energised on Thursday August 26 2021 as close to 11:00 as possible.
- All electrical supplies will be disconnected on Tuesday August 31 2021 at 10:00 without exception.
- Your Mains Input Connection as requested on this form will, where possible, be located within 20mtrs of your pitch. You must ensure that you have a suitable cable, in good working order to connect to this point.
- Your electrical connection is managed by Yellow Events Ltd who is your point of call when onsite.
- An electrical supply will only be made available to caterers who have completed and returned this form on time.
- Readings will be taken frequently on your electrical demand throughout the event. If it is found that you are exceeding the ratings that you have provided on this form, then your supply may be terminated, or equipment may be put beyond use to return to you within your specified ratings. It is far better to overestimate the demand.

Print Name:	Signature:	Date:
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All electrical queries (before the festival) to Tim Soden at <u>tim.soden@yellowevents.co.uk</u> 07889 200 057. If you have any queries <u>during the festival weekend call Dave Scrivens 07802 566 072.</u>

Keep a copy of this document for your own records. Please re-send this page if your electrical requirements change.