

## Sydney Showground COVID-19 Catering Support Food & Beverage Sampling

Sydney Showground's priority is the safety and wellbeing of its staff and patrons. In preparation for the return of staff and patrons to the venue and events, we are continually reviewing our COVID-19 safety plan to specifically address the needs to cater for large groups, whilst also addressing potential COVID-19 risk factors involved with large groups within the venue. This plan and subsequent adjustment to food service sits alongside the master COVID-19 safety plan.



Any request to provide sampling of products during exhibitions must adhere to the COVID-19 and HACCP Food Safety guide lines as set by Sydney Showground.



All items sampled are to be individually packaged. Sample sizes must be bite sized pieces of food or no more than 60ml for liquids.



Only single use disposable packaging is to be used



Staff providing samples are to wear appropriate PPE and are to hand sanitise regularly between samples.



Any food and beverage sampling must have adequate refrigeration and/or heating and clean kitchen facilities where applicable.



If alcohol is approved for sampling a qualified RSA attendant will need to be provided.



Sydney Showground is the sole caterer on site. All requests for on stand sampling will be considered on a case by case basis and must meet appropriate approvals.

**BOOK WITH CONFIDENCE** – Sydney Showground is open for business and is operating in line with the NSW Government and NSW Health guidelines and regulations. Speak with a team member today to secure your booking on **02 9704 1111** or email [sales@sydneyshowground.com.au](mailto:sales@sydneyshowground.com.au)