Form 24

Deadline: 24 June 2017

HKTDC Food Expo 2017 香港貿發局美食博覽2017

17-21/8/2017

Return to:

Exhibitions Department Hong Kong Trade Development Council Unit 13, Expo Galleria

HK Convention & Exhibition Centre 1 Expo Drive, Wanchai, Hong Kong

Tel: (852) 2240-4470 Fax: (852) 3543-8729 Attn: Mr Lee Ka Wing Email: kw.lee@hktdc.org

Application for On-site Cooking Activity

In consideration of the safety and hygiene concern of the general public, the Organiser maintains the right to accept or reject any on-site cooking activities either for food-tasting or selling at the fairground. All exhibitors must provide the following information by 24 June 2017 for the Organiser's assessment. The Organiser reserves the right to discontinue immediately any unreported cooking activity and that found to be nonconforming to Food Expo 2017

Purpose of Cooking	Free Tasting	For Sale*
Cooking Method	□ Steaming □ Grilling □ Pan Frying (Not deep frying) □ Free distribution of soften ice-cream □ Others :	 Steaming
Food to be processed		
Electrical Appliances to used		
Quantity of oven Electrical Appliances to be used		
Company:	<u>-</u>	Booth no. :
Contact :	Position :	
Tel :	Fax :	
Signature & Company Chop:		Date :
Our company understands and	agrees to the below:	
1. Open fire/ deep-frying / Yak	citori are not allowed.	
2. All cooking must be conducted	cted in the exhibitor's own booth area.	
G G:	, , , , , , , , ,	ectric Griddle, exhibitors must install charcoal-filter de appropriate range hoods for rent to standard-boo

- d exhibitors.
- All cooking appliances facing aisles are required to be shielded off by 30cm high panels above the stove top on three sides to avoid spillage of cooking oil or hot water
- *For Sale Exhibitors must apply the "Temporary Food Factory License" from the Food and Environmental Hygiene Department (FEHD), and submit the copy to TDC 30 days before the fair starts. [For detail please contact FEHD at their 24-hour hotline at (852) 2868 0000.]
- All other rules and regulations listed in the Exhibitors Manual apply.
- HKTDC reserves the right to request exhibitors to remove immediately without notice any appliance that the HKTDC regards as defective, dangerous or improper.
- HKTDC reserves the right to disallow any on-site cooking in the event that the on-site cooking creates pollution, danger or disturbance to other exhibitors/public.
- If HKTDC have any suspicion on any of the exhibits, given all the circumstantial supportive factors, it may call for immediate removal of the concerned items from display and from sale.

For details on the regulations, please contact Mr. Lee Ka Wing (Tel: 2240 4470)

Please	make	conv	for	vour	own	record	1
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Ticase make copy for	our own record.	
(For office use)	Acknowledgement of Receipt by HKTDC	
Received on:	By:	

表格二十四

截止日期: 2017年6月24日

收件日期:

17-21/8/2017

HKTDC Food Expo 2017 香港貿發局美食博覽2017

香港灣仔博覽道一號 香港會議展覽中心 博覽商場13號 香港貿易發展局展覽事務部

李家榮先生收 電話: 2240-4470

請交回

傳真: 3543-8729 電郵: kw.lee@hktdc.org

申請現場烹調表格

所有參展商欲於其展位內進行烹調,加熱食物及其他形式處理食品作試食或售賣,需先向香港貿發局申請,及遵守有關規則。 欲進行烹調的參展商須將於<u>六月二十四日前</u>填寫及交回此表格供主辦機構以作批核。主辦機構有權立即終止任何未經授權的 烹調或違反美食博覽規則之活動。

木公司會於美食博覽 2017 展价內推行現場亨調。

烹調食品目的	免費試食	作售賣用途*
烹調方式	□ 蒸煮 □ 燒烤 □ 煎 □ 免費供應軟雪糕作試食用 □ 其他:	□ 蒸煮 □ 燒烤 □ 煎 □ 炒 □ 售買雪糕 □ 其他:
將烹調的食品		
用作煮食的爐具或電器類別		
用作加熱食品的爐具數量		
公司名稱:		攤位編號:
聯絡人:		職位:
本公司同意及遵守以下規則:		
1. 參展商不可在現場生火,亦不	- 能進行油炸或日式燒烤。	
2. 参展商只可於其展位範圍內進	行烹調。	
3. 如要於展位內烤焗·煎·炒食煙機供標準攤位參展商租用。		據網抽油煙機。香港貿發局展覽服務部可提供符合標準之抽
4. 所有面向行人通道的烹飪器具	退必須安裝三面30公分高的圍板(以爐面起	<u>計)</u> 以作遮擋。
•		R"及於展覽三十天前向香港貿發局提交副本·如參展商於 詢·請致電食物環境衞生署的24小時熱線 (852) 2868 0000
6. 參展商需遵守其他參展商手冊] 內列明之規則。	
7. 香港貿發局有權要求參展商即]時撤換香港貿發局認為危險、有問題或不舒	合適的加熱器具・而無需預先作出通知。
8. 香港貿發局如發現參展商進行 調,而無需預先作出通知。	「烹調而製造污染・危險或對其他參展商或な	公眾做成不便・香港貿發局有權禁止參展商於現場進行任何
9. 如果基於環境證據的支持使主	:辦機構對任何展品產生懷疑・主辦機構可以	以要求有關參展商立即停止售賣或展示該展品。
有關規定詳情, 請聯絡李先生 (224	10 4470) •	
青自行覆印副本・以作紀錄:		

收件人: