




DENBIGH & FLINT SHOW SIOE DINBYCH A FFLINT

2026






20th AUGUST 2026

CATERING TENDER 2026

Show Office
Denbighshire & Flintshire Agricultural Society,
Unit 1, Speddyd Rural Business Units,
Llandyrnog, Denbigh,
Denbighshire,
LL16 4LE
01352 712 131

Show Ground
Denbigh & Flint,
The Green,
Denbigh,
Denbighshire
LL16 4UB

PLEASE FIND ENCLOSED USEFUL INFORMATION & APPLICATION FORMS
admin@denbighandflintshow.com


DENBIGH & FLINT
SHOW
SIOE
DINBYCH A FFLINT
Baby Changing Facilities
Cyfleusterau Newid Babi
Prize Money Collection
Casglu Gwobrau Ariannol
Toilets
Toiledau
FREE Shuttle Bus
Safle Bws Gwennol AM DIM
Catalogue Sales
Gwerthiant Catalog
First Aid
Cymorth Cyntaf
Trade Stands
Stondinau Masnach
Secretary
Ysgrifennyddes
A
B
C
D
E
Food Coral
Health Village
Merched y Wawr
Food Hall
Countryside
Area
Row K
Row J
Row I
Row H
Covered
Space
Members
VPS
Row A
Main Ring
Row B
Row E
Ring 6
Ring
5
Ring 4
Ring 1
Ring 2
Ring 3
Denbigh
Ring
Dog
Show
Flint
Ring
Row F
Row N
Row C
Row O
Sheep
Shearing
Livestock
Ring
Pigs
W.I
and Horticulture
Cattle Marquee
Shire
Horses
Fur and
Feather
A543
A543
Please Note:
This plan is for illustrative purposes only and is not to scale. The Society reserve the right to alter without notice the layout shown.
Denbigh and Flint Show Ground,
The Green, Denbigh,
LL16 4UB

DENBIGH & FLINT SHOW SIOE DINBYCH A FFLINT

20th August 2026

Catering Application form

Closing date: 30th March

Trading Name:

Contact Name:

Invoicing Address:

Correspondence Address if different to invoicing address:

Website:

Email:

Telephone Number:

Description to be published in Show Guide (maximum 30 words)

Public Liability or Insurance details

Policy Number:_____Expiry Date:_____

Insurers Name:_____Maximum Total Insured: £_____

Please send a picture of your unit, products, and current price list with your application.

APPLICATION TO SELL FOOD AND/OR DRINK AT THE DENBIGH & FLINT SHOW:

Type of catering unit:

Hot Food	Tick applicable
Burgers/Hot dogs	☐
Fish	☐
Hog Roast	☐
Pizza	☐
Thai / Noodles	☐
Pasty	☐
Mexican	☐
Doughnuts / Sweets / Fruit	☐
Crepes / Pancakes	☐
Churros	☐
Ice Cream	☐
Other (Please state)	
Drinks	**Tick Applicable**
Coffee	☐
Tea	☐
Hot Chocolate	☐
Slushie	☐
Smoothies	☐
Milkshakes	☐
Cold Soft Drinks	☐
Alcohol	☐
Other (Please state)	

Please expand on the food and drink you will be selling:

Please state where you source your produce:

APPLICATION TO SELL FOOD AND/OR DRINK AT THE 2025 DENBIGH & FLINT SHOW:

Location you wish to Trade (see map further up):

20th August 2026

Location	Tick Applicable
Main Food Court	☐
Livestock area	☐
Countryside Area	☐
Light Horse Area	☐
Show Jumping Area	☐
Members enclosure	☐
Lone Unit Site	☐

Pricing: This is a Tender form and therefore you state the price you wish to pay.

The Show will consider the location of the caterer along with where they source their produce.

Detail how your packaging and consumables are recycled:

Have you traded at the Denbigh & Flint Show previously?

Any additional information that you believe to be relevant:

A product and price list must be sent with your application.

COMPULSORY RISK ASSESSMENT & FIRE RISK ASSESSMENT You must ensure that when returning this form, you have attached the following documents:

1. **A copy of your risk assessment for the event, or complete the attached pro forma**
2. **A copy of your fire risk assessment, or complete the attached pro forma**
3. **A copy of the completed food safety checklist No booking will be accepted without the above information; should you require any assistance with the above please contact the Show Office.**

DENBIGH & FLINT SHOW SIOE DINBYCH A FFLINT

Utilities

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Electric Supply

Requests for electric must be made no later than the Monday before Show.

Silent running DIESEL generators can be used for electricity supply.

No petrol allowed on the site.

Electricity Supply Prices Excludes VAT	Tick Applicable
1 x13amp Outlet £140	☐
2 x 13amp Outlet £150	☐
3 x 13amp Outlet £160	☐
1 x 16amp Outlet £185	☐
Electric in the Main Food Court £70.00	☐ - AMP outlet required……
Supplying own Silent Diesel Generator	☐

FOR SAFETY REASONS STANDS MAY NOT SHARE ELECTRICAL SUPPLIES

Electricity is made available subject to the usual caveat that every effort will be made to maintain supply at all times. Electricity is available from show day morning at approximately 7am until 6pm.

Tripping of electricity can be through overloading or faulty equipment; please ensure you have correctly ordered sufficient supply. The Show recommends that equipment is PAT tested and in a safe condition for use at the Show. The electrical supply will be delivered to the back corner of your stand, you may require your own extension cable.

Water

Water is supplied via standpipes located around the site.

Connectivity / Signal

Traders should be aware that the Showground is a greenfield site and 3G/4G network coverage is not guaranteed.

DENBIGH & FLINT SHOW SIOE DINBYCH A FFLINT

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APPLICATION TO SELL FOOD AND/OR DRINK AT THE 2026 DENBIGH & FLINT SHOW:

ITEMS	LENGTH & TYPE of UNIT		TENDER AMOUNT
Unit 1			£
Unit 2			£
Unit 3			£
EXTRAS	**QUANTITY**	**PRICE**	**EXTRA TOTALS**
Additional Advance tickets Two per stand provided		£15. 00 VAT EXEMPT	£
ELECTRIC **if required**	Total amps output needed		£
		TENDER SUB TOTAL	**£**
		VAT 20%	**£**
		TENDER TOTAL	**£**

On approval the office will invoice you for a 50% deposit.

I understand that information from my application form will be stored on computer and that information will be published in the Show publications and online (including social media). I understand that information may also be passed to any regulatory authority such as Trading Standards. I understand that the completion of an application is irrevocable consent for the storage and disclosure of information in this way. I the undersigned have read and understand the rules and regulations of the Society and have completed the risk and fire assessments on behalf of the company/business detailed above.

Name:_____ Signature:_____

Date:_____ Applications will be reviewed with those accepted contacted with an offer in April.

Show Office
Denbighshire & Flintshire Agricultural Society,
Unit 1, Speddyd Rural Business Units,
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LL16 4LE
01352 712 131

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PLEASE RETURN FORMS TO NICKY AT
admin@denbighandflintshow.com

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Food & Safety Checklist

Higher Risk

Name: ……

Address: ……

……

…… Post Code: ……

Trading name (if different to above): ……

……

Name / address of registering Local Authority: ……..

Current Food Hygiene score: ……

Date of last inspection: ……

FOOD SAFETY CHECKLIST

This checklist is to help you identify hazards and for you to put the necessary controls in place to make sure that the food you sell / serve is safe to eat; it is specifically designed for caterers and food business operators attending outdoor events.

Please bring the completed checklist with you to the event.

Should you need any assistance with this or wish to discuss any of the points in it, please feel free to contact us.

Please give a brief description of your stand and the products you will be offering:

The full checklist is required if you are selling any foodstuffs that are open, unwrapped or require temperature control (hot or cold). Please also note that if offering any open foods for sale we require you to have adequate hand-washing facilities on your stand.

If however you only sell pre-packed, low risk products, for example: alcohol, bottled drinks, confectionery, dairy-free cakes, pastry, breads and biscuits that are placed in their final packaging before they are brought on site, please complete the "Low risk checklist

Setting up:

Food Safety Management	Yes	No
Do you have HACCP documentation confirming the food safety controls you adopt to ensure that the food you prepare is safe to eat?		
Do you keep monitoring record sheets, training records etc?		
Are the above documents available for inspection on your trailer / stall?		

Food Storage	Yes	No
Are all food storage areas undercover and protected from contamination?		
Are they clean and free from pests?		
Do you have enough refrigeration? Does it maintain temperature?		
Can you keep high-risk foods (i.e.: ready to eat foods containing moisture and proteins) stored at 8°c or below?		
How will this temperature control be managed?		

Food Preparation and Service Areas	Yes	No
Have you got precautions to keep mud out of the stall in wet weather?		
Are all worktops and tables sealed or covered with an impervious washable material?		
Have you got enough preparation worktop space?		
It is essential that you have appropriate handwashing facilities, do your facilities include sink with hot and cold water, soap and paper towels?		
Have you got sinks that are large enough to wash food and equipment? Are they supplied with hot and cold water?		
Have you got a supply of hot water reserved for washing up and handwashing?		
Is all of your food equipment in good repair? Are any repairs outstanding since your last event?		

Cleaning	Yes	No
Is your vehicle / stall clean? Can it be kept clean?		
Do you have a written cleaning schedule to ensure all areas are kept clean?		
Have you an ample supply of clean cloths and a 'food-safe' disinfectant / sanitizer to clean food and hand contact surfaces?		
Are all cleaning chemicals stored away from food?		

Contamination	Yes	No
Can food be always protected from contamination?		
Is the unit free from pests and is open food protected from flying insects?		

Food Waste	Yes	No
Have you got proper bins with lids for food and other waste?		
Do you have appropriate arrangements for the disposal of waste and recycling?		

Staff	Yes	No
Are all your food handlers trained, supervised or given instruction to ensure food safety?		
Have you any untrained, casual staff carrying out high-risk food preparation?		
Do your staff display a good standard of personal hygiene and wear clean over-clothing? Have you a good supply of clean overalls / aprons?		

Are your staff aware that they should not handle food if suffering from certain illnesses?		
Have you a first-aid box with brightly coloured, waterproof plasters?		

Safe food practice during the event:
Food poisoning is preventable – you can help avoid it by carrying out these checks.

Storage	**Yes**	**No**
Is good stock rotation carried out? Are all stocks within their expiry dates?		
If you use raw and cooked foods are they adequately separated during storage?		
Are high-risk foods (i.e.: ready to eat foods containing moisture and proteins) stored under refrigeration at 8°c or below?		
How will this temperature control be managed whilst on site?		

Purchase	**Yes**	**No**
Are you purchasing raw ingredients and / or food products from a reputable company?		

Preparation	**Yes**	**No**
Do staff always wash their hands before handling food and after handling raw foods?		
Are separate tools / utensils used for raw and cooked foods?		
Do you use separate chopping boards for raw and cooked food? If you have answered 'no' to the previous question, are they properly cleaned and disinfected between raw and cooked foods?		

Cooking	**Yes**	**No**
Is all frozen meat and poultry defrosted thoroughly prior to cooking?		
Are cooked and part-cooked food separated during cooking?		
Is all meat and poultry cooked until it is piping hot, i.e.: >75°c and the juices run clear?		
How do you check temperatures of food during and after cooking?		

Reheating food	**Yes**	**No**
Are all foods reheated to over 75°c ?		
How will the reheating of foods be carried out and monitored?		
Do you only reheat food once?		

After cooking	**Yes**	**No**
Is food cooked and served straight away?		
If you have answered 'no' to the previous question, is hot food held at a temperature of 63°c or above until served?		
or, is the cooked food cooled to below 5°c?		
Once cooked, is food protected from contact with raw foods and foreign bodies?		

Allergen control	**Yes**	**No**
Do you provide clear, unambiguous information on allergens in the foods you supply?		
Are all of your staff trained in allergen information?		

Should you require any advice or assistance with this form, or wish to raise any specific points, please contact the show office.

Signatures:

Food Stall Operator: ..... Date: .....

Show Staff: ..... Position: ..... Date: .....

General Conditions and Regulations 2026

Please also read the County Shows Official Trade Stand Terms and Conditions of which apply to those catering at the show.

1. **APPLICATION.** Exhibitors must complete the application form and forward it to the Show Office together with the risk assessment, insurance certificates and any other relevant documentation. Every Exhibitor shall be deemed to have read and understood these Terms and Conditions. The Society reserves the right to refuse any application, without giving any reason.
2. **Please complete and return the application forms by 30th March 2026. Failure to do so may result in your application not being considered.**
3. **NOTIFICATION.** of whether or not an application is successful will be sent in writing in early April 2026.
4. Successful Caterers will be sent an invoice for a 50% deposit of the fee (including electricity) with the acceptance of the application. Payment of this invoice must be made immediately. 50% deposit payments are non-refundable in any circumstances. Failure to meet the initial payment deadline will result in the concession being offered elsewhere.
5. **The remaining 50% of the balance is due by the 1st of July 2026. Failure to meet the balance payment deadline will result in the concession being offered elsewhere.**
6. If your application is accepted, you hereby agree that should inclement weather impair the movement of your units or vehicles and it becomes necessary for Show operated vehicles to assist you (e.g. towing), no responsibility for damage to vehicles or units, however caused, will be accepted by the Show, its Officers, or Associates.
7. The highest standards of hygiene, quality and modern presentation are required at all times and any failure to comply with current legislation (particularly Food Safety/Health and Safety at Work) would lead to the caterer's immediate removal from the Show.
8. Caterers are strongly advised to obtain a copy of "National Guidance for Outdoor and Mobile Catering" published by The Chartered Institute of Environmental Health and available as a free download from their website.
9. The Denbigh & Flint Show has a Food & Drink Area and Food Hall. A certain number of exhibitors at these features will be granted concession to serve 'food for immediate consumption'.
10. The Denbigh and Flint Show's policy is to promote primarily Welsh and British sourced products. Priority will be given to caterers confirming in writing that the product they use has been sourced and supplied from Wales and this fact will be clearly advertised by the caterer at the Show.
11. Caterers must use containers and cutlery made from recycled or sustainable materials. E.g. wooden forks, recycled cardboard plates etc. Exhibitors are to ensure that they comply with the Environmental Protections (Single-Use Plastic Products) (Wales) Act 2023.
12. Caterers must provide a high quality at a sensible price. Price lists must be displayed prominently on the Unit(s) at the Show.
13. Food Courts offered to one caterer must operate 'product led' units and be sole owner operated. Sub-contracting is not permitted.
14. **FOOD SAFETY.** all catering, and food retail outlets must follow good food hygiene and safety guidance and practices at all times. This will include having a current and up-to-date HACCP plan; effective management of allergens and a score of not less than 4 in their last EHO inspection.
15. Caterers must apply for electricity and/or water if required on the relevant forms which will be sent with the notification of acceptance. All caterers must have access to water although the site water must only be used where it will be boiled such as in cooking or in an urn; bottled drinking water should be used elsewhere. Please note there will be standpipes in the vicinity of the multiple catering sites. **PLEASE NOTE THE USE OF PETROL GENERATORS IS NOT PERMITTED.**
16. Caterers must hold Public Liability insurance for at least £5 million and a copy of the policy certificate is to be included with the application form. Any catering concession employing people must have Employers' Liability Insurance to satisfy Health and Safety requirements. Where a catering concession does not have Employer's Liability cover, because they rely on volunteers or self-employed persons, they must have Public Liability cover. Public Liability cover provides protection for claims made by visitors to the area of the Caterer's unit. This is particularly important where volunteers or self-employed people are working for a Caterer since there is a strict duty of care to these persons as they are treated as your employees. Caterers must confirm with their insurance company that their insurance covers all staff, whether directly employed, self-employed, temporary contract or volunteer.
17. Caterers will be checked by our nominated catering steward on show day.
18. Catering sites and type of product will be chosen at the discretion of the Denbighshire & Flintshire Agricultural Society.
19. The Denbighshire & Flintshire Agricultural Society reserves the right to adjust the allocation and location of sites in catering areas in the interest of variety and customer satisfaction.

20. Those selling/promoting alcohol are reminded they must have a correct Temporary Event Notice to cover the Show period and hours of opening. A copy must be sent to the show office when issued, without this you will not be allowed to trade on the site. Exhibitors must agree to operate within the 'Challenge 25' policy (details of which may be found at: https://rasg.org.uk/about/ and ensure that no alcohol is served to anyone under the age of 18 years.
21. Alcohol Opening & Closing times are 10.00am until 5:30pm throughout the showground except for the Members & Guests Facilities.
22. A Caterer who amends or withdraws their application after it has been accepted may be excluded from applying for future Denbigh and Flint Show contracts.
23. **HOURS OF OPENING**. All Catering units must be fully stocked and operational during the Show opening times of 8.00am to 5:30pm. Pre-Show and 'out of hours' catering is not permitted unless previously agreed with the Show Secretary.
24. **CLEANLINESS AND HANDLING OF FOODSTUFFS**. Caterers are alone responsible for complying with legislation and regulations regarding the handling of foodstuffs. It is vital that all caterers ensure that all staff are adequately trained, and all hygiene and safety procedures are followed. It is paramount that all caterers must show due diligence where food safety issues are concerned e.g. Prevention of cross contamination, correct food temperature, handling of food. All concessions awarded, and in particular multiple unit sites are to be sole owner operated.
25. **SAFETY OF GOODS AND FIRE PROTECTION**. The Denbighshire & Flintshire Agricultural Society will not in any way be responsible for the safety of any goods or equipment belonging to, or being delivered to, the Caterer. The Caterer is responsible for providing fire protection in respect of each unit. All catering units and sites will be subject to a visit by the Show Health and Safety Officer. Where practicable fixed piping should be used to connect LPG Cylinder to the point of use and the cylinders must be suitably secured within a metal cage. If flexible tubing is used it must comply with recognised British Standards. Under no circumstances are jubilee clips to be used. Please ensure that tubing is secured by crimper clips only. All public caterers are responsible for carrying out their own Hazard Analysis and must ensure that they have copies with them at the Show in case of 'spot checks'.
26. **DISPOSAL OF RUBBISH**. It will be the responsibility of the Caterer to provide suitable containers and to ensure frequent and adequate disposal of all rubbish and litter. All sites must be cleared of litter each evening and after the Show all fittings removed and areas cleaned/re-instated before leaving. In the event of failing to clear and restore a site, the Show will undertake the work and charge it to the Exhibitor concerned who may not be invited back to the event in future years.
27. **LICENCES.** Where alcoholic beverages are to be served the caterer is to obtain the necessary Licence, forward a copy to the Show Secretary and display the certificate at the point-of-sale area.
28. **STAFF.** The caterer is responsible for the behaviour of the employees and will ensure they are suitably dressed at all times. Polite, efficient, and speedy service is paramount throughout the whole period of the Show. NB the Caterer will undertake to comply with Legislation, Food and Hygiene Regulations and Fire and Safety Regulations and ensure all staff members are fully briefed with the same.
29. **ADMISSION TICKETS.** Caterers will receive a complimentary allocation of tickets to cover those manning each unit on Show Day and one Exhibitor Vehicle pass.
30. **SUPERVISION.** The Caterer will be required to supervise arrangements on-site and to carry out reasonable directions made by the Show Officials to rectify any omissions and faults they consider necessary to maintain the highest standards.
31. **ARRIVAL. Please report to the Secretaries tent on arrival to confirm actual position. Units positioned incorrectly will not be permitted to open for business until they are relocated to their allocated site. Units will not be permitted to arrive on site before Tuesday 18th August 2026 except by special arrangement with the Secretary. Site positions within Food Court are on a first come first served basis.**
32. **SITE CLEARANCE**. Caterers are responsible for ensuring all sites allocated to them are cleared/re-instated and equipment and rubbish removed by 4pm on Saturday 22nd August 2026.
33. **CONDITIONS.** The Denbighshire & Flintshire Agricultural Society reserves the right to cancel any contract in the event of unforeseen circumstances rendering it desirable not to hold a Show or in the event of the Caterer not complying with the agreed Conditions.
34. Ensure you include the full unit size on your application form including tow bar.
35. **VEHICLES.** All vehicles must be driven in an appropriate manner around the Showground. No vehicle either delivering or collecting goods on the Showground shall be driven at speeds more than 5mph. Exhibitors and contractors working or delivering on site for a trade stand must not obstruct entrances, exits, or tracks with unattended vehicles. If a trade stand vehicle is parked on the showground the driver must remain near the vehicle and be available to remove the vehicle in an emergency evacuation. All exhibitors' vehicles, unless forming part of the exhibit must be removed from the Showground by 9:00am on Show Day. These vehicles must be removed to the appropriate parking areas. No vehicles will be admitted to the Showground between 9.00am and 6.00pm on Show Day. Any trade stand vehicle not parked in the appropriate place after 9.00am will be removed. The Society reserves the right to restrict vehicle movement in adverse weather conditions. Vehicle movement restrictions do not apply to emergency vehicles or vehicles displaying official badges.

36. **CANCELLATION OF SPACE.** All persons who have booked and paid for stands and subsequently cancel the booking or fail to exhibit shall forfeit all fees and charges paid. The Society reserves the right to re-let such space.
37. **TURF & GRASS CUTTING.** No turf shall be lifted by exhibitors except with the express permission of the Hon Show Yard Director. Exhibitors MUST back fill any holes created by posts, fencing, flag poles etc. Exhibitors cutting grass on their stand MUST remove clippings immediately. A charge will be made to any exhibitor who leaves the stand in need of restoration by the Society.
38. **RIGHT OF REFUSAL OR REMOVAL.** The Society, through their Honorary Show Yard Director shall have full and free right to refuse to accept any entry, to cancel any entry after being made and accepted, to refuse admission to the Showground of any proposed exhibit and/or to remove, or order to be removed, at the risk and expense of the owner thereof any exhibit which has been admitted to the Showground. There shall be no obligation upon the Society or Directors to make or offer any explanation or reason for any such action and the Society or Show Committee shall not incur any liability or responsibility in this matter.
39. **POSTPONEMENT OR ABANDONMENT**. Exhibitors shall not have any claim against the Society or any member of the Society in respect of any loss or damage whatsoever consequent upon the Show or any part of it failing (for whatever reason) to be held or having to be abandoned.
40. **DATA PROTECTION.** The Society and all Exhibitors must adhere to GDPR guidelines. All information supplied by Exhibitors will be published in the catalogue and passed on to potential customers if asked for. If an Exhibitor does not wish to be included in the catalogue or for contact information to be passed to potential customers, they should notify the Show Co-ordinator at admin@denbighandflintshow.com or note this on the booking form.
41. **WIFI.** Traders should be aware that the Showground is a greenfield site and 3G/4G network coverage is not guaranteed.