



FOOD & BEVERAGE SAMPLING GUIDELINES

EXHIBITORS ARE NOT REQUIRED TO OBTAIN A TEMPORARY HEALTH PERMIT/FEE IF THEY FOLLOW THE GENERAL GUIDELINES BELOW

- A.** Exhibitors cannot sell their sample food and beverage products on the floor as a cash and carry item. Permitted items include snack sized candies or peppermints that are individually wrapped for consumption.
- The serving of **food/snack/novelty products** (ice cream, pizza, chicken, sausage, popcorn, cookies, jerky, etc.) are permitted only when the product is the brand name of the exhibitor or distributed by the exhibitor; otherwise for drawing attention to your booth you must purchase through the exclusive caterer. Contact Cali Skolaut with The RK Culinary Group at 210/225-4535 x109, cskolaut@therkgroup.com.
1. **"Bite Size"** food samples are two (2) ounces or less.
 2. All food must be dispensed in single service quantities. Samples must be served in single portions using such items as napkins, a single service cup or toothpicks.
 3. Distribution of individual pieces of hard candy or chocolate mints from any source is allowed.
- B.** Samples of **non-alcoholic beverages** (bottled water, sodas, energy drinks, coffee, tea, etc.) may be distributed onsite only when the product is the brand name of the exhibitor or is distributed by the exhibitor:
1. Samples are served for "on the spot consumption", unless it is an unopened container (water, energy drinks, and sodas).
 2. Samples are four (4) ounces or less (open containers).
- C.** Service of any **alcoholic beverage** must be arranged first through The RK Culinary Group. If your product is the brand name or distributed by you, contact Cali Skolaut, The RK Culinary Group at 210/225-4535 x109, cskolaut@therkgroup.com, who will then provide you with the specific conditions that will need to be met.
- D.** The serving of generic products by an exhibitor for drawing attention/attract attendees to their booth is permitted only when the products are purchased from The RK Culinary Group (popcorn, popcorn machine, cookies, appetizers, beverages).
- E.** All workers **must** wash their hands before handling food, single service items, or utensils. Hand sanitizer, utensils or gloves must be used when handling food. Avoid bare hand contact or ready-to-eat foods; apply hand sanitizer or use a suitable utensil. ~ See Wash Area details below.
- F.** No food, food containers, utensils, napkins, straws or single service materials may be stored directly on the floor. Personal items such as purses, coats, etc. must not be in the food service area of the booth.
- G.** Potentially hazardous foods must be maintained at below 41 F or above 140 F at all times including storage, transportation, and service. Proper equipment to maintain food temperatures must be provided. This includes mechanical refrigeration and/or hot holding units on-site. **Foods that don't meet these requirements may not be served.**
~ Reefer Truck available through Show Management, see below.
- H.** Displays that have open food on display for an extended period are required to have sneeze guards. Food that is placed on a table-top for immediate pick-up by attendees will not require a sneeze guard, but must be limited to small quantities designed to serve **10 – 15 portions** at a time.

Wash Area & Grease Container: Located in Hall 3 and is available throughout the show. Exhibitors are responsible to wash their own equipment. Use the Wash Area to wash your pots, pans, and utensils. There will be an adequate number of containers located in the wash areas for garbage disposal. Properly dispose grease/oil in the barrel set next to the Wash Area. *The Health Depart. prohibits the washing of dishes, glasses or utensils in the restroom or disposing of garbage and refuse by the using public toilets as well as prohibiting disposal of grease in kitchen sinks and public toilet.*

Reefer Truck: Refrigerated and freezer storage trailer is available on the Service Dock throughout the show. A Freeman rep will be assigned to secure your merchandise. This service is offered to exhibitors at no charge. Neither Show Management nor the security service shall be held responsible for lost merchandise.

Bagged Ice: Ice Box located on back Service Dock next to the Reefer Truck. Bagged ice available on a comp basis.