

Food Safety & Sampling Guidelines

In the spirit of promoting a safe and healthy environment at **SupplySide East** it is the responsibility of each exhibitor to abide by the Food Safety Rules and Regulations when sampling any type of food, beverage, or product for consumption, including all Hemp-based CBD products.

If you are conducting sampling in your booth **you are required** to perform the following to avoid the potential of food contamination in avoidance of any food poisoning.

****Submit the Sampling Form by March 11, 2022:***

<https://survey.alchemer.com/s3/6729822/SSE22-Sampling-Form>

Exhibitors Are Not Required to Obtain a Temporary Health Permit/Fees if they Follow the General Guidelines Below:

1. The serving and sampling of food/snack/Hemp-Based CBD/novelty products are permitted only when the product is the brand name of the exhibitor, manufactured or distributed by the exhibitor. If an exhibitor is sampling items not produced by the exhibitor these items must be purchase from the exclusive caterer of the convention center.
 - a. Bite Size food and Hemp-based CBD samples are two (2) ounce or less. Food/Supplement products for sampling may not contain CBD isolate.
 - b. Non-Alcoholic and Hemp-based CBD beverages are limited to a maximum of four (4) ounces or less. Hemp-based beverage products for sampling may not contain CBD isolate.
 - c. Full sized product samples will be permitted if the product is given out in the manufacturer sealed original packaging. **Hemp-based CBD products are excluded.**
 - d. For additional Hemp-based CBD sampling guidelines, please refer to the [Show Regulations and Guidelines](#) section of the Exhibitor Service Kit or contact us at SupplySideCompliance@informa.com.
 - e. 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 tooth pick.
2. All booth workers **must** wash their hands before handling food or beverage, single service items, or utensils. Utensils or gloves must be used when handling

food or beverage. Avoid bare hand contact. Samples should be distributed from the exhibitor to attendee.

- a. Do not eat or drink while handling food or beverage.
 - b. All food & beverage must be protected from contamination.
 - c. All exhibitors must have a Hand Washing Kit (see diagram below) in their booth.
3. No food, food containers, ice, utensils, napkins, straws or single service materials may be stored directly on the floor. Dry food must be stored at least 6 inches off the ground. Personal items such as purses, coats, etc. must not be in the food service area of the booth.
4. Potentially hazardous food must always be maintained at below 41 F or above 135 F including storage, transportation and service. Proper equipment to maintain food temperatures must be provided by the exhibitor and can be rented from the official show contractor. This includes mechanical refrigeration and/or hot holding units on-site. **Food that does not meet these requirements may not be served.**
5. All open food & beverage must always be protected from contamination with covering, packaging, or other effective means.
6. Sneeze guards and/or plastic food coverings are required to protect open food products from contamination, such as insects or dirt.
 - a. Sneeze guards and food covers can be ordered from any restaurant supply store or by googling “Sneeze Guards” or “plastic food coverings”.

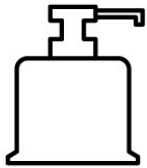
A few resources:

- <https://www.webstaurantstore.com/>
- <https://www.katom.com/>

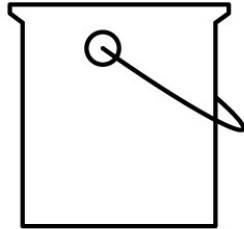
If you have any additional questions regarding Food Safety & Sampling please contact [Client Services](#).

Hand Washing & Sanitation Kits

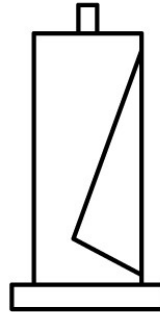
Must Contain the following:



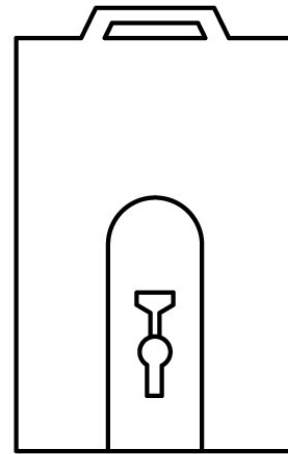
Soap



2 Gallon
bucket to
catch gray
water



Paper
towels



Warm water
(at least 100°F)
on demand,
any size