

## Type of Samples

There are 2 types of samples.

1. Pre-packaged and sealed at the factory
  - Must meet sampling limits without altering packaging
2. Open or from bulk packaging
  - Samples must be cut, poured or sectioned to meet sample size limits

## Sample Size

- Samples are limited to the following amounts:
  - Food - 2 oz.
  - Beverage (non-alcoholic) - 4 oz.

## General

- Exhibitors must complete sampling form and be approved to distribute samples by Exhibitor Services at Mandalay Bay by 10/6/2025.
- Corkage and service charge fees may apply.
- Must distribute samples from within booth space.
- All foods must be maintained at proper temperatures: 41 °F or colder or 135 °F or hotter. Stem thermometers must be available to monitor food temperature.
- Suitable utensils or individual portions must be provided.
- Open sampling of food and beverage must be handed out to guest in a cup or napkin.
- No smoking or eating is permitted in any booth preparing or serving food.

## Hand Washing & Sanitizing

- All hand washing kits must contain 111 °F water.
- Exhibitors handling food must wash their hands for 20-seconds upon entering their workstation.
- Sanitizer to clean surface MUST be used. The Food Safety Kit includes approved sanitizing wipes.

## CBD (hemp-based) Products

- It is permissible for conventions and tradeshow at MGM Resorts properties to have exhibitions that include samples, demonstrations and products that include hemp-based CBD. "HEMP -- The term 'hemp' means the plant Cannabis sativa L. and any part of that plant, including the seeds thereof and all derivatives, extracts, cannabinoids, isomers, acids, salts, and salts of isomers, whether growing or not, with a delta-9 tetrahydrocannabinol concentration of not more than 0.3 percent on a dry weight basis."
- Exhibitors may: (a) take future orders from customers for Hemp-based CBD products; (b) provide Hemp-based product samples to attendees. Please note that it is incumbent upon exhibitors to research, and comply with, Clark County and State of Nevada rules, regulations, and laws regarding doing business and selling products in Clark County, Nevada, if applicable.

## Cooking

- All cooking equipment is to be operated according to the manufacturers' recommendations and operating instructions. Only devices approved for indoor use (UL Listing) will be permitted.
- All multiple and single-well cooking equipment (deep fat fryers), operations using combustible oils or solids shall meet all of the following criteria:
- Metal lids sized to cover the horizontal cooking surface are to be provided.
- The cooking surface is limited to 288 square inches (2 square feet).
- The equipment shall be placed on a noncombustible or limited combustible surface. Examples include concrete floors and Fire Resistance Treated (FRT) plywood. The noncombustible surface must extend three (3) feet in front of the fryer.
- The fryer is to be separated from all other equipment by a distance not less than 24 inches.
- Cooking displays must be separated from all other combustibles by a distance not less than 10 feet.
- The volume of cooking oil per appliance is not to exceed 3 gallons. The volume of cooking oil per booth is not to exceed 6 gallons.
- Deep fat fryers shall be electrically powered and have a shut-off switch.
- Other appliances for exhibition cooking shall also be limited to 288 square inches in area. Examples are induction cook tops, ranges, electric warmer, single burner ranges, multiple burner ranges.
- A minimum of one (1) extinguisher shall be provided within 30-feet of each grill or other appliance producing grease laden vapors.
- A minimum of one (1) fire extinguisher shall be located within each booth with additional food, and other like applications.
- Solid fuels including charcoal and woods, i.e. hickory, mesquites are prohibited within exhibit halls.
- LP- gas used for displays and demonstrations is limited to cylinders not exceeding the nominal 5-pound size (12 lbs. water capacity), maximum 2 per booth. Additional cylinders must be located 20 feet apart. You will require a permit for using any amount of LP-gas or butane inside the building.

## Check List

- ☐ [Complete Sampling Form](#) and submit to Mandalay Bay for approval by 10/6/2025.
- ☐ Exhibitor to be placed on approved list to sample. Exhibitor will be notified by Mandalay Bay.
- ☐ [Order Food Safety Kit](#) from Mandalay Bay (Edlen). A Food Safety Kit MUST be ordered before Mandalay Bay will approve your sampling form request.
- ☐ Order dry or cold storage from GES if required [here](#).
- ☐ Order appropriate appliances to keep food hot or cold during show hours.
- ☐ If food or beverage is being prepared by Mandalay Bay, notify the catering department by email at [exhibitorservices@mandalaybay.com](mailto:exhibitorservices@mandalaybay.com) the following details:
  - Exhibiting Company Name
  - Booth Number
  - Exhibitor Contact
  - Exhibitor on-site cell phone number
  - Date of arrival
  - Carrier
  - Tracking number
  - Contents
  - Number of boxes
  - Quantity in each box
  - How product should be stored
- ☐ Ship any items Mandalay Bay is preparing for you.
  - Ship perishable food or beverage being prepared by Mandalay Bay to arrive on-site between Oct. 22-28, 2025. Address package as follows:  
Mandalay Bay Las Vegas  
ATTN: Banquet Culinary Department - Aleena Voeller  
3950 Las Vegas Blvd South  
Las Vegas, NV 89119

## What is a Food Safety Kit?

A Food Safety Kit is an enhanced handwashing kit. The Food Safety Kit includes the following:



Hot Water Dispenser with hot water (111 °F or hotter)



Bucket to catch gray water



Antibacterial Soap



Paper Towels



Box of Gloves



Sanitizing Wipes

## Resources:

Where do you order a Food Safety Kit?  
Order on-line from [Mandalay Bay](#)  
or call (702)322-5707.

Equipment Purchase:

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

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