

Requirements for Cooking/Heating Equipment

If you will be cooking or warming food in a booth at the IDDBA 17, please read the following restrictions. **A permit must be turned in to Anaheim Fire & Rescue if there is use of any aerosols/liquids, hazardous materials/compressed gas, open flames, or propane & butane in the booth.** There is no cost for the permit.

- Open flame devices such as sternos, candles, solid alcohol fueled, or other solid fueled type device, are **allowed** for the cooking and hot-holding of food. Each booth using warming/cooking equipment must have at least one 3A40BC fire extinguisher with current inspection date and tag in the booth. Booths exceeding 20' in any dimension must have a minimum of two 3A40BC fire extinguishers with current inspection date and tag in the booth.
- LP Gas (i.e., propane, butane) and natural gas powered cooking devices are allowed.
- Propane and Butane brought into the Anaheim Convention Center is limited to two-17 oz. containers. Contact IDDBA with questions.
- Gas, liquid and solid fuel-burning equipment designed to be vented shall be vented to the outside air. Vents shall be equipped with approved spark arresters.
- All booths using portable cooking equipment shall provide protective barriers to prevent public access or exposure to these areas. A **minimum of 3 feet** of clearance distance is required at all times.
- Cooking and heating equipment shall not be located within 10' of combustible materials.
- Frying equipment must be equipped with a grease shield and must have at least one type K fire extinguisher with current inspection date tag in the booth.

Food Preparation

- Aramark can provide professional staff to assist you with food preparation. To arrange for assistance, please complete the [Exhibitor Order Form](#).
- Items dispensed are limited to products manufactured, processed, or distributed by the exhibiting company
- Any product that is not manufactured, processed, or distributed by the exhibiting company must be purchased from Aramark if you wish to have it available for sampling by attendees.
- Food items are limited to 'bite size' (1 oz. or less).
- Beverage may be dispensed in containers holding not more than 2 oz.
- Food and/or beverage items used as traffic promoters (e.g., coffee, popcorn, sodas, bottled water [with or without logo], ice cream, etc.) not manufactured, processed, or distributed by the exhibiting company **MUST** be purchased from Aramark.

Sampling

- Pre-plan sampling so your product is exhausted prior to the close of each show day. Remember to keep your samples fresh.
- Keep the delivery costs to your booth low – consider ways to safely store as much product in your booth as you will use each day.
- Being successful at the show is not about giving food samples to everyone who walks down the aisle. Providing samples directly on the aisle in an open house manner only encourages buyers to keep walking after sampling. The objective is to get them into your booth.
- By having your serving table 3 feet from the aisle you will be inviting customers into your booth. Potential customers can enter your booth to receive samples, discuss product and avoid blocking the aisles.
- If a serving table is not 3 feet back from the aisle space, it is required that all food should be shielded from the public with some kind of protective covering, plastic, or glass enclosure (sneeze guard).
- Concentrate on reaching your target group and not the entire audience. Your pre-show promotion could include an invitation for a sampling during a scheduled appointment, making better use of your staff time and of the customers. They will appreciate it much more than trying to battle the sample lines to get a chance to speak with your sales staff.

Alcoholic Beverage Sampling

- All alcoholic beverages must be purchased through Aramark, even if manufactured by the exhibitor.
- Contact Aramark to purchase any alcoholic beverages you wish to dispense to attendees.
- Bartenders to serve the alcoholic beverage must be hired through Aramark.
- Aramark will refuse alcoholic beverages to all persons unable to offer proper identification confirming that they are at least twenty-one (21) years of age, or a person who, in Aramark's sole judgment appear to be intoxicated.

Ice Orders

- Ice can be purchased from Aramark.

Dishwashing

- Exhibitors will have access to areas where they may use sinks. These are **self-service** areas; detergent and paper towels for dishwashing will be provided.
- Exact locations will be marked on the map in the on-site packet. Under NO circumstance should food be prepped, washed, or dishes cleaned in the restrooms.

Food & Grease Disposal

- Food not being donated may be disposed of in any plastic-lined trash bin located in the exhibit hall. Please **do not** dispose of food in the restrooms or donation bins.
- Grease may be disposed of only in the barrel provided. Grease **may not** be disposed of in any other location. The exact location of the grease disposal will be indicated in your on-site packet.

Food Donation

- The Food Bank will be at show site to accept food donations from exhibiting companies. All donated product is distributed to soup kitchens, homeless shelters, and other organizations feeding the hungry.
- Product may be donated at the end of each show day. Further instructions on where to take donated product will be included in the exhibitor packet distributed at show site.
- **Product remaining in IDDBA refrigerated/freezer storage after 12:00 noon on Tuesday, June 6, will automatically be donated** to the Food Bank, unless return shipping arrangements have been made prior to 10:00 a.m. Cold storage material handling forms (with **Refrigerated or Frozen** clearly indicated next to the carrier name) must be turned in and freight carriers must be checked in by 10:00 a.m. for all exhibitors.
- **Please be sure to make arrangements for your carrier/shipper to arrive by 10:00 a.m. on Tuesday, June 6, to pick up any product stored in the refrigerated/freezer storage.**
- Refrigerated/freezer storage will not be available after 12:00 noon on Tuesday, June 6.
- Each year our exhibitors donate thousands of pounds of food products to local food banks. Information and procedures will be available at show site.



Focus on Handwashing

Proper handwashing plays a vital role in reducing the likelihood of transmitting foodborne illnesses to shoppers and co-workers in our fresh departments. According to the Centers for Disease Control and Prevention, the spread of germs from the hands of food workers accounts for 89% of the estimated 48 million cases of foodborne illness that occur annually in the United States.

The International Dairy-Deli-Bakery Association (IDDBA) in 2017 is conducting a year-long campaign called **Safe Food *Matters!* Focus on Handwashing** to build awareness on the importance of handwashing to prevent the spread of foodborne illnesses through contact and cross-contamination, and provide food retailers and manufacturers with education, training, and resources to help managers and service associates in their fresh departments.

- Handwashing training course at training.iddba.org.
- Up to \$2,000 in food-safety certification reimbursement.
- Topical educational sessions at *IDDBA17* June 4-6 in Anaheim, CA.
- Online training tools and resources.

Learn more at iddba.org.