


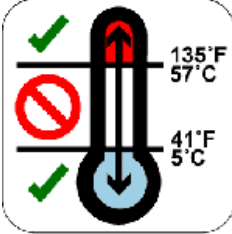
OVERVIEW OF EXHIBITOR REQUIREMENTS AT TRADE SHOWS

Anytime food or drinks are sold or given away at a Community Event or Trade Show, approval is required by Environmental Health (EH). The requirements for the operation of a food booth will depend on the type of food that is being offered and how it is provided to the public.

This handout summarizes the requirements and is intended to assist in providing safe and wholesome food to the public and preventing foodborne illness.

All food Exhibitors **MUST** comply with the following requirements during preparation and all hours of operation. All Exhibitors are subject to inspection by Orange County Environmental Health (OCEH). Failure to comply with these operating requirements may result in a closure until violations are corrected.

BOOTH REQUIREMENTS	PREPACKAGED FOOD/BEVERAGES ONLY CATEGORY 1A	PREPACKAGED FOOD/BEVERAGES W/OPEN FOOD/BEVERAGE SAMPLING CATEGORY 1B	UNPACKAGED FOOD/BEVERAGES CATEGORY 2
Person-in-Charge (PIC)	<ul style="list-style-type: none"> Available at all times during booth operation Demonstrate adequate knowledge of food safety principles as they relate to the specific food operation Responsible for all food worker actions related to food handling and booth operation 		
Identification of Exhibitors	Each food booth is to have the Exhibitor business name posted and clearly visible to customers.		
Handwashing sink equipped with single use soap and paper towels	No handwash kit is required.	Handwash kits must include: <ul style="list-style-type: none"> Warm water in a container capable of providing a continuous stream of water that leaves both hands free to allow vigorous rubbing Liquid pump soap Single use paper towels Wastewater receptacle 	
Food Service	All prepackaged food samples must be packaged and labeled with the following information: <ul style="list-style-type: none"> Product name Ingredients Net Weight Name and address of manufacturer Limited to packaged samples only	Unpackaged samples MUST be dispensed from approved food containers (squeeze bottles, drip bottles, shaker bottles, etc.) or displayed under approved sneezeguard protection. <ul style="list-style-type: none"> Samples must be individually portioned for distribution Safe food handling practices must be followed at all times Minimize bare hand contact with ready-to-eat food by using tongs, or other utensils Eating or smoking is prohibited in the food booth 	Food must be prepared inside the food booth unless an alternate food preparation site has been pre-approved by OCEH. <ul style="list-style-type: none"> Safe food handling practices must be followed at all times Minimize bare hand contact with ready-to-eat food by using tongs, or other utensils. Eating or smoking is prohibited in the booth NOTE: * Cooking may take place outside. Once items are cooked, they must be brought into the enclosed booth. * Cooking equipment outside of the booth must be sectioned off from the public using rope, caution tape, etc.

Food Storage	Food, beverages, and equipment must be stored 6 inches off the floor and be protected from contamination. Food stored overnight must be stored in approved vermin proof containers and backup potentially hazardous foods must be maintained at proper temperatures.
Temperature Control of Potentially Hazardous Foods (PHF)	<p>All perishable food (i.e. potentially hazardous foods) shall be kept at or below the required temperatures:</p> <ul style="list-style-type: none"> • Cold food may be held at 45°F for up to 12 hours in any 24 hour period and must be discarded at the end of the day. PHF kept at 41°F or below does not have to be discarded at the end of the day. • Hot foods must be held in approved hot holding units (steam tables, hot plates, chafing dishes, etc.) at/or above 135°F and discarded at the end of the day. <p>Calibrated food thermometers must be available to monitor food temperatures.</p> 
Food Source	<p>All food must be from an approved source (i.e. permitted wholesale facility, kitchen, market, food processor). If food is made prior to the event, a copy of the registration or licenses, such as a Processed Food Registration (PFR), must be submitted to EH. If your wholesale food product has been approved for distribution and is labeled as such, approvals do not need to be submitted to EH.</p> <p><i>Notes:</i></p> <ul style="list-style-type: none"> * A specialized processing permit from the State of California (i.e. a PFR or a milk and dairy permit) is required for processes such as: bottling, canning, juicing, manufacturing jerky or milk products (such as ice cream), and for food products packaged and sold offsite from where it is prepared. * Imported foods/beverages must be registered with the FDA.