

Food Safety & Sampling Regulations:

In the interest of having a safe and healthy environment at the Natural Products Expo, it is the responsibility of each exhibitor to abide by the Food Safety & Sampling Regulations when sampling any type of food, beverage or product for consumption.

If you are conducting open sampling in your booth you are required to perform the following to avoid the potential of food contamination.

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/novelty products are permitted only when the product is the brand name of the manufacturing exhibitor or distributed by the exhibitor. If an exhibitor is sampling items not produced by the exhibitor these items must be purchased from the exclusive caterer of the convention center.
 - a. Bite Size food samples are four (4) ounces or less.
 - b. Non-Alcoholic beverages are limited to a maximum of eight (8) ounces or less.
 - c. 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 toothpick. Self-serving is not allowed.
 - d. Full sized product samples will be permitted if the product is given out in the manufacturer sealed original packaging.
2. All booth workers **must** wash their hands before putting on gloves. Facial coverings, gloves and hairnet (beard net, as needed) must be worn when handling open food or beverage samples.
 - a. Do not eat or drink while handling food or beverage.
 - b. All food & beverage must be protected from contamination.
 - c. All exhibitors conducting open sampling must have a [Hand Washing Kit](#) in their booth.
3. No food, food containers, ice, 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.
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 (including calibrated food thermometer) or 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 or consumed and must be discarded appropriately.**
5. Dishwashing stations are located in each area and are equipped with both hot and cold water. The water provided in these areas should not be used for drinking or cooking.
6. Sneeze guards, barriers and/or plastic food coverings are required to protect open sample products from contamination.
 - a. Sneeze guards, barriers and food covers can be ordered online or from our official vendor.

Additional resources:

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

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

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