



# Fire, Health, & Food Regulations

## FIRE REGULATIONS & SAFETY

All exhibitors must comply with the requirements of the City of Houston Fire Department. Please read these regulations carefully. The fire department is very effective in the enforcement of regulations, and exhibitors should be prepared to demonstrate proof of compliance. **Fire Prevention Permits are required** for vehicles on display, tents, multilevel booths; for more information please contact Show Management or the GRB Convention Services Department at 713-853-8000.

By order of the City of Houston Fire Department:

### Open Flames, Compressed Gases, Explosives and Lasers:

The following items may not be used without prior approval of the Fire Marshal.

- A. Use, display or storage of LPG (Propane or Butane)
- B. Flammable Liquids of Gas
- C. Barbeque Grills
- D. Straw, sawdust, or wood shavings
- E. Welding or cutting equipment for demonstration purposes
- F. Gas fired appliances for demonstrations or cooking purposes
- G. Salamander stoves for demonstrations or cooking purposes
- H. Lit candles and lanterns for demonstration purposes
- I. No Class B or C Fireworks of any type are allowed without a permit issued by the Fire Marshal's office
- J. Helium filled balloons are not allowed in the Convention Facilities or Alamodome, as per regulations of the facility.
- K. Hazers/Fog Machines

The use of open flames, burning or smoke-emitting materials as part of an act, display or show is prohibited, unless approved by the Fire Marshal.

### Cooking and Cooking Appliances:

- Cooking is permitted on a limited basis. Small electric cook-tops, ovens and skillets will be allowed for warming. When deep fat fryers are permitted, a Class K fire extinguisher shall be provided.
- Cooking appliances must be placed on non-combustibles surface materials and may not be located within two feet of any combustible materials.
- All cooking using grease or cooking oils may require splatter shields or lids to protect other employees or the public attending the function from being burned.



### Fire Extinguishers:

- All cooking will require at least one listed 2-A, 10-B:C portable fire extinguisher with current inspection date tag.
- All cooking booths where deep fry cooking is performed using vegetable or animal oils or fats, at least one listed Type 'K' fire extinguisher with current inspection date tag, will be required.
- All cooking booths exceeding 20 feet in any dimension will require a minimum of two 2-A, 10-B: C fire extinguishers with current date tags attached, mounted in a location that is fully visible and readily accessible. (Type 'K' fire extinguishers are for use only for cooking grease or oil fires (class "B" fires) and are not to be used, or substituted for the required 2A, 10B:C fire extinguishers, for use on other classes of fires.)
- All booths must have an unobstructed path of egress to the exit.
- All booths and table coverings and other combustible materials composed of cloth, paper, and similar materials must be flame retardant treated.
- Any material added to a booth structure must be flame retardant. This shall include signage and awnings over cooking areas or attached to the booth in any manner.
- 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.
- Highly combustible materials such as bales of hay or similar materials are prohibited. Trash, rubbish and debris shall not be allowed to accumulate in booth areas.

All food, alcohol, non-alcoholic beverages, and concessions are operated and controlled exclusively by the George R. Brown Convention Center. Exhibitors must contact Levy for all sampling and catering requests at 713-853-8150. Levy will provide all necessary information and required forms.

### HEALTH REGULATIONS

To ensure exhibitor and attendee safety, the Houston Health Department prohibits the washing of dishes, glasses or utensils in the restroom or disposing of garbage and refuse by the use of public toilets. Wash areas will be provided on the Show floor as well as disposal units for grease. All exhibitors must comply with the requirements of the City of Houston Health Department.

Exhibitors who will be serving food within their booth space at the TRA Marketplace on July 14 - 15, 2019, at the George R. Brown Convention Center in Houston, Texas, are **NOT REQUIRED** to



## MARKETPLACE

apply for a Temporary Food Establishment Permit. Hand sanitizer and gloves are required by Show Management.

The following pages from the City of Houston Health and Human Services Department are intended to be a guideline, NOT requirements, for exhibitors to use for safety purposes.

### FOOD REGULATIONS

Exhibitors offering a sample of their food (“bite size”; 2 oz or less) or non-alcoholic beverage (3 oz. or less) product must comply with all local, state and national regulations of transport, storage, preparation and distribution of the product to include refrigeration of any perishable products.



## Alcohol Regulations

The Texas Alcoholic Beverage Commission allows our exhibitors to serve alcoholic beverages from their booths. This permission is based on the fact that the servings must be sample pours only. In order to protect both TRA and our exhibitors, there is a limit on the serving sizes allowed:

The maximum size cup for **beer** samples is 7 oz.

The maximum serving portion for **liquor** samples is 1/2 oz.

The maximum serving portion for **wine/wine coolers** is 2 oz.

IDs should be checked for compliance with state age restrictions.

***Exhibitors who do not sign the Alcohol Acknowledgement Form will not be allowed to serve alcohol in their booth.***