

Food Safety Guide to Working with Aramark as an Exhibitor

Natural Foods Expo 2023

Who does this guide apply to?

Any exhibitor **sampling or giving away packaged or open food or beverage product** must be approved by the Philadelphia Department of Health. Throughout this guide, the act of vending, selling, sampling, or giving away packaged or open food or beverage product is referred to simply as “serving”. No food may be served at an event until the health department inspects and grants approval to each exhibitor at their location.

What will the Health Department look at?

Use the following check list to be ready for the health inspector at your booth:

- My handwash station is properly set up and my water is between 100°F-115°F
- My hot food is being kept hot (above 140°F)
- My cold food is being kept cold (below 41°F)
- My food is protected from contamination by means of lids or sneeze guards or it is not accessible by customers
- My ice is in a clean, dedicated container and is protected from contamination
- No food or food service items are located directly on the floor
- I am able to replace contaminated utensils throughout the event and I use sanitizing wipes when appropriate
- I am able to prevent bare-hand contact with Ready-to-Eat food by use of disposable gloves, utensils or other single service means (i.e., deli tissue)

Food Safety Requirements

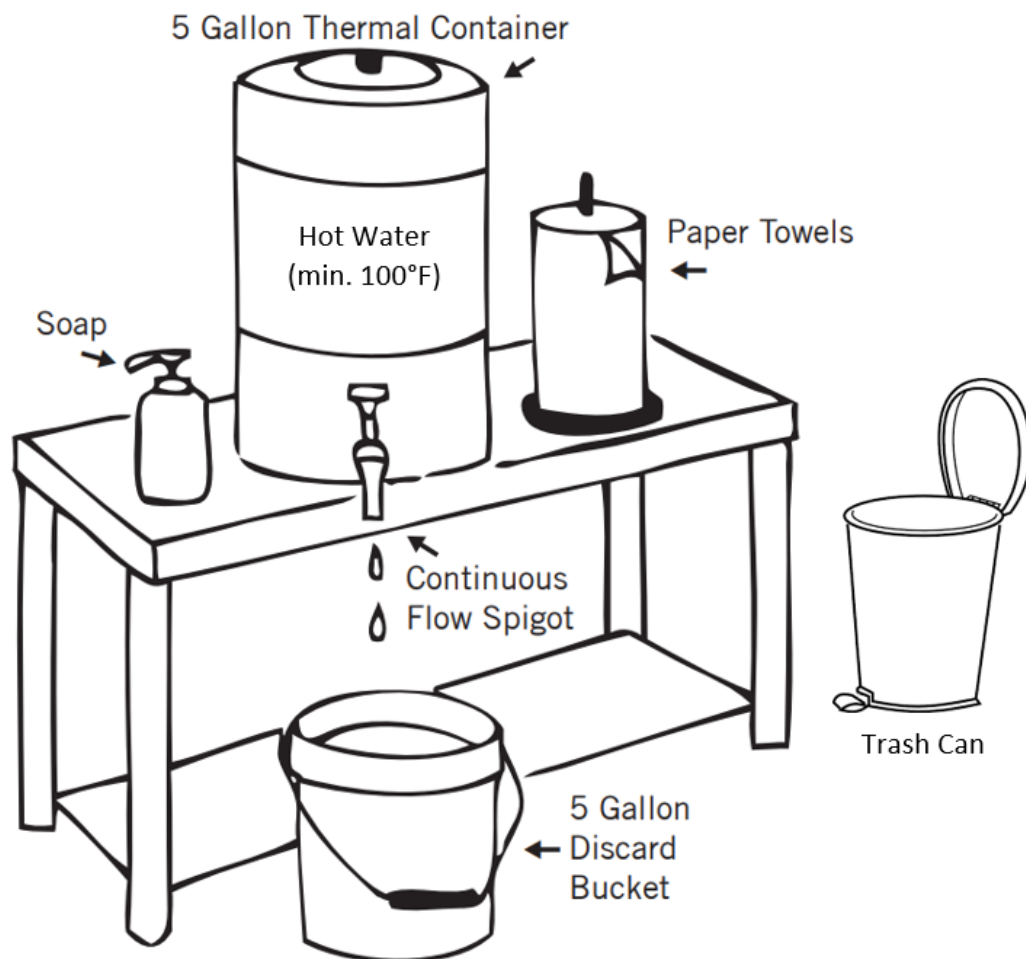
HANDWASHING

Any food exhibitor who will serve **open or exposed** food or beverage must be able to wash their hands at an approved handwash station inside their exhibit booth. **Natural Products Expo East Show Management** will provide a complimentary handwashing kit including the handwashing station, gloves and sanitizing wipes to exhibitors who have indicated they will have open sampling at the show. A completed **NPEE Aramark Sampling Form** is required for all exhibitors sampling food or beverage and to qualify for the handwashing kit.

An approved **handwash station** must contain all of the following elements:

1. **5 gallons of hot water** (minimum 100°F, maximum 115°F) that pours from a 'stay-open' spigot (i.e., water should flow freely without any button or knob being touched during the handwashing process).
2. **A 'grey water' or waste-water container**
3. **Hand soap**
4. **Single-use paper towels**
5. **A trashcan**

*If you are serving a sealed container of food (sealed by you in advance of your arrival at the exhibit booth **or** by a licensed commercial manufacturer) and the sealed container will not be opened for service, then no handwash station is required.*



DISPLAY & STORAGE

Open food/beverages must be protected from contamination. This must be done in any of the following ways:

1. Food may be displayed unprotected on a table at the rear of your booth, inaccessible to customers; Exhibitors will directly hand product to customers
2. Food may be displayed on a customer-accessible table if the food is protected by a cover or lid
3. Open food may be displayed in customer-accessible areas if an appropriate sneeze guard is provided; A sneeze guard must protrude 7" away and 14" above food
4. If beverages are stored in carafes or pots, they are not considered open containers, and can be poured individually

Please note: No food, beverage or service items may sit directly on the floor during behind-the-scenes storage or display. Consider bringing tables, crates, or dunnage racks to elevate all items off the floor.

HOT FOOD & COLD FOOD

Any food classified as Time/Temperature Control for Safety (TCS) or Potentially Hazardous Food (i.e., food that requires temperature control to stay safe) must be stored and held below 41°F or above 140°F at all times before service. Ice chests, coolers, or other equipment designed to keep food cold must be clean and contain an accurate thermometer. Hot boxes and chaffing dishes must have an adequate supply of heat (*Sterno or electric*) to keep food above 140°F for the entire event.

***No open flame cooking or frying that produces vapor or smoke is allowed.**

CONSUMABLE ICE

Ice used in beverages or food must be obtained from an approved ice source and protected from contamination by means of a clean, approved ice bin with a lid or other appropriate cover.

CLEANING & SANITIZING

The washing/sanitizing of equipment and utensils inside an individual exhibit booth is prohibited by the Philadelphia Department of Health. Multiple central ware-washing stations are provided by your Exhibition Organizer. If you are serving food that requires temperature control for safety (i.e., cold food or hot food) it is recommended that you provide adequate number of serving utensils to replace them every 4 hours throughout your event.

Aramark recommends purchasing [Sani Professional brand food-surface sanitizing wipes](#) for use during service.



FAQs

Can I serve products that contain CBD?

CBD products will only be approved for serving or distribution if they contain 0.00% THC.

What if I am *only* opening a package and putting it into a cup to serve, do I really need a handwash station?

Yes. The Philadelphia Department of Health does not make a distinction between light or heavy food handling. Good handwashing is an important way to prevent foodborne illness if you open and serve any type of food or beverage.

Am I ready for my health inspection?

You are responsible for providing and preparing all the elements referred to in this guide. The Aramark Food Safety team is dedicated to helping you make your inspection a success. Schedule an (optional) pre-inspection of your exhibit space before the event begins by contacting the Food Safety Manager listed below.

What if I have more questions?

Philadelphia Department of Health (Special Events Unit) dph.ehs.specialevent@phila.gov or 215-685-7414

Aramark District Food Safety Manager maida-leigh@aramark.com or 215-422-2753

