

IFT17 Exhibitor Survival Guide - Part 1 - Sampling



What steps do I take for product demonstrations only?

No Handwashing Station is required

Food must be covered (use cover or sneeze guard)

Notify Sands Expo of intent to demonstrate food (see page 42 of Exhibitor Menu)

What steps do I take for product onsite product sampling?

Step 1

A Handwashing Station is required (bring your own, or rent one through Sands Expo)

Step 2

Notify Sands Expo of intent to sample (see page 42 of Exhibitor Menu)

Purchase Health Permit

Step 3

Sample size is 1 oz
Notate when PHFs are made, create log of refrigeration

What do I need to know about pre-packaged samples?

Step 1

- A handwashing station is not required
- Sample size cannot exceed 1 oz

Step 2

- Bring documentation of product inspection onsite to meeting

Step 3

- Purchase Health Permit
- Notify Sands Expo of Intent to Sample
- See page 42 of Exhibitor Menu

FAQs

- Q: Do I have to notify the Sands if I am only demonstrating food?
- A: Yes, you must notify them if you are demonstrating only- see page 42 of Exhibitor Menu.
- Q: Do I need a health permit for a pre-packaged sample?
- A: Serving any food requires a health permit (pre-packaged or prepared onsite).
- Q: What is the deadline to purchase a health permit?
- A: Purchase the health permit at least 30 days before the show – May 25, 2017.
- **(You may not be able to purchase a health permit onsite).**

FAQs - Handwashing Station

- Q: Where is the Sampling Form?
- A: Order hand washing station from Sampling Form (page 42 of Exhibitor Menu).

- Q: What types of Handwashing Stations does the Sands Expo offer?
- A1: Electric Hand Sink – recommended for a lot of prep stations - 47 ½" high (38" to counter) x 24" wide x 25" deep
- A2: Gravity Fed/Cambro – Sands Expo Catering will monitor water temperature - 24" tall x 9" wide x 16 ½" deep placed on a milk crate - 10 ½" x tall by 13" square

- Q: Do I have to use the sinks provided by the Sands Expo?
- A: No, you can build a sink into a booth - you still need a license - Exhibitor is responsible for disposal of waste water. The health department will inquire where the waste is being dumped.

- Q: What is included in the the Sands Expo handwashing station rental?
- A: The handwashing sink comes with soap, warm water, paper towels.

- Q: Can I use the Prep Sink to wash my hands?
- A: No, Prep Sinks cannot be used as a handwashing sink.

- Q: Can I use a hand sanitizer instead of a Handwashing Station?
- A: Hand sanitizers cannot be used/NOT approved.

FAQs - PHFs (Potentially hazardous foods - meat, dairy, egg, cooked vegetables)

- Q: What temperature should cold storage be?
- A: Keep temperatures below 41 F- cold holding

- Q: What is the temperature for keeping foods warm?
- A: Keep temperatures above 135 F - hot holding

- Q: Can I bring food items with me to use during the expo?
- A: Buy or Purchase items the days of the event - don't bring them with you (for the duration of the expo, or daily)

- Q: Are there any special procedures with PHFs?
- A: If you cook PHFs in your test kitchen, label those foods with prep dates (include the dates the foods were cooked, dates the product was frozen and thawed, if applicable. Provide the information in a log or labeled on the food packaging itself.

FAQs - Approved Food Source

- Q: What type of documentation do I need from an approved food source?
- A1: These will come from a commercially inspected facility (local health authority does a routine inspection)
- OR
- A2: Bring ingredients and prepare them onsite
- A3: Bring invoices or receipts for your ingredients, or the package must state where they are processed or manufactured
- A4: Micro results are not an acceptable form of an approved source

Onsite sampling – what you need to know

- **Open food** – if you are pouring drinks, lemonade – hand washing station is required
- **Self-serve** – if booth attendants are preparing the juice, a handwashing station is required
- If the Sands Expo is preparing the juice, no handwashing station is required
- Bring receipts for purchased items/ingredients
- You are encouraged to cut your samples onsite
- Sneeze Guard or lid/cover is needed if the self-serve station is without an attendant
- **Bare hand contact is not allowed in Nevada – use gloves!!**
- Holding food in the booth - log time of how long it's been sitting there
- Class K Fire Extinguisher is required for in booth cooking
- Active wear wash 100-110 degrees
- If you are cooking/frying with grease laden vapors being produced - a hood is required

Fire Marshal – what you need to know

- You must contact the Fire Marshal in certain cooking situations (i.e frying), or if you are holding a cooking demonstration.
 - Click on the links to the right for more information
- <http://www.clarkcountynv.gov/building/HowToGuides/105.6.34ExhibitsAndTradeshows.pdf>
 - <http://www.clarkcountynv.gov/building/Forms/TemporaryOperationalFirePermit.pdf>
 - <http://www.clarkcountynv.gov/depts/fire>.

Institute of Food Technologists

Headquarters

525 W. Van Buren Street
Suite 1000
Chicago, IL 60607
+1.312.782.8424
ift.org

Melodie Anderson
Exhibits Manager
312.604.0265
manderson@ift.org

Dan Gullicksen
Exhibits Coordinator
312.604.0279
dgullicksen@ift.org

