

See full food and beverage rules & regulations [here](#).

EMPLOYEE RULES & REGULATIONS

Face Coverings/Masks

- Masks are highly recommended and must cover the nose and mouth completely. Fresh masks should be provided daily; replace moist masks immediately.

Hair Restraints and Clothing

- Dress Code: Food preparation personnel must wear hair restraints and clean aprons (not worn in restrooms). Replace soiled aprons immediately.
- Facial Hair: Beard restraints are required for facial hair longer than 1 inch for food handlers and those serving samples.

Hand Washing and Sanitizers

- Hand Washing: Wash hands for 20 seconds before handling food, after using the restroom, and whenever contaminated.
- Sanitizers: Must contain 60% alcohol or more. Use after washing hands, not as a substitute for washing.
- Signage: Display ServSafe Handwashing 101 signs at handwashing stations.

Gloves

- Usage: Required for food handling; change frequently, especially after contamination. Bring 16-20 sets of gloves per person per day for the duration of the Show.
- Contamination: Change gloves after touching non-food objects, between raw and cooked foods, and at least every hour.

Jewelry:

- Jewelry should not be worn over gloves or contact food ingredients or samples.

Cell Phones

- Policy: Wash hands after using cell phones and gloves should be changed after using a cell phone.
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SAMPLING RULES & REGULATIONS

Sample Distribution

- Serving: Hand out one sample at a time in soufflé cups, boats, napkins or other plateware. Use new toothpicks for each sample. Attendees do not serve themselves.
- Personnel: Must wear disposable gloves while serving samples. Must change gloves after touching face, hair, phone, switching tasks or if the gloves become damaged. No bare-hand contact with foods.

Temperature Control

- Guidelines: Maintain refrigerated products at 41°F or below, frozen products at 0°F, and hot products at 135°F or above. Food must not be out for more than 2 hours; record time that samples are kept out. Dispose of samples left out longer than 2 hours.

Sneeze Guards and Barriers

- Protection: Use sneeze guards and other barriers to protect samples. Prevent guests and booth personnel from speaking over the food samples.

Food Allergen Notifications

- Allergen Signage: Must display allergen awareness signage for items containing allergens (e.g., milk, eggs, peanuts, tree nuts, fish, shellfish, soybeans, wheat, sesame). Includes packaged and unpackage samples.
- Download allergens sign from service kit or request from Sanitarians or Floor Managers.

FOOD STORAGE/PREP/COOKING RULES & REGULATIONS

Food Storage

- Safety: Store potentially hazardous foods in monitored refrigeration/freezing; separate ready-to-eat foods from raw foods.
- Containers: Use only food-grade plastic bags for storage; store all food products, dry goods and paper goods 6 inches off the floor.

Thawing and Reheating

- Thawing Methods: Thaw in refrigerator, under cold running water, or as part of cooking. Never thaw at room temperature.
- Reheating: Foods must be reheated to 165°F before sampling.

Cooking Temperatures:

- 165°F for 15 seconds: Poultry, mixed dishes, reheated foods
- 155°F for 17 seconds: Ground beef, pork, seafood, injected meat
- 145°F for 15 seconds: Whole meats, whole fish, seafood

Cooking Equipment

- All cooking appliances must be UL-approved and adequately ventilated. ABC type fire extinguishers are required for all heat-producing appliances.

CLEANING RULES & REGULATIONS

Chemical Storage

- Store chemicals away from food; label any transferred containers.

Sanitizing

- Sanitize utensils and surfaces every 4 hours. Use bleach solutions (1 tbsp per gallon of water) or EPA-registered disinfectants.

Cross-Contamination Prevention

- Use separate utensils for raw and cooked foods; change them regularly to minimize contamination risk. Use gloves to prevent bare hand contact with ready-to-eat foods.

Waste Disposal

- Porter service is responsible for timely garbage disposal and is a required purchase for anyone sampling. Purchase porter service from Freeman.