



On-site Food Sampling & Handling Requirements

The International Fresh Produce Association has never had a case of foodborne illness linked to distribution of food products on the exposition floor. To maintain this record, we have established the following requirements for foodservice by exhibitors. For additional information about food safety, please visit <http://www.fightbac.org/>.

“Food Sampling” means the practice of any person/company offering or serving, without charge to the consumer, unpackaged food to the public for the purpose of publicity, advertising, or promotion of the sale of food, food products, or food equipment. Please review the [Product Sampling/Catering](#) information in the service kit for more information about product sampling.

Food Handlers

Food handlers must use the following guidelines when preparing/distributing samples:

- Avoid any bare-hand contact with foods
- Wear hair nets, gloves and clean aprons or smocks and change as often as necessary; do not wear these items in the bathroom facilities
- Wash hands and arms with soap and warm water frequently
- Have available single-service soap, water (not running water), and towels (paper towels, wet wipes, antibacterial solutions, etc.) at all times

Equipment, Storage, and Sanitation

Exhibitors should have adequate facilities and equipment in their booth to maintain their sampling foods at the proper temperatures. Maintain hot foods at temperatures of 140 degrees Fahrenheit (60 degrees Celsius) or above and cold foods at temperatures of 41 degrees Fahrenheit (5 degrees Celsius) or below. Ice, heat lamps, and chaffers are available from Aramark to help you maintain the proper temperature

All equipment used in the preparation, storage, or display of unpackaged foods shall be easily cleanable; made of nontoxic materials; and must be washed, rinsed, and sanitized in order to be classified as being maintained in a sanitary manner. The restroom sink does not qualify as an appropriate sink for utensil washing.

All foods, utensils, and other related items shall be stored off the ground and be adequately protected from contamination while being transported, stored, prepared, displayed, and served. All food products and utensils used in the preparation and service of food must be at least six inches (15 centimeters) off of the show floor. The exhibiting company shall provide ample clean, bagged trash containers at the booth.

Cross contamination

Cross-contamination is how bacteria spread. Cross-contamination can be prevented by:

- Keeping food separated
- Keeping raw meat and poultry and their juices apart from other food items in your grocery cart
- Storing raw meat and poultry in a container or on a plate, so juices can't drip on other foods
- Keeping hands, utensils, and counter tops clean

- Using one cutting board for raw meat and poultry, and another clean board for salads and ready-to-eat food or food that has been cooked
- Keeping raw meat and poultry and their juices away from ready-to-eat food

Food Preparation and Distribution

- All water supplies shall be from an approved source, and waste water shall be disposed of in a safe and sanitary manner.
- Ice used in beverages shall be from an approved water source and shall be protected from contamination.
- All food and food-related items must be stored and handled or prepared within the exhibitor's rented space. Food handlers, when offering food to customers, must remain in their booth at all times.
- Items displayed for customer self-service should be prepackaged.
- Food samples shall not be offered from a common bowl, cup, container, or tray where the customer's hands or lips could come in contact with the food on display.