

## **Food Sampling Rules & Regulations**

All food is coming from an approved source (any location where the food is prepared or stored must have a health permit for that jurisdiction.)

All open food booths have a hand washing station (If they only have packaged food the booth employees must not open the food themselves unless they have a hand sink.)

If the vendors have food that must be hot or cold then they must have the equipment to maintain temperature.

The food must remain in temperature during transportation and throughout the event.

No bare hand contact with ready to eat food is allowed.

Specifically for Seafood vendors: They must have their shellstock tags for the oysters they plan to sample on site. They must also have the consumer advisory visibly posted on their booth.

Additional information is available through the [Southern Nevada Health Department](#).

## **Frequently Asked Questions**

- **What is considered a sample?**

A food and beverage sample size are defined as a portion of 2oz. or less, measured by weight or volume.

- **What is a sampling form?**

The sampling form is documentation you will need to fill out confirming if you will be providing samples at the event, and all details. This form is provided to NGA Show Management, Caesar's Forum, and is available to the Southern Nevada Health Department.

- **Where do I get the sampling form from?**

The sampling form is available in the exhibitor service kit (C3X 2022 – Caesars Palace Exhibitor Food Order Form)

- **Who needs to fill out the sampling form?**

Any vendor who is providing food or beverage samples onsite. The form needs to be submitted by individual business partners.

- **Who do I submit the sampling form to?**

The sampling form will need to be submitted to Caesars Palace - Janell Favaloro, CMP. The form needs to be submitted by **October 10, 2022**.

- **Do I need to obtain a permit?**

Yes, business partners are responsible to secure required permits.

Link: <https://www.southernnevadahealthdistrict.org/permits-regulations/>

- **What are the required items to have if I will be providing samples?**

- Handwashing Station – please see below for additional ordering information.
- Meat Thermometer
- Testing Strips
- <http://www.southernnevadahealthdistrict.org/download/eh/temp-permit-checklist.pdf>

- **Do I need a Handwashing Station?**

Yes, if you are providing samples that are not individually wrapped, you are required to have a handwashing station in your booth.

**PLEASE NOTE:** Handwashing stations must be elevated; they cannot be placed on the floor. Exhibitors can place Handwashing Stations on a table already in their booth, or you can purchase a table through Hargrove.

- **Do I need a Handwashing Station if my samples are individually wrapped?**

If your samples are individually packaged, a handwashing station is not required.

- **How do I order a Handwashing Station?**

Handwashing stations can be ordered through Hargrove.

- **Can I bring my own Handwashing Station?**

No, you will need to order handwashing stations through Caesars Palace as they meet all handwashing station requirements as set forth by the Southern Nevada Health Department.

- **If I order a Handwashing Station through Caesars Palace, will they deliver to me onsite?**

Yes, venue will deliver to your booth onsite.

- **Can I bring my samples in a cooler with ice and store in my booth?**

No, storing your samples in your booth in a cooler with ice is NOT permitted.

Failure to comply with Nevada Health District Requirements regarding food sampling will result in shutting down the exhibitor's food sampling from their booth.