

**EXHIBITORS ARE NOT REQUIRED ~ To obtain a Temporary Health Permit/Fees
as long as they follow the General Guidelines below.**

- A.** The serving of **food/snack/novelty products** (ice cream, pizza, chicken, sausage, popcorn, cookies, jerky, etc.) are permitted only when the product is the brand name of the exhibitor or distributed by the exhibitor; otherwise for the purpose of drawing attention to your booth you must be purchased through the exclusive caterer. Contact Gaylord Texan Group Catering Manager, Heidi Emerson, 817/778-3313.
1. All food must be dispensed in single service quantities. Samples must be served in single portions using such items as napkins, a single service cup, or toothpicks.
 2. Distribution of individual pieces of hard candy or chocolate mints from any source is allowed.
- B.** Samples of **non-alcoholic beverages** (bottled water, sodas, energy drinks, coffee, tea, etc.) may be distributed on site only when the product is the brand name of the exhibitor or is distributed by the exhibitor:
1. Samples are served for "on the spot consumption", unless it is an unopened container (water, energy drinks, and sodas), serving sizes **2 to 4 ounces** (opened containers).
- C.** Service of any **alcoholic beverage** must first be arranged through Show Management and Gaylord Texan. If your product is the brand name or distributed by you, contact Show Management (Dana Fuller, 800/856-8342, dana@txgca.org), who will then provide you with the specific conditions that need to be met through the Gaylord Texan.
- D.** All workers **must** wash their hands before handling food, single service items, or utensils. Hand sanitizer, utensils or gloves must be used when handling food. Avoid bare hand contact or ready-to-eat foods; apply hand sanitizer or use a suitable utensil.
Smoking, eating, or drinking in the food service area and Gaylord Texan Resort is strictly prohibited.
~ See Wash Area below.
- E.** Potentially hazardous foods must be maintained at below 41 F or above 140 F at all times including storage, transportation, and service. Proper equipment to maintain food temperatures must be provided. This includes mechanical refrigeration and/or hot holding units on-site. **Foods that do not meet these requirements may not be served.**
~ Refrigerated and Freezer Storage available through Texas Food & Fuel Expo Show Management, see below.
- F.** No food, food containers, utensils, napkins, straws or single services materials may be stored directly on the floor.
- G.** Displays that have open food on display for an extended period of time are required to have sneeze guards. Food that is placed on a table-top for immediate pick-up by attendees will not require a sneeze guard, but must be limited to small quantities designed to serve **5 to 10 portions** at a time.
- H.** An ample supply of utensils such as knives, spoons, etc. must be provided. If necessary, a method of washing, rinsing, and sanitizing these utensils must be available. Approved sanitizers and appropriate test strips must also be provided.
~ See Wash Area below.
- I.** Personal items such as purses, coats, etc. must not be located in the food service area of the booth.
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WASH AREA:

Located on the Service Dock and is available throughout the show. Exhibitors are responsible to wash their own equipment. Use the Wash Area to wash your pots, pans, and utensils. There will be an adequate number of containers located in the wash areas for garbage disposal. *The Health Department prohibits the washing of dishes, glasses or utensils in the restroom or disposing of garbage and refuse by the use of public toilets as well as prohibiting disposal of grease in kitchen sinks and public toilet.*

GREASE CONTAINER:

Properly dispose grease/oil in the grease container set next to the Wash Area on the Service Dock.

REFRIGERATED STORAGE:

Refrigerated and freezer storage trailer is available on the Service Dock throughout the show. A security officer will be assigned to secure your merchandise. This service is offered to exhibitors at no charge. Neither Show Management nor the security service shall be held responsible for lost merchandise.

BAGGED ICE: Bagged ice available on a complimentary basis next to refrigerated trailer on the Service Dock, while supplies last.