



Sampling Guidelines

To provide a safe experience for all Innovations attendees and exhibitors, we have put together the following guidelines based on local health protocols. All exhibitors who are providing samples at their booths are required to abide by these guidelines. If you have questions about these, please reach out to your Dot business development manager.

SAFETY EQUIPMENT

- Transparent barriers are no longer required between exhibitors and attendees at booths serving samples. Exhibitors can still provide their own barriers or order them from [Heritage Trade Show Services](#) if they are interested.
- Personal protective equipment (PPE) is always required when handling food. These items include but are not limited to face masks and plastic gloves.

SAMPLE HANDLING

- Food sampling at an exhibit booth is permitted only by the supplier company or the distributor of the product.
- The sampling product must be properly dispensed in full compliance with all applicable federal, state, and local health and sanitation regulations.
- All food must be prepared on-site or at an approved food establishment, which obtains its products from an approved source.
- Suppliers cannot eat or smoke in the exhibit booth.
- Proper hand wash facilities must be provided at booths (sanitary towelettes and hand sanitizers are acceptable).
- People with any type of infection are prohibited from handling food and working in a food preparation area.
- Sufficient clothing must be worn while working at booths (no tank tops or similar attire).
- Exhibitors are responsible for maintaining food and beverage integrity, including safe temperatures, for any

product they sample. Food handling safety and temperature requirements can be found on page four of our [catering form](#).

SAMPLE PORTIONS

- For the safety of everyone at Innovations, samples at exhibitor booths must be individually portioned. Communal displays of food will not be allowed.
- All product for sampling must be offered in single-bite portions no larger than two inches by two inches and two ounces. Liquid samples must be no larger than four ounces.

CONTAINERS & UTENSILS

- Food containers (transportation and storage) must be hard, food grade plastic or stainless steel and easy to clean (no Styrofoam).
- Single service and prepackaged items such as cups, plates, spoons, forks, etc. shall be used to distribute food.
- Tongs, plastic gloves, or other appropriate utensils are required in the handling of food products. Communal use of items is not permissible, and pre-package single use utensils are required.
- A five-gallon container of water with approved sanitation products (such as one tsp. bleach for every two gallons of water) must be available to clean and sanitize utensils or pans that may have been dropped or need cleaning.