



## FOOD AND BEVERAGE EXHIBITOR REGULATIONS

### **Outside Food and Beverages**

For public health reasons and quality control, food or beverage services are provided exclusively by Tony's Pizza Events Center. Tony's Pizza Events Center can provide banquet service, snacks, luncheon, beverage service, boxed lunches and concessions. No outside food/beverage is allowed in the Tony's Pizza Events Center.

### **Food and Beverage Sampling**

Tony's Pizza Events Center exhibitors may distribute food and beverage samples in authorized booth space only and must not be in competition with products or services offered by the in-house concessionaire. Food and beverage samples are limited to 2 ounce cups of non-alcoholic beverages and 1 ounce portions of food. No alcoholic samples may be distributed. All samples must be representative of products manufactured, processed or distributed by the exhibiting firm and must be related to participation in the event. Food prepared in a non-commercial kitchen may not be used or offered for human consumption.

Items such as candy bars and bottled water must be purchased from the food and beverage department. A hard candy dish provided complimentary by an exhibitor at their booth may be exempt, as long as the candy is bite sized and individually packaged.

Securing all necessary licenses, permits, etc. is the responsibility of the exhibitor. All necessary licenses and permits must be submitted to Tony's Pizza Events Center with the descriptions of food and beverage samples 10 days prior to the opening of the event.

Exhibitors are responsible for complying with all Kansas Department of Agriculture regulations regarding food sampling, storage, equipment, temperature, etc. If not in compliance or do not obtain the proper permits, booths may be closed.

For public health reasons, restrooms, concession stands and/or facility kitchen may not be used as exhibitor clean-up areas.

### **Food Waste**

Costs associated with the disposal of trash, waste, grease, etc. from exhibitor sampling are the responsibility of the client. All food waste products should be contained in plastic bags, tied and disposed in a waste container. Food waste is to be dumped on a daily basis.

### **Food Prep / Cooking**

Any cooking that produces grease laden vapors or smoke is required outside the building away from exits in a pre-determined space or the exterior portion of the loading dock. Such information must be submitted 10 days prior to the opening of the event. The pieces of equipment allowed to be used inside the building must be kept to a minimum of 48" from the public as well as combustible materials as required by the manufacturer installation and use guide of the equipment. Small sterno warming trays are permitted as long as they are continually supervised when open flame is present.