Dear SENA Exhibitors,

We look forward to seeing you at SENA 2025 if you are preparing and/or handling food in your booth, please see the important information below.

The Suffolk County Board of Health <u>requires</u> that when preparing and/or handling raw/cooked/mixed foods within a booth, the preparer/handler must have immediate access to a hand washing station. Levy Restaurants can provide your booth with this unit.

Please note that this unit is for hand sanitation only, not for cleaning and preparing food products.

Hand Washing Station Rental/Refresh Rate: \$225.00 per day

• Includes 5 gallons of hot water, 1 bottle of antibacterial soap, 2 packages of tri-fold paper towels. Hand washing stations will be refreshed each morning prior to opening of show

Please note: Levy Restaurants will <u>attempt</u> to deliver all hand sinks by <u>3/15/2</u>5 to all booths that are set up. There is no rental charge for 3/15/25 once delivered; your sink(s) will stay in your booth for the duration of the show – through 3/18/25.

To ensure availability, please place your order by 21 Days Prior to Show

CONTACT INFORMATION			
Booth Name:		Booth Number:	
Company Name:			
Billing Street Address:			
City, State, Zip Code:			
Contact Name:			
Contact Phone Number:			
Contact Email Address:			

22% Taxable Administration Fee & 7% State/City Tax will be added to your total.

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