

▪ General Regulations:

- Exhibitors may serve sample portions of their product provided they are the manufacturer, processor, marketer, seller or distributor of the food or beverage item.
- Sampling of alcoholic beverages is not permitted
- Exhibitors are fully responsible for any liabilities resulting from disposition or consumption of their products.

▪ Sample Sizes:

- Food items are limited to one ounce (1 oz.) “bite size” portions
- Non-alcoholic beverage items are limited to three ounces (3 oz.) portions

NOTE: If an exhibiting company wishes to distribute larger portion sizes, approval must be granted by Austin Convention Center Catering and a fee may be applied. Please contact ACC Catering at (512) 404-4140.

▪ Proper Food Temperatures: Hot-holding = 135 degrees F or greater | Cold-holding = 41 degrees F or less.

▪ Booth Hand Washing Set-Up:

- **When handling and serving open/unpackaged food or beverage or preparing & serving raw foods/cooking from a raw state, a booth hand washing set-up is required within the exhibit booth.** Exhibitors are responsible to provide their own hand washing station. Per set-up specifications outlined by the Austin Public Health Department (see following page), handwashing stations may include soap and single-use towels with either a temporary handsink, or a free-flowing water dispenser with flip spout (not push-button) and a catch bucket for wastewater.
- Exhibitors may bring and set-up their own hand washing station provided they meet the requirements outlined in the Temporary Food Stand Hand Washing Set-up diagram and guidelines below.

Approved Handwash Stations



Approved Flip Spout



NO Push-Button Spout



**** PLEASE SEE THE FOLLOWING PAGE TO REVIEW AUSTIN PUBLIC HEALTH'S REQUIREMENTS FOR TEMPORARY FOOD/BEVERAGE SET-UPS WITHIN BOOTHS ****

How to Set Up a Temporary Event Booth

NO HOME-COOKED FOODS ALLOWED - LOS ALIMENTOS PREPARADOS EN CASA NO SE PERMITEN

BOOTH: A self-contained individual area of food handling. A booth cannot be divided by customer walkways.

Approved Booth Requirements

- PERMIT POSTED ON-SITE:** Failure to post may result in immediate closure and legal charges.
- FOOD SOURCE:** Prepare onsite or get from permitted food business. NO FOOD PREPARED AT HOME.
- HANDWASHING STATION:** Soap and Single-Use Towels with either a Temporary Handsink, or a Free-flowing Water Dispenser with Flip Spout (**NOT push-button**) and a Catch Bucket for Wastewater.

Approved Handwash Stations



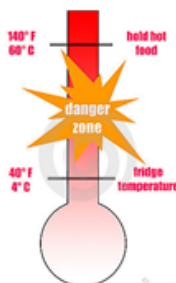
Approved Flip Spout



NO Push-Button Spout



- DISHWASHING STATION:** 3 pans 1) Soapy Water, 2) Clean Rinse Water, and 3) Sanitizer with Test Strips
Example: Mixture of Water & Bleach so that a Chlorine Test Strip measures between **50 - 100 ppm**.
- THERMOMETER:** Metal Stem (0° F to 220° F).
- WASTEWATER DISPOSAL:** Only in the Sanitary Sewer.
NO STORM DRAIN DISCHARGE. NO POURING ON GROUND.
- OVERHEAD & GROUND COVERING:** Required when outdoors.



PROPER FOOD TEMPERATURES (minimum)

Cooking:

- Raw Chicken – 165° F
- Raw Hamburger Meat – 155° F
- Raw Pork & Beef – 145° F

Hot-holding: 135° F or hotter

Cold-holding: 41° F or colder

If unable to keep food at proper temperature, then all food must be discarded **4 hours** after the cooking time.

(See back for important information from the Austin Fire Department)