



## **Food Permits and Hand Washing Stations**

### Frequently Asked Questions

**Q: What if I am not sampling food?**

A: You must still fill out the [Exhibitor Booth Assessment](#) to confirm that you are not sampling food on the show floor.

**Q: Will I have a hand washing station in my booth?**

A: Handwashing stations will be shared between booths and placed within 30 feet of exhibitors who require them, as per county regulations. Handwashing station locations will be available mid-January.

**Q: How much space will the hand washing station take up in my booth?**

A: It will take up a 2'x2' footprint at the back of your booth.

**Q: What is the cost to have a hand washing station and food permit?**

A: No additional fees apply for the food permit or hand washing stations.

**Q: Will I have a 10' long x 3' high side pipe and drape barrier between my neighbor?**

A: If you have a hand washing station between you and your neighbor, the side pipe and drape will only be 8' and the hand washing station will be placed where the last 2' pipe and drape side rail would have been.

**Q: What does time/temperature control for safety (TCS) food mean?**

A: TCS means any food (or beverage) item that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation. Examples of TCS foods are: Meat, Poultry, Fish, Shellfish and Crustaceans, Eggs, Milk & Dairy Products, Heat-treated plain food (cooked rice, beans, or vegetables), Raw Seed sprouts, Tofu and soy protein foods, Untreated garlic and Oil Mixtures, Custards, puddings, cakes with custard fillings, meringues, cheesecakes, pumpkin, cream or custard pies and other desserts containing ingredients of animal origin, should be assumed to be potentially hazardous.

**Q: Who should I contact if I have additional questions?**

A: Please reach out to [Virginia Geoghegan](#).

**Q: What is the sample size limit?**

A: Food samples shall be limited to at or about 6 oz.  
Non-alcoholic beverages shall be limited to 20 oz. cans, bottles or cups.



Licensors's exclusive food and beverage provider, as a licensee is responsible for the administration of the sales and service of all alcoholic beverages in accordance with the Arizona Liquor Commissions regulations.

**Q: What if I'm wearing gloves to serve food?**

A: Regardless of wearing gloves to prepare or serve your food, hand washing stations will still be required.

**Q: Are the hand washing stations just for food preparation, or will I need to wash my hands after each individual serving?**

A: Provided for your convenience only and will not be monitored by the health department.

**Q: Do consumers need to wash their hands as well?**

A: No they do not. The hand washing stations are only for those serving food.

**Q: If I'm participating in the Fresh Marketplace, do I have to complete the form?**

A: Yes.

**Q: Will this interfere with my 10x10 backdrop?**

A: If you have a backdrop that comes off of the back curtain, we can adjust the hand stations to be in front of your backdrop.

**Q: If my booth is bigger than 30ft long, do I need multiple hand washing stations?**

A: No.

**Q: Can I request a handwashing station in my booth?**

A: Complimentary handwashing stations are provided by KeHE if needed in the booth, but if you wish to request additional handwashing stations you can do so with the catering company for a fee.

**Q: Can I use the water for other things?**

A: No, this is for handwashing only.

**Q: Will the water be replaced throughout the day? I don't want someone in my booth interrupting my sales pitch.**

A: Water will be refreshed each morning before the show floor opens. It will be replenished in the afternoon.



**Q: What do I do if I run out of water before it is replenished?**

A: Please call the catering company to request that they come refill (No charge to you)

**Q: When will I know if I have a hand washing station in our booth?**

A: If you need to know if your booth will have a handwashing station because it interferes with your set up (backdrop, cooking station, product displays, etc.), we will have a placement map by mid-January.