

**GLOBAL FOOD & BEVERAGE EXPO
VEGAS FOOD EXPO**

**THE MANDALAY BAY CONVENTION CENTER
October 9-10, 2019**

GENERAL INFORMATION

Facility: The Mandalay Bay Convention Center
3950 S. Las Vegas Blvd.
Las Vegas, NV 89119

Contractor: Viper Tradeshow
6560 Tioga Way #110
Las Vegas, NV 89113
Contact: Sam Jacobs; SJacobs@vipertradeshow.com

Show Management:

Dr. Yen-Soon Kim, President: 702-335-0530, yen-soon.kim@unlv.edu
Florelee Monzon, COO: 760-580-5159, florelee@gfba.vegas
Lauren Kane, EVP Marketing: 949-292-2883, lauren@gfba.vegas
Sarper Celenk, VP Global Sales: 702-601-2388, sarper@gfba.vegas
Michael Duffield, Attendee Relations: 760-322-2680, michael@gfba.vegas

Contractor Move-In:

October 8, 2019	Tuesday	12:00 am	8:00 am
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Exhibitor Move-In:

October 8, 2019	Tuesday	7:00 am	4:00 pm
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Expo Hours:

October 9, 2019	Wednesday	9:00 am	5:00 pm
October 10, 2019	Thursday	9:00 am	4:00 pm

*Exhibitor badge access- 30 minutes prior to show floor opening

Exhibitor Move-Out:

October 10, 2019	Thursday	4:01 pm	10:00 pm
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On Site Registration Hours:

October 8, 2019	Tuesday	11:00 am	8:00 pm (All Attendees)
October 9, 2019	Wednesday	8:00 am	6:00 pm (All Attendees)
October 10, 2019	Thursday	8:00 am	(All Attendees)

DAILY SCHEDULE

TUESDAY, OCTOBER 8

12:00 am – 8:00 am	Show set up
7:00 am – 4:00 pm	Exhibitor Move In
10:00 am	Impact / Health Department Rules & Regulations Announcement on stage (Open to Exhibitors)
11:00 am – 8:00 pm	Registration open (Bayside C)
4:00 pm – 8:00 pm	Kick-off Reception (Bayside C)
8:00 pm	Registration closed
10:00 pm	Kick-Off Party at Omnia Nightclub in Caesars Palace (free entrance for all badge holders)

WEDNESDAY, OCTOBER 9

8:00 am – 6:00 pm	Registration open
8:30 am	Exhibitor Move In
9:00 am	Exhibit Hall Open
10:00 am	Keynote Speaker – Mr. Larry Stuart + Book signing (main stage)
11:00 am – 4:00pm	G-Conference (Stage B and C in expo hall)
12:00 pm	Master Chef DJ Shaun O’Neale + Book Signing (main stage)
2:00 pm	Tech Panel with Dr. Timothy Jung, Dr. Cihan Cobanoglu, Brita Rosenheim, and Dr. Danny Han (main stage)
5:00 pm	Exhibit Hall Closed
10:00 pm	1Oak Nightclub in Mirage Hotel & Casino (free entrance for all badge holders)

THURSDAY, OCTOBER 10

8:00 am	Registration open
8:30 am	Exhibitor Move In
9:00 am	Exhibit Hall Open
9:30 am	Buyer's Breakfast (VFX Lounge) Enjoy tasty bites, demonstrations, and make connections to last a lifetime

10:00 am – 3:00pm	G-Conference (Stage B and C in expo hall)
11:00 am	Keynote Speaker – Mr. Dan Altschuler Malek
12:00 pm	Plant-based Foods Panel with Adam Bergman, Mario Rodriguez, and Paul Shapiro (main stage)
1:00 pm – 3:00 pm	Chef Competition Exhibitor Demo (main stage)
4:01 pm – 10:00 pm	Exhibitor Move-Out
10:00 pm	Hakkasan Nightclub in the MGM – (free entrance for all badge holders)

REGISTRATION INFORMATION

Important Information:

Open to all ages.
No refunds allowed.

Badge Holder Colors for ALL REGISTERED ATTENDEES

TBD

Wristband Colors for ATTENDEES 21+:

TBD

*** EXHIBITORS WILL NOT BE WRISTBANDED**

ATTENDEE REGISTRATION:

ALL attendees will go to the front Registration Table to be ID'd and printed their badge

EXHIBITOR REGISTRATION:

Exhibitors DO NOT get a wristband.

- If an exhibitor is already registered, they will go to the “Exhibitor Pre-Registration” where they will be looked up by company name. They will be ID'd, and handed their packet of badges.
- If an exhibitor is NOT already registered, they need to complete a registration form. They will then be ID'd, and printed their badge.

FOOD SAFETY

Health Department Rules & Regulations

Please review the information below to ensure a smooth and successful inspection during the event.

- Any Reduced Oxygen Packaging (ROP)/Cryovac food products must be prepared in an approved HACCP kitchen and have prior approval to perform this before the event. Please contact me as soon as possible if a booth will be using the above method. Any facility that is found with ROP/Cryovac foods not from a manufacturer will be **Cease and Desisted** from serving that food if the proper procedures have not been performed.

- All booths using ***Time as a Control*** (4 hour discard rule for food out of temperature) must have their written procedure available for the Inspector to view, and must have the food that is being held out of temperature properly identified and labeled. Remember the 4 hour rule starts when the food is removed from 41°F cold holding or 135°F hot holding. Any food that is in the food temperature danger zone and is not properly labeled or identified will be **Cease and Desisted**.
 - The food shall have an initial temperature of 41°F or less when removed from cold holding temperature control or 135°F or more when removed from hot holding temperature control.
 - The food shall be marked or logged to indicate the time that the food was removed from the hot or cold holding unit and shall be marked with a time that is four hours past the time when the food was removed from temperature control.
 - The food shall be cooked and served, or served if ready- to-eat, or discarded within four (4) hours from the time when the food was removed from temperature control.
 - Once Once food is removed from the cold or hot holding unit and placed on time as a control it must not be returned to cold or hot holding.
- All booths serving raw or undercooked fish must have proof of ***parasite destruction***. See <http://www.southernnevadahealthdistrict.org/ferl/parasite-destruction-faq.php> for requirements. Letters from manufacturers stating that the raw fish has been treated for parasites by freezing or that the fish has been farm raised, is parasite free, and fed parasite free food is acceptable. If the operator is self-freezing the fish please have the appropriate logs and identified fish from the logs. See the above website for the species of Tuna that are exempt from this requirement. If they are serving raw fish and do not have the appropriate documentation for parasite destruction the food will be **Cease and Desisted**.
- All booths must provide a ***consumer advisory*** for any meats, poultry, egg and/or fish products that will be served undercooked. This advisory must be posted within view of the public somewhere on the booth. *(See Attached)*
- All booths serving alcohol must provide the ***health warning*** signage. The signage must be posted within public view on the booth or at the women's restrooms that will be available during the event. *(See Attached)*
- All other food handling guidelines/SNHD regulations will need to be followed such as no bare hand contact with ready to eat foods. Any booth that is found operating without a hand washing station or is handling open food without using the hand washing station will be **Cease and Desisted**.

For a complete list of requirements please refer to the SNHD 2010 Food Regulations, Ch. 15:
<http://www.southernnevadahealthdistrict.org/food-regulations/chapter15.php>



2010 Regulations Governing the Sanitation of Food Establishments

3-401.11(D)

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



Health Warning!

Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects.

¡Advertencia!

El consumo de vino, cerveza y otras bebidas alcohólicas durante el embarazo puede causar defectos físicos y/o mentales en el feto.

(NRS 446.842)



Cooking & Sampling Regulations

The Clark County Health Department no longer requires health permits for food preparation and sampling. However, they will be on site to do inspections. If you have any questions regarding the instructions, you can contact Florelee Monzon 760-580-5159. Exhibitors may join the Health Department Regulations Announcement at 10am on Tuesday, 10/8.

The Clark County Environmental Health Staff will be enforcing the following:

- All potentially hazardous foods (meats, dairy products, poultry, fish, shellfish, melons, rice, etc.) must be maintained at 40°F or colder or 140°F or hotter. Poultry products and reheated products must be cooked to 165°F. Ground beef products must be cooked to 155°F.
- Accurate/calibrated STEM THERMOMETERS will be provided by Show Management to monitor food temperatures.
- A walk-in freezer and cooler will be supplied by Show Management for over night storage on perishable food.
- A hand washing station will be provided and set up in each booth where food preparation (open food handling) is occurring. NOTE: When all food and beverages are prepackaged, hand washing facilities are not required.
- Disposable gloves and/or suitable utensils are required for handling food. Gloves are not a substitute for hand washing.
- Sanitizer solution of chlorine or other approved sanitizer of at least a 1-gallon capacity will be provided by Show Management for each booth for surface, utensil, and hand sanitation. This solution may be made with bleach or other approved sanitizer. A chlorine solution must be at 50 ppm chlorine achieved by mixing 1 1/2 tsp. (1 capful) of bleach to 1 gallon of water.
- All foods must be dispensed in single-service portions (with toothpicks, napkins, or individual serving cups). Common service bowls are prohibited.
- Foods on display for an extended period of time MUST be protected from contamination by sneeze guards or adequate covers. Foods placed out for immediate pick up by attendees will not require a sneeze guard (limited to no more than 15 portions).
- All food, food containers, utensils, napkins, etc. must be stored at least six (6) inches off the floor.
- No smoking, eating, drinking or chewing of gum will be allowed in any booth by exhibitor personnel.

Exhibitors may dispense sample food and/or beverages ONLY under the following general conditions:

- Items dispensed are limited to products manufactured, processed, or distributed by exhibiting firms.
- All items are limited to SAMPLE SIZE.
- Beverages are limited to the parameters of 3 or-4 ounce containers and 2-ounce product.
- Smoking is prohibited in temporary food facilities.
- Display: Adequate sneeze guard protection must be provided or food must be stored and served so it will not be subject to contamination.
- Facilities will be provided for hand and utensil washing.
- Do not use restrooms to clean utensils.

Food Preparation within Exhibits

Cooking and food warming devices in exhibit booths shall comply with provisions in NFPA 101-Life Safety Code, Sections 8-7.5.3.9. Which are as follows:

- Devices shall be isolated from the public by at least 4 ft. (122 cm) or by a barrier between the devices and the public.

- Multi-well cooking equipment (fryers) using combustible oils or solids (heated and cooking oil or grease) are not allowed unless installed in accordance with NFPA 96 – Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.
- Single well cooking equipment (fryers) using combustible oils or solids (heated and cooking oil or grease) shall:
 - Be of a self-contained, and enclosed type.
 - Be limited to 288 sq. in. (.19 sq. m) of cooking surface.
 - Be placed on non-combustible surface materials.
 - Be separated from each other by a minimum horizontal distance of 2 ft. (61 cm). Exception: Multiple single well cooking equipment where the aggregate cooking surface does not exceed 288 square inches (.19 square meter) of cooking surface.
 - Be kept a minimum horizontal distance of 2 ft. (61 cm) from any combustible material.
- NFPA-101, Sec 8-7.1.4 Definition: “Portable Cooking Equipment” – Portable cooking equipment that is not flue connected shall be permitted only as follows:
 - No open flame devices shall be used in any assembly occupancy unless:

Equipment fueled by small heat sources that can be readily extinguished by water, such as candles or alcohol burning equipment (including “solid alcohol”) may be used provided adequate precautions satisfactory to the authority having jurisdiction are taken to prevent ignition of any combustible materials. These devices must be attended at all times by personnel and must be trained in the usage of a fire extinguisher.

Candles may be used on a dining table used for decorative purposes if securely supported on substantial noncombustible bases so located as to avoid danger of ignition of combustible materials and only if approved by the authority having jurisdiction. Candle flames shall be protected and enclosed so that if the candle were to tip over, there would be no risk of fire.

- Fire Extinguishers for Heated and Cooking Oil or Grease Operations:
 - Exhibitors using heated oil or grease for cooking or any other purpose must have a type “K” fire extinguisher present during the demonstration. An example of this type extinguisher is a potassium bicarbonate extinguisher. Also acceptable is a sodium bicarbonate extinguisher.
 - Fire code prohibits the use of any “B” type extinguisher for the purpose of extinguishing a heated cooking oil or grease fire.
 - Type “K” fire extinguishers can be obtained from a company that sells and services fire extinguishers. The yellow page directory for “fire extinguishers” can be referenced for a supplier. There are several companies local in Las Vegas that offer this service.

Contact us at info@vegasfoodexpo.com for additional information and guidelines regarding the Clark County Health District rules and regulations.