



## Requirements for Temporary Food Handlers

1. All products prepared and/or sampled must be approved by America's Center Catering and are subject to the Terms and Conditions and applicable service charges. Food sampling is permitted only by the manufacturing company or the distributor of the product. Questions should be addressed to: America's Center Catering, 314-342-5243 or jcornwall@levyrestaurants.com.
2. Any food that is fully or partially baked, grilled, fried, heated or otherwise prepared in the booth for attendee sampling must be listed on the BOOTH FORM. Temperature sensitive foods such as milk or egg products (dips, ice cream, mayonnaise, etc.), cold cuts, fish, or any other product that requires a regulated temperature should also be listed on this BOOTH FORM.
3. All food must be prepared on-site or at an approved food establishment, which obtains its products from an approved source.
4. Food temperatures must be 140 degrees or above (hot), 45 degrees or below (cold).
5. Metal-stemmed thermometers must be provided at booth to monitor product temperature.
6. Each booth must have adequate refrigeration (mechanical or dry ice).
7. Ice must come from a licensed commercial source (not made at home).
8. Wet ice can be used for canned or bottled soda in cold storage.
9. Wet ice used for drinks must be kept in separate containers with an ice scoop provided.
10. Ice cream dipping-see Event manager for special instructions.
11. Food containers (transportation and storage) must be hard, food grade plastic or stainless steel and easy to clean (no Styrofoam).
12. Single service items such, as cups, plates, spoons, forks, etc., shall be used in dispensing of food.
13. Tongs, plastic gloves or other appropriate utensils are required in the handling of food products.
14. Eating or smoking in the booth is prohibited.
15. Proper hand wash facilities must be provided at booth (sanitary towelettes are acceptable).
16. Persons with any type of infection are prohibited from handling food and from working in a food preparation area.
17. Sufficient clothing must be worn while working in booth (no tank tops or similar attire).
18. At least a five (5) gallon container of water with approved sanitizing such as 1 tsp. Bleach for each 2 gallons of water must be available to clean and sanitize utensils or pans that may have been dropped or need cleaning.

Name(type or print):\_\_\_\_\_Signature:\_\_\_\_\_

***Form due no later than 30 days prior to show start date.***

Please contact J at 314-342-5243 for any questions concerning sampling.

The logo for Levy Restaurants, featuring the words "Levy Restaurants" in a red, cursive script font.