

VENDOR FOOD GUIDELINES

Requirement for Distribution: Food samples must not be greater than two ounces (2 oz.), must be manufactured, processed or distributed by the exhibiting company, and must be related to participation in the event. Pre-packaged items must also be no greater than two ounces (2 oz.). No alcohol sales or sampling of any kind will be permitted.

Requirements of Food Exhibitors:

1. Wear gloves and change gloves that contact people or the floor.
2. Become familiar with water locations for hand-washing and ware-washing in the facility.
3. Wash hands at least every two hours or whenever gloves are changed.
4. Sneeze-guard protection must be provided in order to guard food from contamination. If a physical sneeze-guard is not provided, exhibitors must control the disbursement of proportioned food within the reach of the general public OR not leave unprotected food within the reach of the general public.
5. Animals are not permitted within 50 feet of any food vendors.

Food Sales: Please contact your event manager if you have any vendors interested in selling edible merchandise, as it will need to be approved by OPCC. Please note that a fee may be required. Contact your Event Manager for further information

Food Prep: If you would like to request the usage of OPCC facilities to assist with food prep, please contact your Event Manager for rules and pricing.

Cooking Regulations: All cooking appliances shall be equipped with ventilating hoods/equipment as deemed necessary by fire marshal and installed in accordance with provisions of city building and fire codes. Exhibitors are responsible for complying with the State of Kansas Food Code. Concession stands can potentially be rented, based on availability

Food & Beverage Exhibitors: Non-Food Trucks: Food and beverage products that are sold by exhibitors must be packaged for off-site consumption only. OPCC mandates that food exhibitors must submit their menus for approval two weeks ahead of any scheduled event.

