CAESARS ENTERTAINMENT

Cooking & Sampling Regulations

- 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 must be available to monitor food temperatures.
- Mechanical refrigeration MUST be available for perishable or potentially hazardous food storage at booths. No ice chests will be permitted.
- A hand washing station MUST be ordered and set up in each booth where food preparation (open food handling) is occurring. Liquid soap and paper towels must be provided. 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 is required at each booth for surface, utensil, and hand sanitation. This solution may be made with bleach or another approved sanitizer. A chlorine solution must be at 50 ppm chlorine achieved by mixing 11/2 tsp. (1 capful) of bleach to 1 gallon of water.
- All utensils and food service equipment MUST be taken to a 3-compartment sink location to be washed, rinsed, and sanitized at least daily or as needed.
- 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 4 ounces of 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.
- Do not use restrooms to clean utensils.

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Food Preparation within Exhibits

Whenever food is prepared within an exhibit, an CinemaCon Food Exhibitor Order Form should be completed and forwarded to the official show caterer and show management for review. Please complete this form as soon as possible.

Cooking and food warming devices in exhibit booths shall comply with provisions in the NFPA 101-Life Safety Code. 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.
    - These cooking displays must be separated from all other combustibles by a distance not less than 10 feet.
    - The volume of cooking oil per appliance is to exceed three [3] gallons
    - The volume of cooking oil per booth is not to exceed [6] gallons
    - Deep fat fryers shall be electrically powered and have a shut off switch.

- 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 minimum of one [1] 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.
    - A minimum of one [1] Class 2A-10BC fire extinguisher is to be located with each booth with additional of other display cooking such as baking, saute, braising, stir fry, convention cooking warming of food and all other like applications.

- Food Warming:
    - Food warming is limited to maintaining the temperature of pre-cooked food or beverages at or below 200 degrees F. Flame devices used for food warming are permitted separately as open flame devices. They are intended for stationary use in a manner to prevent the flame from contacting combustible materials.
    - Chemical-heat [Sterno] is allowed in occupied rooms or halls during the permitted hours of the event. It should be used in accordance with the manufacturer's instructions. Mobile warming carts using chemical heat may be used in accordance with the manufacturer's instructions. Chemical heat may not be used in warming carts that are not made for chemical heat devices.

CAESARS ENTERTAINMENT

Food and Beverage Sampling Policy and Guidelines

Caesars Palace is the exclusive food and beverage provider of the facility and maintains all licenses and permits in accordance with local and state health codes. Accommodations may be made for companies dispensing sample products they manufacture, process or distribute. Items that are not manufactured, processed or distributed by the exhibiting company may not be provided as samples unless they are purchased through Caesars Palace.

General Policies :

- A food sample size is defined as a portion of 1 oz or less, measured by weight or volume. A beverage sample size is defined as a portion of 4 ozs or less, measured by volume. Spirits do not fall under this policy and must be provided and served by Caesars Palace. Should samples exceed more than the ounces stated then additional fees to include corkage may apply.
- A certificate of liability naming Caesars Palace, Caesars Entertainment as an additional insured must be submitted to the Catering Department from each sampling client. Please provide general liability ($1,000,000) and Workers Comp ($1,000,000)
- A hand washing station is also required under most circumstances. Facility has a limited quantity, and these may be rented at a cost of $225 each plus state sales tax per day.
- All equipment and service-related items are the sole responsibility of the exhibitor.
- Any exhibitor or vendor providing alcoholic samples (limited to 2 oz) is required to hold a valid Southern Nevada Health and TAM card. If you do not possess the required cards you must hire a Caesars Palace bartender.
- All alcoholic products must be provided and delivered by a licensed wholesaler in the state of Nevada and received at the Caesars Palace loading dock.
- Exhibitors are responsible for any trash removal and booth cleaning related to sample distribution.
- Exhibitors are to coordinate with the Expo provider any arrangements for storage of any food and beverage items brought in from the outside.
- Request to distribute sample food and beverage items must be received 14 days in advance for approval.
- Delivery/Gratuity Fee $50 minimum per event. If a Server and or/Bartender is requested a $350 Labor Fee will be charged based on a four hour minimum. Each additional hour is $150 per hour.
- Prevailing sales tax will be included on all items, currently 8.375%. 25% service charge will be assessed on all food and beverage orders. Orders placed less than 72 hours in advance including on-site orders will be charged a late fee of $75 per event.

Food and Beverage Sampling / On-Site Preparation Approval Form

Caesars Palace requires specific information for all on-site food and beverage preparation and dispensing to ensure compliance with Southern Nevada Health Department and fire safety codes.

Name of Event: _____ Date of Event: _____

Company Name: _____ Booth #: _____

Contact/Title: _____ Contact Number: _____

Email: _____ On-Site Contact Number: _____

Proprietary product to be prepared/sampled: _____

☐ **Demonstration**: An Exhibitor that does not manufacture or distribute the product being sampled but wishes to use food and/or beverage to demonstrate a piece of equipment is considered a demonstration.
If yes, a Catering representative will be in contact.

Non-Alcoholic Beverages are limited to a sample size maximum 4ozs.

Food Items are limited to a sample size maximum 1oz.

All alcoholic beverage sampling requires prior approval as specific laws and policies apply. Please speak with your Catering representative for further information.

Nevada Health Law requires use of a hand washing and sanitation station when sampling or preparing food/beverage.

Will you be renting a hand washing and sanitation kit from Caesars Palace **Yes** ☐ **No** ☐
If yes, a Catering representative will be in contact.

Will you be heating or cooking food? **Yes** ☐ **No** ☐
If yes, a Catering representative will be in contact

Please list the heating or cooking equipment to be used: _____

☐ By submitting this form, I acknowledge I have read and understand the food and beverage policies at Caesars Palace.

Approval from both CinemaCon and Caesars Palace must be received prior to finalizing your plans.

Email completed form to: mpiascik@caesars.com

To Place Orders or To Submit Payment:
Email: mpiascik@caesars.com
For More Information Call: 702.546.0827

All aforementioned policies will be strictly managed by CinemaCon and Caesars Palace. Any violation will result in the removal of product from the show floor and or obligatory discontinuation of booth activities.