

Fairplex Food and Beverage/ Product Demonstration Regulations

Companies offering food and beverage samples or using food and beverages in their demonstrations at Fairplex must follow these regulations:

1. Fairplex has a Master Concessionaire, Cornucopia Foods, LLC. Cornucopia Foods, LLC has an exclusive contract to be the only Food Concessionaire at any Fairplex event. No company other than Cornucopia Foods, LLC may cook, sell, give away or distribute prepared or packaged food and beverages at Fairplex without written permission from Fairplex. If you have any questions about this, please contact the Event Coordinator assigned to your event.
2. Show Management may not serve food to staff or exhibitors at any time without written permission from Fairplex.
3. Companies who wish to sell packaged food that is not consumable on-site, such as jams; jellies, spices and gift packs may do so. However, said company must obtain approval from Fairplex in advance.
4. Any company selling food that is consumable on-site will be removed from the grounds immediately.
5. Companies providing samples must comply with all rules and regulations set forth by the County of Los Angeles Department of Health Services, L.A. County Fire Department and Fairplex.
6. Food demonstration stands, inside building need to be on easily cleaned surface like concrete or vinyl floors. **No carpet is allowed.**
7. Commissaries located in the North East end of building 5, 6, 7, 8 & 9 must be used for all clean-up of utensils.
8. Disposal of waste must be done in proper waste containers located around the Building. If you cannot locate a waste container, contact your show promoter. Non-compliance with this can result in the revoking of your sampling permit. **Do not throw waste in the bushes.**
9. Different containers shall be used to hold cooked and uncooked products and shall be cleaned after each use.
10. Food demonstrators shall provide a sneeze guard to prevent food contamination if samples are given.
11. No common sampling from bowls will be permitted. Individual cups for products must be provided.
12. All prepackaged food items need labels that list product ingredients and weight.
13. Beverage samples are limited to a 2oz. serving.
14. Unpackaged food samples are limited to "bite size."
15. Sampling must not congest aisle ways.
16. A written list of items to be sampled must be submitted to Fairplex Management for approval prior to the event.
17. Items disbursed are limited to products manufactured, processed or distributed by exhibiting company.
18. Products must be appropriate to a "family atmosphere."
19. Signage must indicate what is happening and give identity to the sampling company.
20. \$1 million liability, original certificate of insurance naming Fairplex, Los Angeles County Fair Association as Co-insured must be provided including event date(s).

I have read and agree to abide by the above "Fairplex Food and Beverage/ Product Demonstration Regulations"

SHOW MANAGER: _____
Event: _____
Date: _____

Los Angeles County Health Department Information Food Sampling and Food Demonstration Requirements

1. All food except packaged, wrapped or bottled foods must be protected at all times from customer contamination, flies, dust and dirt. Demonstrators, when offering food to customers, shall at all times remain within the confines of the exhibit booth. Offering food from an unprotected tray or plate will not be tolerated.
2. At consumer shows, food or beverage items cannot be used as “traffic promoters” (i.e. candy, popcorn, coffee) when not directly related to company’s purpose or business.
3. Food in the process of being heated, chilled, compounded or displayed must be protected at all times from customer contamination, flies, dust, dirt, etc., by panels of glass, plastic or other material acceptable to the Health Officer.
4. Food for sampling by customers shall not be offered from a common bowl, containers or tray where the customer’s hands could come in contact with the food on display.
5. Foods that are offered **hot**, and which are capable of supporting the growth of bacterial organisms, shall be maintained at a **temperature of 140 degrees F or greater at all times.**
6. Foods that are offered **cold**, and which in the opinion of the Health Officer are capable of supporting the growth of pathogenic organisms shall be maintained at a **temperature of 45 degrees F or lower.**
7. All implements, tools and equipment must be National Sanitation Foundation (NSF) approved, kept in a clean and sanitary condition, and in good repair at all times.
8. The food demonstrator when handling foods shall use tongs, spatulas or other suitable implements. **Hand contact with the food should be kept to the absolute minimum.**
9. No exhibit of unpackaged or unprotected food shall be exposed or left unattended at any time. **No food or food product shall be stored within six inches of the floor.** Racks, shelves or palettes shall be supplied when needed.
10. Containers equipped with tight fitting lids or covers shall be provided for refuse, and exhibits shall be kept clean and sanitary. Where tanks, icers or other apparatus are used, adequate and sanitary drainage facilities must be provided.
11. All food handlers shall wear clean, washable garments (preferably short sleeved) and headbands, hairnets or caps that confine the hair. Hands of the operators shall be free of cuts, sores and bandages and shall be kept clean at all times.
12. No food handler suffering from a communicable disease shall be permitted to prepare or handle food. While engaged in the handling of food, operators shall not smoke or use tobacco.

All requests of the County Health Department shall be complied with promptly, and no exhibit shall operate unless authorized to do so by the Health Officer. Any variances from these requirements must be approved in writing from the Health Department.

For further assistance or questions concerning these rules and regulations, contact:

District Environmental Services-Pomona District
1435 West Covina Pkwy, Room 25
West Covina, CA 91790
626-813-3380