



Food and Beverage Sampling Policy and Guidelines

Centerplate is the exclusive catering company at the Las Vegas Convention Center and is looking forward to serving all your catering needs. As such Centerplate is responsible for the safety of all food and beverage consumed, prepared and dispensed on property. At times specific business needs will require an exception to this exclusivity therefore the following guidelines have been provided.

- All samplers must adhere to the "new normal" standards of operation to include:
 - Social distancing
 - Self-service is prohibited unless items are packaged/lidded
 - *Prepackaged items must still adhere to sample size (see page 2)
 - *If not packaged, all samples are to be handled by an attendant to serve and not placed out for self service
 - *Attendants are not required to be a Centerplate employee.
 - Alcohol requires Centerplate bartender present
 - *Subject to change based on governor mandates and Southern Nevada health department guidelines*
- Outside food and beverage is prohibited unless the exhibitor is the owner, manufacturer or distributor of the product. The product must be germane to the show and be approved by Centerplate in advance. Outside food and beverage not approved by Centerplate is prohibited. This includes but is not limited to bottled water, bags of ice, alcoholic or non-alcoholic beverages, crew meals and packaged snacks etc.
- Southern Nevada Health Department requires the full set and use of a hand washing and sanitation station when sampling or preparing unwrapped food/beverage. You may provide your own station or purchase from Centerplate. {see page 2}
- A certificate of Insurance must be submitted to the Catering department at the Las Vegas Convention Center from each sampling client with the following:
 - Name Centerplate as additionally insured in the descriptions of operations box
 - General liability (\$1,000,000)
 - Workers Comp (\$1,000,000)
- Detailed information regarding sampled product must be communicated to Centerplate no later than 3 weeks prior to the show via the Food and Beverage Sampling/On Site Preparation Approval Form. {see page 2}
- Food preparation using heating/kitchen services must be disclosed to the Catering department and the Las Vegas Convention Centers Fire Prevention Team by the show deadline (refer to exhibitor kit for exact date). All heating elements are subject to approval. A description of size/equipment/processing procedure is required.
- Cash handling and point of sale food and beverage transactions not operated by Centerplate are not permitted. Order taking is permitted.*
- Alcohol must be purchased and dispensed by the Catering Department at the LVCC. No outside alcohol may be brought into the facility. This includes product owned or donated product.*
- The Southern Nevada Health District considers the use of CBD oil in food to be an adulterant, which is prohibited.

***Thank you for your attention to the above guidelines.
It is our pleasure to serve you!***

**Please contact your Catering Sales Representative for more information.*