



National Western Complex Food Sampling policy

Size & Preparation: Food must be in small bite sized portions or 2oz of liquid. Prepared in a licensed kitchen. It should be in good condition, safe to eat, and not spoiled.

Temperature: Hot foods should be kept at 140°F or higher. Cooked food should be served within two hours of preparation. Cold food should be kept in a cooler.

Contamination: Prevent contamination from customers, dust, insects, and employees. Use single-use containers, toothpicks, or gloves to prevent bare hand contact. Cover open foods when not in use.

Utensils: Use clean, sanitized knives, utensils, and cutting boards.

Disposal: Dispose of wastewater in a sanitary sewer.

Packaging: Use pre-packaged food when possible following sustainability rules.

Materials: Have all necessary materials, including a table, tablecloth, serving equipment, signage, and literature.

Permits: Check with the local health department or venue representatives for any instructions.

Licensing: A license may be required to sell certain foods.

Rules / Types prohibited:

All Alcohol sampling will require the vendor to pay SSA Group in advance for bartender staff. Minimum 4 hours @ \$75 per hour.

No non-alcoholic beverages can be sold or sampled as Pepsi owns exclusive rights

Any pre-packaged items that are sold to the public must be approved prior to the event by SSA Groups General Manager or representative.

No open food can be sold for consumption without a contract paying commission to SSA Group.