

The state of Wisconsin and the Wisconsin Restaurant Association are national leaders in food safety. We were a driving force in requiring sanitation certification, and continue to make the issue of serving safe food a critical one for our operators.

To that end, we ask you to make certain that the practices you utilize in the display and service of your products at our show are in concert with the standards that are required by code in the state of Wisconsin. We ask that you monitor the following standards specifically:

- All cold foods maintained and served at 41°F or below.
- All hot foods maintained and served at 135°F or above.
- All hot foods to be cooled and reheated for the next day must be cooled to 41°F within 4 hours. An alternate method would be to cool the food to 70°F within 2 hours, then to 41°F within 4 hours.
- All leftover hot foods must be reheated to 165°F for 15 seconds and then can be held at 135°F.
- Avoid cross contamination by eliminating the opportunity where food contact surfaces touch both raw and cooked foods.
- Handle all food products with proper utensils or by wearing non-latex, single use gloves. Handling ready-to-eat foods with bare hands is prohibited by the Wisconsin Food Code.
- Make sure all of your booth workers are trained in how to properly wash their hands and not to work with food if they are experiencing the following symptoms: Jaundice, fever, or sore throat with fever. If a booth worker is experiencing a sudden onset of vomiting and/or diarrhea, or has been diagnosed with a foodborne illness, they cannot be allowed to work at the Expo.
- All pots, pans, and utensils must be cleaned and sanitized. If any vessel or utensil is used for more than one day, the item must be cleaned and sanitized in a designated cleaning area only. Exhibitors should provide their own sanitizing agent and appropriate test strips.

If you have any questions, please contact Susan Quam, Executive Director of the WRA Education Foundation at 800.589.3211. She will be glad to discuss any concerns you may have.

Thank you for helping us by making this our best and safest show yet.