The state of Wisconsin and the Wisconsin Restaurant Association are national leaders in food safety. We were a driving force in requiring Food Protection Manager 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 Expo 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 41ºF or below.
- All hot foods maintained and served at 135ºF or above.
- All hot foods to be cooled and reheated for the next day must be cooled to 41ºF within 4 hours. An alternate method would be to cool the food to 70ºF within 2 hours, then to 41ºF within 4 hours.
- All leftover hot foods must be reheated to 165ºF for 15 seconds and then can be held at 135ºF.
- 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 fever or sore throat with fever. If a booth worker is experiencing a sudden onset of vomiting and/or diarrhea, jaundice 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 Vice President of the Wisconsin Restaurant Association 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.

**PLANNING TO COOK IN YOUR BOOTH? READ BELOW**

No open flame cooking is allowed unless a gas stove is used where the flame is contained. Electrical appliances, sternos and hot plates are preferred and should be placed on a noncombustible surface. Any exhibiting companies using open flame devices for cooking must have a portable ABC rated fire extinguisher in their booth. Fire extinguishers must be fully charged and in operable condition.

Solid fuel or deep fat fryer cooking equipment using solid fuels, vegetable or animal oils and fats MUST be protected by a Class K wet chemical rated portable fire extinguisher inside the exhibitor’s booth/area. Wisconsin Center District must approve the use of any fryer use in the exhibit hall.

When cooking with propane, the maximum tank allowable is five pounds and the tank must be secured in an upright position. All reserve tanks must be secured and kept outside of the exhibit hall.

Wisconsin Center District must approve the use of butane in the exhibit hall.

Gas is only available in the exhibit hall via the hall’s support columns. If gas is required, it is highly preferable that the booth be located adjacent to a column. Refer to the Wisconsin Center’s Mechanical Services Request Form in the “Utilities, Sign Hanging, AV & Lead Retrieval” section in this manual to view pricing of gas connections.

No portable cooking equipment using charcoal or wood can be used inside the exhibit hall.

Cooking equipment must be installed at a minimum distance of 4 feet (1.2 m) from visitors and 2 feet from all combustible materials or other cooking devices.

For questions concerning this regulation, please contact Kelly Delo at the Wisconsin Center District (Wisconsin Center) at kdelo@wcd.org or 414-908-6053.