

Sampling Health & Safety Measures

- CDC approved masks are required at all times during Coffee Fest PNW.
- Exhibitors must adhere to OCC's approved sampling sizes of bite size portions for food and 3oz for beverages.
- Exhibitors must review the Food and Non Alcoholic Beverage Sampling Policy.
- Exhibitors are not permitted to leave samples out on a tray or counter top. Samples must be handed directly to the attendee.
- Exhibitors are encouraged to provide individually wrapped food samples whenever possible.
- Exhibitors handing out samples must be wearing appropriate PPE. This includes gloves and CDC approved masks.
- Plexi Shields (Sneeze Guards) for booths are encouraged when sampling. These are available for purchase from Texas Exposition Services or exhibitors may bring their own.
- Hand washing stations in your booth are encouraged when sampling. Please see page 3 for suggested items needed.
- We recommend exhibitors provide hand sanitizer for their booth staff and attendees to use when sampling.

**If you have any questions, please contact:
Mack Nishball, Exhibitor Services Manager
Mack.Nishball@clarionevents.com**

OREGON CONVENTION CENTER
Food and Non Alcoholic Beverage Sampling Policy

1. Food sampling will be permitted by those exhibitors whose products/business they represent are being sampled.
2. Exhibitors wishing to give away food and beverages from their booth, who do not qualify for sampling must purchase such give-away food and beverage items from the Oregon Convention Center's exclusive food and beverage contractor.
3. Food sampling will be bite sized portions (the size used in grocery store samples). Anything larger must be pre-approved by the OCC Executive Director. Any exhibitor distributing samples that do not meet OCC sampling policy may be asked to discontinue sampling from their booth.
4. All non-alcoholic beverage samples must be in 1 to 3 oz. containers (see – Alcohol Authorization Form for sampling of alcoholic beverages).
5. The selling of products is only allowed for off-premise consumption. Products must be factory sealed to discourage on premise consumption.

Hand Washing Station Guidelines

We recommend exhibitors to have a hand-washing station in their booth. A hand-washing station should include a large urn of warm water with a nozzle to provide continuous flow of water, a pump soap dispenser, a roll of paper towels and a bucket to collect waste water. Hand sanitizer may be used in addition to, but not as a replacement for hand-washing.

As always, Coffee Fest will provide three compartment sinks at the back of the show floor for your ware washing needs.

