

SOUTHERN NEVADA HEALTH DISTRICT (SNHD)

The SNHD will inspect every booth each day of the event. It is imperative that every area, or booth, where food preparation, food/beverage is demonstrated or sampled that is not manufacturer sealed, **MUST** have a SNHD sanctioned sanitation hand wash kit. These can be rented and picked up on site from Sodexo Live! for \$150+ state tax each. Must have order/request for kits to Sodexo Live! no less than the posted deadline date on the show catering kit.

Guests can provide their own but must meet the SNHD mandate. See photo of approved kit by SNHD.



If providing your own, ensure your Hand Washing Sanitation Kit includes:

- a. 5 gallon minimum hot water supply tank,
 - i. Refilled daily with hot water at 100-112 degrees
- b. 5 gallon waste water tank/bucket
- c. Liquid hand soap in a pump dispenser
- d. Single-use paper towels
- e. Sanitation multipurpose wipes (food grade, no rinse surface sanitizer) with appropriate test strips
 - i. Common sanitizers include Quaternary Ammonium, Chlorine or pre-moistened wipes
- f. Glove use to avoid bare-hand contact with ready-to-eat items

The number of Hand Washing Sanitation Kits required in your booth is at the discretion of the SNHD. Please see examples on pages 2-4.

To place your order, please email inquiries to exhibitorcateringlvcc@sodexo.com

Hand Sinks: Gravity Fed



Hand Sinks: Locations & Accessibility

One large booth, 3-4 service areas, one centrally located hand sink, no physical obstructions - YES



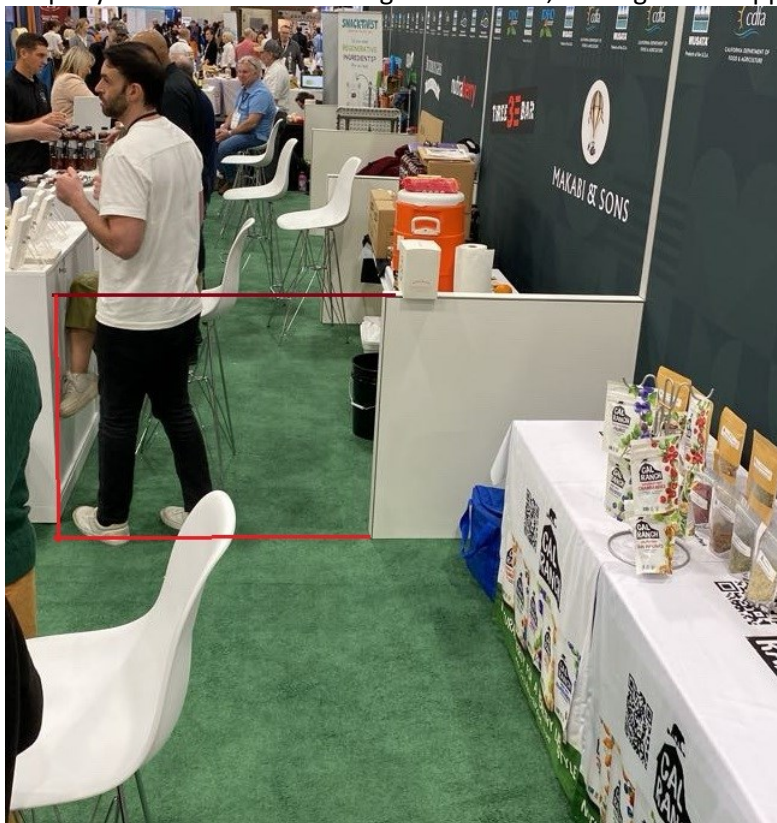
Hand Sinks: Sharing

The following booths are unable to share a hand sink due to physical obstructions - NO



Hand Sinks: Sharing

Small booths with half pony wall, reasonably accessible – YES for 2-3 booths
*Note: If pony wall is extended through “Red” area, sharing is NOT approved



Hand Sinks: Sharing

Large area, multiple small booths sharing centralized hand sinks - YES
Additional prep "room" with additional hand sink



Sharing is at the discretion of the SNHD Inspector.