



## Cooking Samples: Check list

*Exhibitors must:*

- Contact Mandalay Bay to ensure all regulations are met by completing the [Food Prep Sample Form](#)
- Contact Clark County Health District for approval: 702.759.1000.
  - For additional information visit the Southern Nevada District Regulations: [www.southernnevadahealthdistrict.org](http://www.southernnevadahealthdistrict.org)
- Purchase a hand wash station (food safety kit) through Edlen Exhibitor Services
  - Hand wash station includes: 1 Daily Water Fill, Soap, Paper Towels, Gloves (Large), Sanitizer, Sanitizer Bucket, Cotton Towel, Test Strips and Thermometer.
  - Fill out [Air & Water Order Form](#) and submit directly to Edlen Exhibitor Services
  - Provide to Mandalay Bay to determine if you are approved to cook based on the equipment used
- Prepare foods at proper temperature.
  - A calibrated metal stem (scaled 0 - 220°F) or digital thermometer must be on site to check food temperatures often.
  - DO NOT STORE/PREPARE FOOD AT HOME.
  - Thawing can be done in a cooler (keeping the food at or below 41°F) or as part of the cooking process. You are not allowed to leave food outside to thaw
- Abide by cold storage requirements
  - Bring own cold storage device or contact Freeman for refrigeration storage. See page 63 of the [exhibitor manual](#) for order form
- Abide by cooking temps

Cooking Temps Minimum	
Hamburger	155°F
Chicken, Poultry	165°F
Seafood, Fish	145°F
Whole Meats	145°F

- Bring own cooking device such as crock pot, hot plate, toaster oven
- Maintain cooked holding temperature with heating device
- NO OPEN FLAME IS ALLOWED