



**MARCH 18-21**  
**NEW ORLEANS**

## **OUTDOOR COOKING REQUIREMENTS**

*These requirements are in addition to the HPBExpo 2026 Trade Show Rules & Regulations and Outdoor Burning Requirements, published in the Exhibitor Service Manual.*

### **Exhibit Area**

1. A nonabsorbent, smooth, easily cleanable work surface must be provided where food is prepared or handled.
2. The premises and all equipment shall be always maintained in a clean and sanitary condition.

### **Utensils and Equipment**

1. Do not discard wastewater and other liquid waste, including waste from ice bins, drink bins, etc., onto the ground. HPBA show management will maintain a designated dish washing station and approved drain for exhibitor usage.
2. Exhibit areas shall be equipped with a **sanitizing bucket and sanitizer test strips**.
3. Exhibit areas shall be equipped with **stem thermometers** to check cook temperatures.
4. Exhibitors shall have a means to cover food on an open grill.

### **Food**

1. Exhibitors shall coordinate **raw food** orders with the official Expo raw food caterer.
2. Cold foods must be 40°F or below; food held hot must be 140° or above.
3. Cooking temperatures: Seafood, fish, and eggs – 145°F; Ground beef and pork – 155°F; Chicken – 165°F.
4. Exhibitors shall serve sample sizes only – not full meals.

### **Personnel/Hygiene**

1. All food handlers must **wash their hands with soap** and water prior to the start of food preparation activities and especially after visiting the restroom, after eating, drinking or smoking, and upon entering the food preparation area.
2. **Plastic disposable gloves** always be worn while in the food preparation area. Whenever practical, food handlers shall use suitable utensils to minimize hand contact.
3. Each booth must provide at least one **5-gallon container equipped with a spigot for dispensing water to be used for hand-washing purposes**. A **soap dispenser and disposable paper towels** shall be provided at the wash station. Wastewater shall be collected in a receptacle and emptied in the dishwashing station/drain provided by HPBA show management. **Liquid hand sanitizer** must be utilized immediately after washing hands.
4. Do not eat, drink, or smoke in the food preparation area.

### **Contact us with questions:**

Hearth, Patio & Barbecue Association | [exhibits@hpba.org](mailto:exhibits@hpba.org) | 703-522-0086

**OUTDOOR COOKING  
REQUIREMENTS**

Outdoor Cooking  
Requirements (cont'd)

**Exhibitor Check List**

1. Covered water containers with spigot
2. Liquid soap
3. Receptacle for retaining all wastewater
4. Disposable paper towels
5. Liquid hand sanitizer
6. Sanitizing Bucket
7. Bleach
8. Sanitizer test strips
9. Stem food thermometer
10. Plastic disposable gloves
11. Spatulas, tongs, etc.
12. Cutting Boards
13. Plastic garbage bags
14. Adequate amount of preparation surfaces that are easily washable



***Hand Wash Station Example***

**All exhibitors burning an appliance in the Outdoor Burn Area must obtain a Certificate to Burn from HPBA staff at the Ernest N. Morial Convention Center prior to show opening.**

**Updates may occur to this document. If any changes to Indoor Burn Requirements are made, HPBA show management will inform exhibitors immediately.**

*May 29, 2025*

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