



MARCH 3-6
NASHVILLE, TN

OUTDOOR COOKING REQUIREMENTS

These requirements supplement the HPBExpo27 Trade Show Rules & Regulations and the HPBExpo27 Outdoor Burning Requirements. All exhibitors preparing, cooking, or serving food in the Outdoor Burn Area must comply with these requirements.

EXHIBIT AREA

- A non-absorbent, smooth, and easily cleanable work surface must be provided wherever food is prepared or handled.
- The exhibit area and all food preparation equipment must be maintained in a clean and sanitary condition at all times.

UTENSILS AND EQUIPMENT

- Wastewater and other liquid waste, including water from ice bins, beverage containers, and food preparation activities, may not be discharged onto the ground or anywhere inside the convention center, including restroom sinks. HPBA Show Management will provide a designated dishwashing station and approved drain for exhibitor use.
- Each exhibit preparing food must maintain:
 - A sanitizing bucket
 - Sanitizer test strips
 - A stem food thermometer
 - A means of protecting food from contamination while cooking or holding (such as lids, covers, or food shields for open grills)

FOOD SAFETY

- Raw food products must be ordered through the official HPBExpo Outdoor Burn Area caterer.
- Cold foods must be maintained at **41°F or below**.
- Hot foods must be maintained at **135°F or above**.
- Minimum internal cooking temperatures are:
 - Seafood, fish, and whole eggs: **145°F**
 - Ground beef and ground pork: **155°F**
 - Poultry: **165°F**
- Exhibitors may provide **sample portions only**. Full meal service is not permitted.

PERSONNEL AND HYGIENE

- Food handlers must wash their hands with soap and water before beginning food preparation and after using the restroom, eating, drinking, smoking, or any activity that could contaminate their hands.
- Disposable gloves must be worn when handling ready-to-eat food. Gloves must be changed whenever they become contaminated or when changing tasks. Whenever practical, suitable utensils should be used to minimize direct hand contact with food.
- Each exhibit preparing food must provide a handwashing station consisting of:
 - A minimum five-gallon covered water container equipped with a dispensing spigot
 - Liquid soap
 - Disposable paper towels
 - A wastewater collection container
- Wastewater from handwashing stations must be emptied only into the designated dishwashing station or approved drain provided by HPBA Show Management.
- Liquid hand sanitizer should be used immediately after proper handwashing.
- Eating, drinking, and smoking are prohibited within food preparation areas.

Contact us with questions:

Hearth, Patio & Barbecue Association | exhibits@hpba.org | 703-522-0086

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EXHIBITOR CHECKLIST

Each outdoor cooking exhibit should have the following items available:

- Handwashing station
 - Covered water container with dispensing spigot
 - Liquid soap
 - Wastewater collection container
 - Disposable paper towels
- Liquid hand sanitizer
- Sanitizing bucket
- Bleach or other approved sanitizer
- Sanitizer test strips
- Stem food thermometer
- Disposable food-service gloves
- Cooking utensils (spatulas, tongs, etc.)
- Cutting boards
- Plastic garbage bags
- Adequate nonabsorbent, easily cleanable food preparation surfaces



Hand Wash Station Example

These requirements are subject to change based on applicable health regulations, venue requirements, or operational needs. If revisions are made after publication, HPBA Show Management will notify affected exhibitors and publish updated requirements in the HPBExpo27 Exhibitor Service Manual.

Updated: July 9, 2026

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