

## Distributing Food & Beverage Samples at Non-Food Themed Events

All such activities are subject to HML's approval

HML would accept exhibitors to carry out re-heating of **pre-cooked food** on site only for free sampling, on the basis that such activity is related to the main theme of the exhibition.

- Exhibitors should submit relevant application (see attached) and written approval by HML has to be obtained before such activities can be carried out on-site.
- Any samples distributing activities without prior approval will be stopped on-site.
- In order to maintain a pleasant in-hall environment with better indoor air quality for visitors, please observe the new house rule at HKCEC that the permissible reheating methods for sampling are limited to those with lower consumption of cooking grease and generate relatively lesser smoke (e.g. steaming, blanching, simmering, braising, stewing and baking). Food reheating by air fryer, reheating of egg waffles, reheating of takoyaki and sausages by grilling appliances with no excessive grease generation are also permissible. Reheating that generate excessive grease is prohibited (e.g. frying, deep-frying, grilling, roasting and broiling of meat). Exhibitors are also responsible for ordering sufficient power supply to support their electric cooking appliances.

Please inform all exhibitors in advance about these new regulations.

- As a safety measure, the reheating appliances facing aisles are required to be shielded off by 30cm high panels above the stove top on three sides to avoid spillage of cooking oil or hot water.
- Open-flame cooking is strictly prohibited.
- Utensil washing area need to be arranged by exhibitors or organizer when necessary. ( Please refer to the guidelines of ordering water supply and drainage service)