

NACS Show Food & Beverage Exhibitor Newsletter

August 31st, 2026

Providing exhibitors that will be sampling food and beverage and/or cooking in their booth with vital information pertaining to Las Vegas Convention Center policies and requirements

Attention

Your booth will be inspected by the fire marshal and the health inspector. Failure to comply with any of these policies will result in the immediate shut-down of your booth.

Important Upcoming Deadlines

- [Sampling-Approval-Form.pdf](#) - **Due Tuesday September 8, 12pm PST**
- [Catering/Ice Orders](#) - **Due Tuesday September 8, 12pm PST**
- [Equipment Rentals](#) - **Due Tuesday, September 22**

Hand Sanitation

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.

Please review the [2026-SNHD-Sanitation-Hand-Wash-Kit.pdf](#) to determine the number of kits required in your booth.

Hot Water for handwashing will be provided. Hot water refill stations (Dishwashing Stations) will be available on the Show floor – see more information below.

Hand Sanitation Kits can be rented and picked up on site from Sodexo Live! for \$150+ state tax each. If self-provided, contact Southern Nevada Health District. These will be picked up at the same location as Ice.

See locations on the floorplan [here!](#)

Bartending Policies for Alcohol Sampling

All bartenders must be Nevada SERVE Safe Alcohol-, TAM-, or TIPS-certified even when the exhibitor is the manufacturer or distributor of the product being served. This must be approved by Sodexo Live!.

When the exhibitor is NOT Nevada SERV Safe Alcohol-, TAM-, or TIPS-certified a Sodexo Live! bartender is required to pour and serve all alcoholic samples. A Bartender fee of \$300+ and 150+ gratuity will be applied. All labor is scheduled at a four-hour minimum.

Sampling Approval

All sampling of food and beverage must be approved by Sodexo Live! and [forms](#) submitted no later than **September 8th**. This includes but is not limited to bottled water, bags of ice, alcoholic or non-alcoholic beverages, crew meals, and packaged snacks etc.

Exhibitors will have to identify the category that matches their planned sampling. Sampling portions are restricted to 2oz for food and 3oz for nonalcoholic beverages. Exhibitors with above size sampling are able to apply for approval, but additional fees will apply and Sodexo Live! will be in touch with more information.

Food preparation using heating/kitchen services must be disclosed to Sodexo Live! and the Las Vegas Convention Center's Fire Prevention Team. You will have to submit the Make, Model, and a reference link. See the Cooking Guidelines on Page 8 of the [LVCC Exhibitor Kit](#).

The Sampling Approval Form is where you will submit your Certificate of Insurance.

This is required for all exhibitors, see the [COI requirements and sample here](#).

Dishwashing, Hot Water and Ice Sales Floorplan

Don't forget to review the [floorplan for the stations for Dishwashing, Hot Water and Ice Sales](#).

Food Recovery

The [NACS Foundation Neighborhood Nourish program](#) in partnership with Three Square (a local Las Vegas based food bank) and FoodRecovery.org will be collecting and donating leftover food and sundries.

Items prohibited include alcohol, tobacco, unlabeled foods, or unsealed/open items.

Exhibitors will pick up bright orange "DONATION" stickers at the Freeman Service Desk on October 6-9.

All items must be clearly labeled and left within booth space for pickup. Volunteers will be walking the floor for assistance.

Contacts

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Exhibitor Updates Archive - Don't Miss Out!

All NACS Show exhibitor communications are archived for your team to review at any time. Check the [Exhibitor Update archive](#) to ensure that you haven't missed any time-sensitive information.