

NACS Show Food & Beverage Exhibitor Newsletter

June 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.

Hand Sanitation

All booths sampling open food and beverage must contain a hot-water hand-washing station and sanitizing station.

These can be purchased through Sodexo or self-provided. If self-provided, contact [Southern Nevada Health District](#).

Hot Water for handwashing will be provided. Hot water refill stations (Dishwashing Stations) will be available on the Show floor. Refer to the Move-In Guide (available in September) or the [online floor plan](#) for locations.

You will be required to show proof of compliance to a NACS Show Floor Manager by 5 PM, October 6. Failure to do so will result in revocation of sampling privileges until you are in compliance.

Sampling Authorization

If you are sampling food and beverage, a **Food and Beverage Sampling/Onsite Preparation Approval Form** must be completed and sent to foodprepandsample@lvcva.com. These forms will be available in the [Exhibitor Service Kit](#) in the coming weeks.

Approval from Sodexo Live! must be received prior to finalizing your plans. Once the form has been submitted, a member of the Sodexo Live! team will contact you.

Any food and beverage items not directly manufactured by the exhibitor must be purchased from and supplied by Sodexo Live!

Please direct any questions about food or beverage sampling to the Sodexo Live! team at exhibitorcateringlvcc@sodexo.com or (702)-943-6779.

Exhibition and Display Cooking

All temporary exhibition and display cooking must comply with the following requirements:

- Listed or approved by a nationally recognized testing agency
 - (e.g., Underwrites Laboratories, American Gas Association)
- Operated according to the manufacturers operating instructions
 - Outdoor equipment cannot be used indoors
- Single-well cooking and operations using combustible oils/solids must meet the following criteria:
 - Metal lids sized to cover the horizontal cooking surface (provided)
 - Cooking surface limited to 288 square inches
 - Shall be placed on a noncombustible or limited combustible surface
 - Concrete floors, fire retardant-treated plywood, etc.
 - Noncombustible surface must extend three feet in front of fryer
 - Fryer to be separated from all over equipment by not less than 24 inches
 - These cooking displays must be separated from all other combustibles by a distance not less than 10 feet
 - Deep-fat fryers shall be electrically powered and have a shut-off switch
 - **Cooking Oil**
 - The volume of cooking oil per appliance is not to exceed three gallons
 - The volume of cooking oil per booth is not to exceed six gallons
 - Fry oil must be collected and disposed of by a third-party vendor hired by the lessee
- All other appliances for exhibition cooking will be limited to 288 square inches
 - Induction cooktops, electric warmer single-ranges, or multiple burner ranges
- **Fire Extinguishers**
 - Multiple-well cooking equipment using combustible oils/solids and cooking services (grills that exceed 288 square inches) that produce grease-laden vapors, booth must have fire-extinguishing system installed and exhaust duct system complying with the currently adopted Mechanical Code
 - A minimum of one Class-K fire extinguisher shall be located within 30 feet of each deep-fat fryer and each grill or other appliance producing grease-laden vapors
 - A minimum of one Class 3A-40BC fire extinguisher shall be located within each booth with additional or other display cooking, such as baking, sautéing, braising, stir frying, convection cooking, warming of food, and all other like applications
- Solid fuels, including charcoal and woods, are prohibited within exhibit halls

Virtual Pre-Show Prep Meeting – July 15

 **July 15**  **2 PM EDT**  [Register Now](#)

Previously an in-person event, this Prep Session is now held virtually to enable more exhibitors to attend the session and access the invaluable tips and insights into preparing for exhibiting at the NACS Show.

Join the NACS Expo team and official NACS Show vendors for a live session breaking down everything you need to know as you prepare for the 2026 NACS Show in Las Vegas, NV.

Debra McLaughlin, the Senior Catering Sales Manager at Las Vegas Convention Center, will be providing her expertise on LVCC food and beverage sampling and cooking requirements. Tune in to hear this essential information!

Attending this virtual session live will earn your company two bonus [priority points](#).

 **July 15**  **2 PM EDT**  [Register Now](#)

Contacts

Catering / Foodservice / Sampling (Exclusive Provider)

Sodexo Live! – Las Vegas Convention Center
exhibitorcateringlvcc@sodexo.com
(702) 943-6779

Maeve Clow (NACS)

Facility Operations, Foodservice, Technology
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(703)518-4278

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.