

Fiery Foods & Barbecue Show Inspection Guidelines

1. All vendors that will be sampling food will be subject to an inspection from the Sandia Resort and Casino Compliance team.
2. Initial inspections will be conducted on Friday between 9am- 4pm, during trade show hours.
3. Inspections will verify compliance with the Food and Drug Administration: 2009 Food Code. Inspections will include verifying the following:
 - a. Review of documentation that all products were transported in a safe manner
 - b. Pre-cooked meats are used
 - c. Product labels are correct
 - d. No bare hand contact with ready to eat foods
 - e. Food contact surfaces are smooth and easily cleanable
 - f. Booth has sanitizing solution or sanitizing wipes for sanitizing surfaces
 - g. Each booth has a hand wash station consisting of water from a gravity-fed container, catch basin, soap, and paper towels.
 - h. Serving containers are clean and sanitary
 - i. Cold foods are being kept cold (41° or below), and hot foods are being kept hot (140° or above)
 - j. Each booth that has Cold or Hot food must have a properly calibrated thermometer for testing food.
 - k. Proper personal hygiene practices
 - l. Proper food preparation practices
 - m. Three compartment sink for ware washing
 - n. Type K Fire extinguisher for booths utilizing any appliance producing grease laden vapors.
4. At the completion of an inspection the report will be reviewed with the booth vendor and signed by the vendor and the Compliance Technician.
5. If there is a concern that is not corrected during the site visit a follow-up visit will be conducted.
6. On Saturday and Sunday Food Safety Spot Checks may be conducted
7. During the Spot Checks the Compliance Technicians will conduct observations from outside the booth.
 - a. Vendors will only be engaged if there is a serious issue that needs to be addressed immediately. Such as a PHF (Potentially Hazardous Food) safety violation.