

Bord Bia Bloom

Food and Beverage Sampling Regulations

To maintain the highest standards of health, safety, and regulatory compliance at Bord Bia Bloom, the following guidelines apply to all exhibitors wishing to provide food or beverage samples during the event. These rules align with the Food Safety Authority of Ireland (FSAI), HSE, and relevant local authority requirements.

1. Legal Compliance

- All sampling must adhere to Irish food safety legislation and public health guidance.
- Exhibitors must ensure their activities comply with any licensing or registration requirements from their local Environmental Health Office (EHO).

2. Sample Size Limits

To ensure that sampling remains within reasonable and safe limits, the following maximum sizes apply:

- Food samples: Bite size
- Non-alcoholic beverages: 100 ml or less
- Alcoholic beverages:
 - Strictly limited to 30 ml per person (adults only) - Beer/Cider/Wine
 - Strictly limited to 5 ml per person (adults only) - Spirits

Full-sized product servings are not permitted for on-site consumption.

3. Hygiene & Food Safety

Exhibitors must follow proper hygiene protocols at all times, including:

- Maintaining food at safe temperatures:
 - Cold food: $\leq 5^{\circ}\text{C}$
 - Hot food: $\geq 63^{\circ}\text{C}$
- Using clean, sanitised utensils when handling samples
- Ensuring staff maintain personal hygiene (handwashing, use of hairnets/hats where appropriate)
- Keeping the sampling area clean and free of waste throughout the event

4. Allergen & Ingredient Disclosure

- All samples must be clearly labelled with the presence of any of the 14 mandatory allergens as per EU Regulation 1169/2011.
- Signage should be visible and legible to the public.
- Staff must be trained and able to answer questions about ingredients and allergens accurately.

5. Sampling to Children

To reduce risk and promote responsible sampling practices:

- Exhibitors must not offer food or beverage samples directly to children.
- Samples intended for children should be handed to a parent or guardian, who can assess suitability.
- This is particularly important in managing:
 - Allergic reactions
 - Choking hazards
 - Inappropriate ingredients (e.g. sugar, caffeine)
- Alcoholic samples must never be offered to individuals under 18 years of age. Exhibitors are responsible for verifying age where relevant.

6. Waste Management

If providing waste bins for used cups, utensils, and packaging at their stand, exhibitors must provide segregated bins for recycling, compostable, general waste, and glass if applicable.

Waste should be removed from the stand regularly to maintain cleanliness and hygiene standards.

Please remind visitors availing of samples that the sampling condiments are compostable.

7. Risk Assessment & Method Statement

IMPORTANT: Any exhibitor planning to offer food or drink samples must include full details of their sampling activity in their:

- Risk Assessment, and
- Method Statement

These documents must be submitted to event management in advance and are subject to approval by the event health and safety team.

8. Non-Compliance

Failure to adhere to the above regulations may result in:

- The removal of sampling privileges
- Closure of the stand
- Further action by event organisers or relevant local authorities