

Vendor Food Guidelines at the Overland Park Convention Center

Please refer to the Temporary Food Service in Overland Park pamphlet for food guidelines required by the City of Overland Park. The following guidelines are specific to the Overland Park Convention Center and should be considered an extension of the city's guidelines.

Requirement for Distribution: Food samples must not be greater than two ounces (2 oz.), must be manufactured, processed or distributed by the exhibiting company, and must be related to participation in the event. Pre-packaged items must also be no greater than two ounces (2 oz.). No alcohol sales or sampling of any kind will be permitted.

Requirements of Food Exhibitors:

1. Wear gloves and change gloves that contact people or the floor.
2. Become familiar with water locations for hand-washing and ware-washing in the facility.
3. Wash hands at least every two hours or whenever gloves are changed.
4. Sneeze-guard protection must be provided in order to guard food from contamination. If a physical sneeze-guard is not provided, exhibitors must control the disbursement of proportioned food within the reach of the general public OR not leave unprotected food within the reach of the general public.
5. Animals are not permitted within 50 feet of any food vendors.

Requirements for Washing Utensils: To wash utensils on-site, make arrangements in advance through the OPCC Events Department. A small fee may be required for use of convention center facilities.

Food Sales: Please contact your event manager if you have any vendors interested in selling edible merchandise, as it will need to be approved by OPCC. Please note that a fee may be required. Contact your Event Manager for further information

Food Prep: If you would like to request the usage of OPCC facilities to assist with food prep, please contact your Event Manager for rules and pricing.



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