



TASTEFULLY YOURS

Thursday, April 2, 2026
Hampton Roads Convention Center
5:30pm – 9:30pm

Restaurant/Food Establishment

(Appear on promotional materials)

Contact Name: _____

Address: _____

Phone: _____ Email: _____

Website (for promotional purposes): _____

Social Media Links or handles: _____

How many wristbands will you need for the team that will be working at your booth? _____

Will you need volunteer assistance at your booth? _____ (If yes, 1 or 2 volunteers?) _____

Do you need access to a hot box? _____ Do you need electricity at your booth? _____

If using an electrical appliance, what type? _____

Do you need ice? _____ If so, how many 10lbs bags? _____ Do you need refrigeration? _____

What type of paper products do you need for serving: plates, bowls, small cups, spoons, and/or forks? (Specify which) _____ (we also provide napkins). Or you can bring your own.

Do you need a sneeze guard? _____ (limited quantities) Would you like a poster(s) to display? _____

Would you like a Tastefully Yours' participant plaque to display at your establishment? _____

Will you be cooking on site? _____ If so, what type of cooker are you using? _____

What food dish(s) will you be presenting at Tastefully Yours for approximately 800 guests?

Signature / Name

Date



Tastefully Yours Food Setup

- Food placed on the front table of the booth must be under a sneeze guard (bring your own and/or provided by the Foodbank-limited quantity) or suitable chafing dishes placed with the hinged lid(s) towards the customer or suitable chafing dishes with cut out lids.
- If cooking on site, you will need to bring your own cooking equipment.
- If the open foods are placed and portioned from the back table, protection from the public is not necessary.
- Restaurants may bring as many serving utensils as necessary with multiple back-ups. These should be transported in a clean plastic or metal container with a lid from the restaurant to the Hampton Roads Convention Center.
- If you choose to prepare and/or cook foods on-site (chopping, slicing, dicing, sautéing, etc.), you will still need access to a 3 tub sanitation station. The Foodbank will provide these as necessary and determined by the VDH-Hampton office for placement in the event area.
- The Foodbank will provide each restaurant with pop-up wipes for keeping hands clean during the event. Full-service hand-washing stations with drip bucket, soap and paper toweling will be provided by the Foodbank as necessary and determined by the VDH-Hampton office.

The Hampton Fire Marshal permits propane tanks to be used for cooking demonstrations, no larger than 3lbs. However, if there are going to be multiple points of cooking, we'll have to discuss the entire event plan with him and have him sign off. Small fry Daddy's are fine.