



Minneapolis Gift & Art Expo  
November 7-9, 2025  
Minneapolis Convention Center

---

## 2025 Exhibitor Package

Please take a few minutes to review this information prior to the event.

## Table of Contents —

|  |    |
|--|----|
| Welcome  | 3  |
| Show Information   |    |
| Dates and Times  | 4  |
| Directory  | 4  |
| Show Details   |    |
| Space Requirements   | 5  |
| Move-In and Move-Out   | 6  |
| Important Dates & Deadlines  | 7  |
| Floorplan and Booth Assignments                                    | 8  |
| Parking, Directions and Hotels                                     | 9  |
| Map of Facility  | 9  |
| Policies   | 10 |
| Electrical Order Forms   | 11 |
| Food & Beverage Sampling Application – Kelber                      | 15 |
| Short Term Food Permit Application – Minneapolis Health Department | 18 |
| Food Vendor Safety Checklist                                       | 22 |
| Operator Certificate of Compliance                                 | 27 |
| Selling Event Fact Sheet   | 28 |

## Dear Exhibitor —

Welcome to the Minneapolis Gift & Art Expo! We are excited to have you exhibiting in the show, and we would like to take this opportunity to thank you for participating. We want this to be an amazing event for you, so we have put together a comprehensive package of information that you will need to ensure smooth production- from move in, to move out. We understand that there are a lot of details involved in an event of this size, so please do not hesitate to contact us at any time with questions or concerns.

Enclosed in this package you will find important dates and deadlines, move-in information, utilities order forms, maps and directions, and other details about the show. Please take the time to review this information carefully prior to the show dates.

If you are not the person who will be setting up, manning the booth, or tearing down during this event, please pass this information on to them.

Thank you for participating in the 2025 Minneapolis Gift & Art Expo, we hope you have a wonderful show!

**Sincerely,**

Deana Escudero – Sales Manager  
952-881-5030 x1133  
[DeanaE@homeshowcenter.com](mailto:DeanaE@homeshowcenter.com)

Steven Meredith – Event Director  
952-881-5030 x1101  
[StevenM@homeshowcenter.com](mailto:StevenM@homeshowcenter.com)

## At a Glance: Important Information —

### Show Dates:

November 7 - November 9, 2025

### Show Hours:

Friday, 12:00PM - 7:00PM

Saturday, 10:00AM - 6:00PM

Sunday, 10:00AM - 5:00PM

### Exhibit Space Includes:

3' high x 10' wide drapery side walls

8' high x 10' wide drapery back wall

Color: Black

1 Company ID Sign

### Move-In Hours:

Wednesday, 1:00PM - 6:00PM

Thursday, 10:00AM - 6:00PM

### Move-Out Hours:

Sunday, 5:00PM - 9:00PM

Monday, 8:00AM - 1:00PM

### Location:

Minneapolis Convention Center

Hall A (Lower Level)

---

## Directory —

### Show Facility

Minneapolis Convention Center

1301 2<sup>nd</sup> Ave S. – Exhibit Hall A

Minneapolis, MN 55403

General: 612-335-6000

Exhibitor Services: 612-335-6550

Fax: 612-335-6600

### Show Management

L&L Exhibition Management

7809 Southtown Center #200

Bloomington, MN 55431

Phone: 952-881-5030

Toll Free: 800-374-6463

Fax: 952-881-4272

[info@homeshowcenter.com](mailto:info@homeshowcenter.com)

### Official Show Decorator

Cenaiko Expo, Inc.

9697 East River Road NW

Coon Rapids, MN 55433

Phone: 763-755-8111

Email: [info@cenaikoexpo.com](mailto:info@cenaikoexpo.com)

### Concessions & Food Sampling

Kelber Catering, Inc.

612-335-6321

### Food Permits & Safety

Minneapolis Health Department

Phone: 612-673-2301

[EnvironmentalHealthPermit@minneapolismn.gov](mailto:EnvironmentalHealthPermit@minneapolismn.gov)

## How to Prepare —

You will be provided with a 10'x10' exhibit space that has black 8' high back drape and 3' high side drape. This **does not** include a table, chairs, electricity, other booth furnishing, or carts for setup. Your booth can be displayed however works best for your products, but please view the requirements and recommendations listed below.

## Setting up your space —

- **Floor Covering:** The floor of Hall A is concrete, so a floor covering of some kind is recommended and will make your space more inviting. You may bring in your own carpet, area rugs, removable tiles, or any other floor covering for your 10'x10' booth. The flooring does not have to cover the entire floor place, it can be centered within the space. Do **NOT** use self-adhesive tiles or duct tape on the convention center floor, the Minneapolis Convention Center requires you to use gaffer's tape. [Click here to view.](#)
- **Holiday Item / Winter Themed Decoration:** All booths are required to have an item that will carry the holiday / winter theme throughout the show. This can be: a holiday item or product that you sell, a string of lights, a small decorative tree, a wreath or garland, or any other type of holiday/festive décor. You can decorate your entire space or accent your booth; we want our visitors to feel the theme of the holidays / winter as they shop the entire show.
- **Height of Display:** You may build your booth up to 8' high on all sides, but you are **required to be mindful of your neighbors** and stay within your allotted 10'x10' booth space. If any part of your display interferes with your neighbor or comes out into the aisle, you may be asked to move your display in accordance with these rules.
- **No Children Under 16:** Any children under the age of 16 will not be allowed on the show floor during set-up or tear-down. This is for their safety and all exhibitors need to be in compliance with the Convention Center's policies.
- **No Tacking, Taping, or Pinning:** All exhibitors must be in accordance with the Convention Center policies regarding hanging decorations. You **will not** be able to tape, tack, nail, or otherwise fasten decorations to the walls, windows, doors, floors, glass, ceilings, or painted surfaces of the Convention Center. In addition, exhibitors **will not** be able to pin any hanging signs or decorations to the drape within their booth, however hanging items from the pipe using s-hooks from the decorator is permitted. S-hooks will be available at the exhibitor check in and decorator desks near the move-in doors.

## Move-in and Move-out –

Please review information regarding our set-up and tear-down process. With such a large hall and so many exhibitors, following these instructions will help the entire process run smoothly.

- Vehicles will be permitted into the exhibit hall during move-in and move-out *at the MCC's discretion*. Due to limited space in the hall, vehicles will be limited to 1 vehicle per booth at a time. If you have multiple vehicles, you will need to unload them one at a time to allow other vendors to unload at the same time. You will be able to drive your vehicle into a designated portion of the hall, **NOT** directly to your booth. All exhibitors are advised to bring their own carts.
- Move-in doors are located at the back of the hall and can be accessed through the **Hall A loading docks**. You will enter the loading docks through the entrance off **E. 16<sup>th</sup> Street**, and attendants at the gates will direct you to **Hall A**. [Click Here to View a Map of the Loading Docks](#)
- You will be assigned a specific move-in time based on your booth size and location. Below are the hours that the hall will be available for move-in, but please arrive at your assigned time. *You will receive your move-in assignment via email two weeks prior to the show.*
- General Move-in will be scheduled **Wednesday, November 5th between 1:00PM and 6:00PM** and **Thursday, November 6th between 10:00AM and 6:00PM**.
- If the assigned date and time is not possible with your schedule, please let show management know and arrive during the general move in times above. The exhibit hall will be open on Friday before show hours, please contact show management if you will need to set up Friday morning.
- When you arrive, please check in at the table near the move-in doors inside the hall. There you will pick up your exhibitor badges, find your booth, and meet the show managers who will be available throughout the weekend.
- **Storage:** During the show, storage will be available in the back of the hall for any empty containers or for restocking purposes. Show Management and the MCC are not responsible for your items, so please store any valuables or merchandise at your own discretion. If you would like to leave your trailer parked in the hall unhitched from your vehicle, it is available on a first come first serve basis and is limited due to a section of the hall. Anyone with trailers parked are required to move out as soon as possible Sunday night to allow for more vehicles to enter the hall for move out.
- **Loading Dock Parking:** Purchase of loading dock parking passes is a first-come first-served basis with the other events held at the Convention Center. Parking passes are solely purchased through the Minneapolis Convention Center, please contact them directly at (612) 335-6550.
- **Move-out will begin on Sunday, Nov 9th when the show closes at 5:00PM.** For the safety of attendees and respect for fellow exhibitors, do not begin dismantling your booth before 5:00pm. Leaving early will lower your opportunity to exhibit again at future events. Once you have dismantled and packed up your booth, you will get your vehicle from the parking garage and cart your items to the loading dock.
- You will have access to the hall for move-out until **9:00PM on Sunday Nov. 9th**. The hall will also be available on **Monday, Nov 10th from 8:00AM-1:00PM**. *You must have all your items out of the hall by 1:00PM Monday, or they will be dismantled and stored by the decorator at your expense.*

## During the Show –

Show Management is here to help at any point during the show. See below important information that will help make this event a success for you.

- **Onsite Management:** Show managers will check in with you throughout the weekend, but if you have urgent questions, please go to the L&L Info Booth at the front of the Exhibit Hall. If they are unavailable, go to the Box Office and request show management to stop by your booth.
- **Box Office:** The box office will be set up outside the entrance to Hall A.
- **Payment Processing:** Major mobile networks have recently updated their capacity at the MCC, so your cellular data should be high speed for processing credit card payments on mobile apps (i.e. Square). If you need wireless internet services through Smart City, it will be available onsite for a daily rate. You can access this by connecting to the Exhibitor Wi-Fi network and selecting your options from the pop-up page to log in. **If you do not wish to purchase internet and cannot use data, please research an option that allows credit card processing offline.**
- **Booth Sitters:** If you need someone to watch your booth during breaks, there will be booth sitters available at the L&L Info Booth inside the Exhibit Hall. We suggest bringing a friend or coworker to the show to help you with breaks, because a booth sitter is not guaranteed. Show Management is not responsible for your merchandise.
- **Connect with us on Social Media!** Please use the hashtag **#giftandartexpo** on social media and be sure to follow our Facebook and Instagram **@giftandartexpo**. We'd love to see your updates before and during the event!

## Dates and Deadlines –

**Final Booth Balance Due:** October 7th, 2025

**Decorator Advanced Orders Deadline:** October 27<sup>th</sup>, 2025

**Decorator Advanced Freight Deadline:** October 30<sup>th</sup>, 2025

**Electrical Advanced Orders Deadline:** October 22<sup>nd</sup>, 2025 – [Click here to order online.](#)

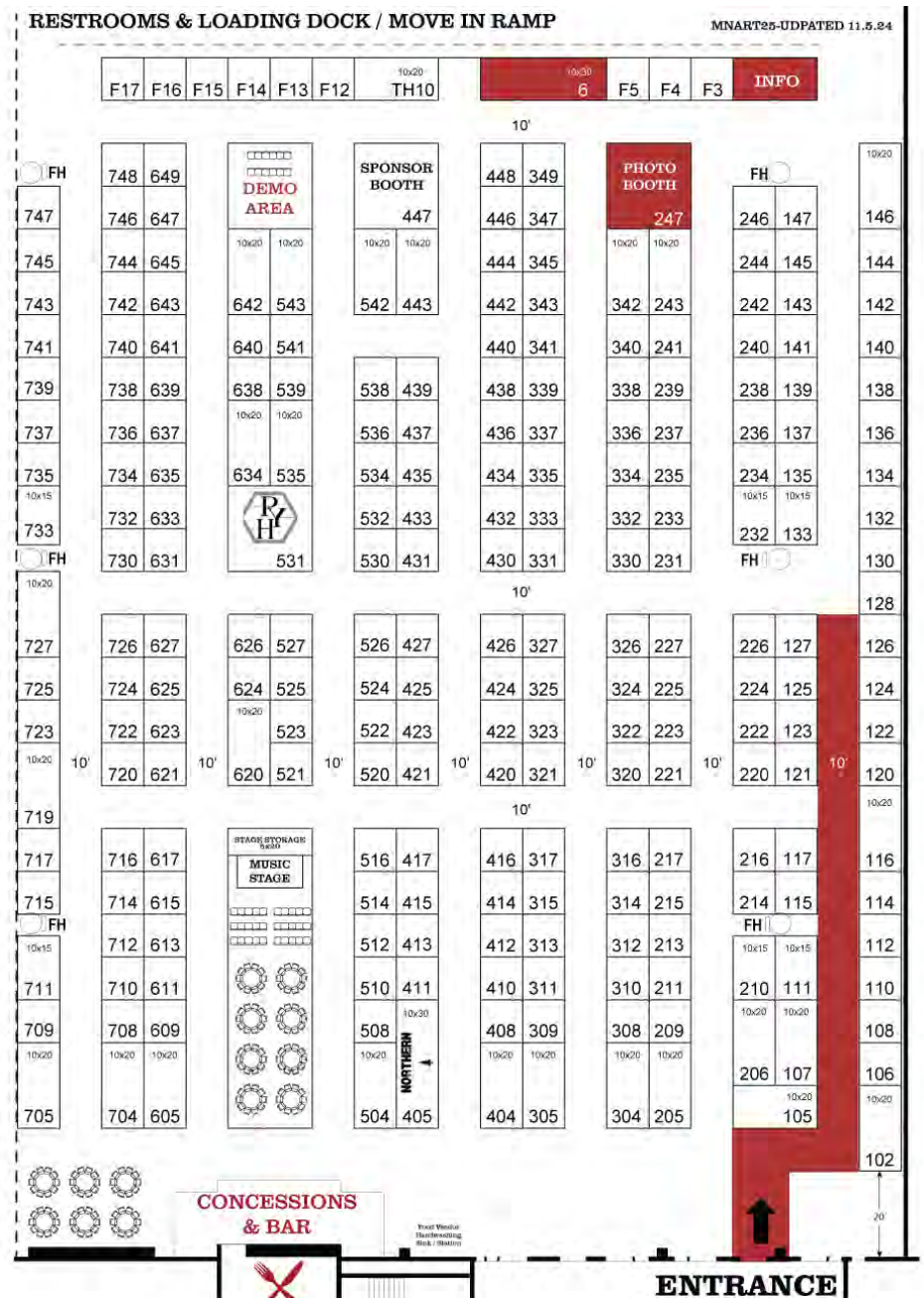
**Food & Beverage Sampling Applications Due:** October 8<sup>th</sup>, 2025 – [Click here to view.](#)

**Short Term Food Permit Applications Due:** October 8<sup>th</sup>, 2025 – [Click here to view.](#)

## Floor Plan —

- The Gift & Art Expo is located in Exhibit Hall A on the Lower Level of the Convention Center.
- Exhibitors will receive their booth assignments two weeks prior to the event via email.
- Floor plan is subject to change, and you will be notified if your booth location is affected.  
[Click Here to View the Current Floor Plan.](#)

- Move-in doors are located at the back of the hall, and they can be accessed through the loading dock entrance off East 16<sup>th</sup> Street. [Click Here to View the Loading Dock Maps.](#)
- Attendees will enter through the main entrance door at the front of the hall.
- Concessions will be provided by Kelber Catering through the MCC. Seating for concessions will be located in the front of the hall to the left of the entrance.

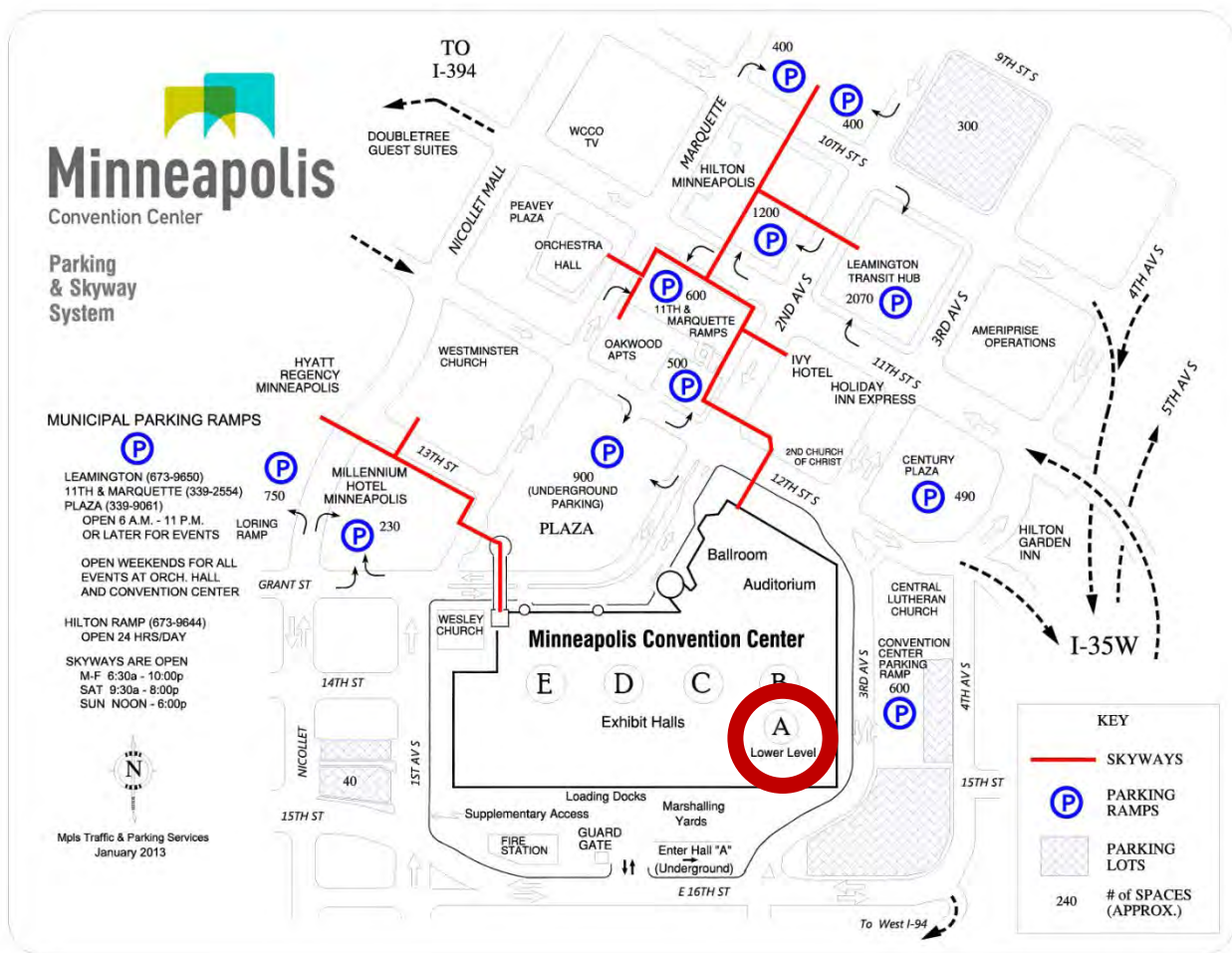




## Parking –

There are many ramps surrounding the Convention Center in downtown Minneapolis that will be available for parking. The skyways will be open as well for easy access to the Convention Center. See below for a full map of the Convention Center detailing ramps nearby and the entrance you will take to access the loading docks.

- **Click the link below for detailed directions and parking information:**  
>>> <http://www.minneapolis.org/minneapolis-convention-center/directions-parking/>
- **Loading Dock Parking Passes are available to purchase through the Minneapolis Convention Center. Call (612) 335-6000 to purchase.**
- **Hotels:** There are many hotel accommodations in downtown Minneapolis near the Convention Center. **Click the link below to find hotel accommodations:**  
>>> <http://www.minneapolis.org/hotels/>



[Click here to view the Loading Dock Entrance to Exhibit Hall A on the Lower Level.](#)

## Policies —

### ST19 - OPERATOR CERTIFICATE OF COMPLIANCE (OCC) FORM:

ALL exhibitors (regardless if they are selling at the show or not) are required to complete an OCC form for the MN Dept. of Revenue that includes a (7) seven digit number. OCC forms are due to Show Management before the show. Companies without an OCC form on file will be subject to fines up to \$500 per show day. Complete the form return to show management prior to the event date. For more information and forms, contact: Department of Revenue Sales & Use Tax Division Telephone: (651) 296-6181. If you do not have a tax ID for your business, it is free to obtain online here: <https://www.revenue.state.mn.us/sales-and-use-tax>

### FOOD VENDORS:

All food vendors are required to completed both the Kelber Catering AND Minnesota Department of Health forms to be able to exhibit at the Gift & Art Expo.

**Kelber Catering:** Any vendor selling, or sampling food must comply with the policies of the contracted caterer, Kelber Catering. All food vendors **MUST** have their items prepackaged and may not be intended for onsite consumption. Consumable products must be pre-packaged and have a minimum sale price of \$21.00 per smallest saleable unit in order to be sold by exhibitors within the MCC grounds.

[Click Here to View the Kelber Catering Food and Beverage Sampling Request Form](#)

**Minneapolis Department of Health:** All Food Vendors are required to submit a copy of the Short-Term Food Permit [linked here](#) to show management. Please send a copy need a completed short term food permit (and \$50 fee payment) -or- the application with a copy of an exemption from the list below. Fees are doubled for late applications. Your application is late if it is received less than two weeks before your event begins.

#### List of Exemptions:

- Licensed Minneapolis Mobile Food Vehicle (food truck) vendors
- Licensed Minneapolis Limited Mobile Food vendors
- Vendors with a Minneapolis Seasonal Food Permit
- Cottage Food Law exempt vendors registered with the Minnesota Department of Agriculture (MDA)
- Product of the Farm exempt vendors

**Payment Options: Contact [info@homeshowcenter.com](mailto:info@homeshowcenter.com) to request.**

1. Online with ACH Bank transfer
2. Credit Card Authorization Form

### ALCOHOL:

Alcohol is not permitted unless purchased from concessions. Any alcoholic beverage may not leave the exhibit hall once purchased from concessions. For information regarding sampling or sale of alcoholic beverages, please contact Kelber Catering to obtain the necessary permits.

### CANDLES: Flameless battery-operated candles are allowed without additional permits.

All open flames will require a "Special Event Permit" from the M.F.D. Fire Prevention Bureau. Application forms are available at <https://www2.minneapolismn.gov/media/content-assets/www2-documents/business/Fire-Services-Special-Event-Permit.pdf> or by calling 612-673-3000. There is a charge for each permit.

### HOLIDAY TREES AND HOLIDAY DECORATIONS:

All artificial trees and wreaths must be flame retardant and lights must be U.L. approved. Real/Natural resin bearing trees and branches used for wreaths, garland, etc. must be treated with a flame retardant. Every natural or resin bearing tree used for holiday decoration, regardless of the type of tree, shall be so placed, kept and maintained so that the butt or bottom end of the trunk is at all times immersed in not less than two (2) inches of water. No cotton batting, straw, dry vines or leaves, celluloid or other flammable material shall be used unless fireproofed in a manner approved by the M.F.D. Fire Prevention Bureau. No trees or natural wreaths, etc., shall be placed in or immediately adjacent to exit areas, light wells or stairwells in the building. No candles shall be used on holiday trees or natural wreaths, etc. No electrical decorations shall be used on holiday trees or natural wreaths, etc.

### ANIMALS/PETS:

Animals/pets are not permitted in the building without prior approval of MCC management. Approval of animals/pets in the MCC is based on whether the animal or pet is part of an exhibit, activity or performance legitimately requiring use of animals. Such animals/pets must be on a leash, within a pen and under similar control at all times. Such animals/pets shall be kept in the exhibit or performance area at all times. The owner shall take full responsibility for their pet. A City "Animal Permit" is required for events held in Minneapolis involving any hoofed animal or an animal that is wild by nature. For further information and application forms, call (612) 673-6222 or visit <http://www.minneapolismn.gov/animals/licenses/animal-permits>. Service dogs are always welcome.

## EXHIBITOR SERVICE INFORMATION

Main 612-335-6550  
Fax 612-335-6600  
ExhibitorServices@minneapolismn.gov

## ONLINE ORDERING AVAILABLE AT

MinneapolisConventionCenter.com

Order Online

## MAIL TO

Minneapolis Convention Center  
Attn: Exhibitor Services  
1301 Second Avenue South  
Minneapolis, MN 55403

Please include event name  
and booth number

**For your security DO NOT email credit card #**

### SAVE MONEY - DISCOUNTED ADVANCE RATE

- Payment and order received by Convention Center fifteen (15) days prior to first show day
- Order online and save \$35

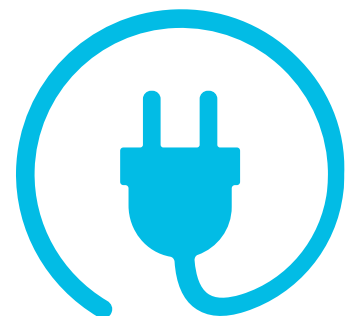
### SAVE TIME

- Mail this form and payment directly to the Convention Center by mail or email
- Do not send forms to decorator
- Pay all Convention Center Services Orders with one check payable to: "Minneapolis Convention Center"

### DID YOU KNOW?

#### Other services offered at the Minneapolis Convention Center - Order Online

- Audio Visual & Cable Service
- Cleaning & Porter Service
- Guest & Security Service
- Plumbing & Compressed Air Service
- Food & Beverage Options (Kelber.com)





Minneapolis Convention Center  
 1301 Second Ave South  
 Minneapolis, MN 55403  
 612-335-6550 | FAX 612-335-6600  
 ExhibitorServices@minneapolismn.gov

**EMAIL FORM**

# 2025 ELECTRICAL SERVICE ORDER FORM

Effective 1/1/25 thru 12/31/25

|   |     |              |                  |               |        |                                |      |                                 |       |
|---|-----|--------------|------------------|---------------|--------|--------------------------------|------|---------------------------------|-------|
| <b>Save \$35 when you order online</b> <span style="background-color: #92d050; padding: 2px;">ORDER ONLINE</span>   |     |              |                  |               |        | Order Date:                    |      |                                 |       |
| Event Name:   |     |              |                  | Booth #:      |        | Event Date(s):                 |      |                                 |       |
| Company Name:   |     |              |                  |               |        | Exhibit Firm:                  |      |                                 |       |
| Billing Address:  |     |              | City:            |               | State: |                                | Zip: | Country:                        |       |
| Phone:  |     |              | Email:           |               |        |                                |      |                                 |       |
| Ordered by/title:   |     |              | On-site Contact: |               |        | On-site Phone:                 |      |                                 |       |
| Payment Notice: <b>Advance rates</b> apply to fully paid orders received <b>15 days</b> prior to the first show day. <b>Standard rates</b> must be paid at move-in for all other orders. NO EXCEPTIONS. |     |              |                  |               |        |                                |      |                                 |       |
| <b>120 Volts Standard Electrical - Per Single Connection (nontaxable)</b>   |     |              |                  |               |        |                                |      |                                 |       |
| (Labor included for installation)   | QTY | Advance Rate | QTY              | Standard Rate | QTY    | 24-Hour Service (Advance Rate) | QTY  | 24-Hour Service (Standard Rate) | Total |
| 10 Amps (1100 Watts)  |     | \$149.00     |                  | \$187.00      |        | \$100.00                       |      | \$200.00                        |       |
| 20 Amps (2200 Watts)  |     | \$180.00     |                  | \$208.00      |        | \$100.00                       |      | \$200.00                        |       |
| <b>Total:</b>   |     |              |                  |               |        |                                |      |                                 |       |
| <b>208 Volts Single Phase - Per Single Connection (nontaxable)</b>  |     |              |                  |               |        |                                |      |                                 |       |
| (Labor included for installation)   | QTY | Advance Rate | QTY              | Standard Rate | QTY    | 24-Hour Service (Advance Rate) | QTY  | 24-Hour Service (Standard Rate) | Total |
| 208v Single Phase 20 Amp  |     | \$273.00     |                  | \$383.00      |        | \$300.00                       |      | \$500.00                        |       |
| 208v Single Phase 30 Amp  |     | \$325.00     |                  | \$420.00      |        | \$300.00                       |      | \$500.00                        |       |
| 208v Single Phase 40-60 Amp   |     | \$525.00     |                  | \$735.00      |        | \$300.00                       |      | \$500.00                        |       |
| 208v Single Phase 70-90 Amp   |     | \$966.00     |                  | \$1,323.00    |        | \$300.00                       |      | \$500.00                        |       |
| 208v Single Phase 100 Amp   |     | \$966.00     |                  | \$1,323.00    |        | \$300.00                       |      | \$500.00                        |       |
| 208v Single Phase 200 Amp   |     | \$1,260.00   |                  | \$1,628.00    |        | \$300.00                       |      | \$500.00                        |       |
| <b>Total:</b>   |     |              |                  |               |        |                                |      |                                 |       |
| <b>208 Volts Three Phase - Per Single Connection (nontaxable)</b>   |     |              |                  |               |        |                                |      |                                 |       |
| (Labor is not included for installation)  | QTY | Advance Rate | QTY              | Standard Rate | QTY    | 24-Hour Service (Advance Rate) | QTY  | 24-Hour Service (Standard Rate) | Total |
| 208v Three Phase 20 Amp   |     | \$341.00     |                  | \$478.00      |        | \$400.00                       |      | \$600.00                        |       |
| 208v Three Phase 30 Amp   |     | \$472.00     |                  | \$656.00      |        | \$400.00                       |      | \$600.00                        |       |
| 208v Three Phase 40-60 Amp  |     | \$735.00     |                  | \$1,029.00    |        | \$400.00                       |      | \$600.00                        |       |
| 208v Three Phase 70-90 Amp  |     | \$1,050.00   |                  | \$1,470.00    |        | \$400.00                       |      | \$600.00                        |       |
| 208v Three Phase 100 Amp  |     | \$1,050.00   |                  | \$1,470.00    |        | \$400.00                       |      | \$600.00                        |       |
| 208v Three Phase 200 Amp  |     | \$1,680.00   |                  | \$1,995.00    |        | \$400.00                       |      | \$600.00                        |       |
| <b>Total:</b>   |     |              |                  |               |        |                                |      |                                 |       |
| <b>Service Accessories (taxable)</b>  |     |              |                  |               |        |                                |      |                                 |       |
| (power not included)  |     |              |                  |               |        |                                | QTY  | Standard Rate                   | Total |
| 25' Round Extension Cord  |     |              |                  |               |        |                                |      | \$35.00                         |       |
| Triple Tap (3 Outlets)  |     |              |                  |               |        |                                |      | \$35.00                         |       |
| Power Strip   |     |              |                  |               |        |                                |      | \$35.00                         |       |
| Tax 9.025%  |     |              |                  |               |        |                                |      |                                 |       |
| <b>Total:</b>   |     |              |                  |               |        |                                |      |                                 |       |
| <b>Labor Rates (4-hour minimum)</b>   |     |              |                  |               |        |                                |      |                                 |       |
| Monday through Friday, 8:00 a.m. - 4:30 p.m. (except Holidays)  |     |              |                  |               |        |                                |      | \$155.00                        |       |
| Monday through Friday, 4:30 p.m. - 6:30 p.m. (except Holidays)  |     |              |                  |               |        |                                |      | \$232.50                        |       |
| Monday through Friday, 6:30 p.m. - 7:30 p.m. All day Saturday, Sunday, & Holidays   |     |              |                  |               |        |                                |      | \$310.00                        |       |
| <b>Total:</b>   |     |              |                  |               |        |                                |      |                                 |       |
| <b>Processing Fee</b> (avoid this fee when you order online) <span style="background-color: #92d050; padding: 2px;">ORDER ONLINE</span>   |     |              |                  |               |        |                                |      |                                 |       |
| <b>Order Total:</b>   |     |              |                  |               |        |                                |      |                                 |       |

By your signature below, you acknowledge and agree to *MCC Conditions and Regulations*. Payment must be in U.S. Funds. Use payment authorization form.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_



Minneapolis Convention Center  
1301 Second Ave South  
Minneapolis, MN 55403  
612-335-6550 | FAX 612-335-6600  
ExhibitorServices@minneapolismn.gov

## Minneapolis Convention Center Exhibitor Services Credit Card Authorization Form

Please provide the last 4 digits of your credit card number. MCC staff will call you to process the credit card payment.

|   |                   |                 |     |
|---|-------------------|-----------------|-----|
| Visa    Master Card    American Express    Discover   | Name on Card:     |                 |     |
| Name on Card (Last 4 digits only):<br>XXXX-XXXX-XXXX-   | Expiration Month: | Expiration Year |     |
| Billing Address:  | City:             | State:          | Zip |
| Phone:  | Email:            |                 |     |
| Ordered by:   | On-site Contact:  |                 |     |
| Date:   | On-site Phone:    |                 |     |
| By signing below you agree to the authorization and approval for the Minneapolis Convention Center to charge the credit card listed above for Exhibitor Services expenses at the Minneapolis Convention Center. |                   |                 |     |

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

### For MCC internal use only

|                |              |        |
|----------------|--------------|--------|
| Date Received: | Received By: | Notes: |
|----------------|--------------|--------|



Minneapolis Convention Center  
 1301 Second Ave South  
 Minneapolis, MN 55403  
 612-335-6550 | FAX 612-335-6600  
 ExhibitorServices@minneapolismn.gov

---



---

## CONDITIONS AND REGULATIONS

---



---

1. **ADVANCE ORDERS:** To receive advance rate, orders must be received a minimum of 15 days prior to first show day.
2. **RETURNED CHECK FEE: A \$30.00 service charge will be assessed for any returned checks.**
3. **CONDITIONS FOR PROCESSING SERVICE ORDER FORMS:**
  - A. Payment **IN FULL, IN U.S. FUNDS** must accompany service order form.
  - B. Date payment is received by the Minneapolis Convention Center will determine the applicable rate.
  - C. All order form information must be completed in full for order to be processed. Incomplete order forms could result in processing delays resulting in slow service installation.
  - D. No service will be installed until full payment is received.
  - E. Cancellations:
 

Refunds will be computed as follows:

    - I. After installation - **NO REFUND.**
    - II. Before installation, but 6 days or less prior to first scheduled move-in-day - **85% REFUND.**
    - III. Before installation and more than 6 days prior to first scheduled move-in day - **FULL REFUND.**
4. Rates quoted for all connections cover only the bringing of service to the booth in the most convenient manner as determined by the Minneapolis Convention Center and **DO NOT** include connecting equipment to provided services. Special placement or relocation of service will result in a labor charge. Payment **IN FULL** must be rendered for such services before the close of event day.
5. Advance orders will receive priority service.
6. Claims will not be considered unless filed in writing by exhibitor prior to close of show.
7. Requests for special voltage and/or other "Special Requirements" (see form) must be received by the Minneapolis Convention Center **30 days prior** to scheduled exhibitor arrival and move-in.
8. Use of open clip sockets, latex or lamp cord wire, unapproved duplex or triplex attachment plugs in exhibits is prohibited.
9. Standard wall, column and permanent building electrical outlets are not a part of booth space and are not to be used by exhibitors unless specified otherwise.
10. Under **NO circumstances shall anyone other than "house electrician" make electrical connections.**
11. Special equipment requiring company engineers or technicians for assembly, servicing, preparatory work and operation may be executed without "house electrician," however, all service connections and overload protection to such equipment must be made by **"house electrician" only.**
12. All equipment must be properly tagged or marked with complete information as to the type and/or amount of current voltage, phase, frequency, horsepower, etc. required.
13. All materials and equipment furnished by the Minneapolis Convention Center for this service order shall remain the property of the Minneapolis Convention Center and shall be removed **ONLY** by the Minneapolis Convention Center at the close of the show.
14. The Minneapolis Convention Center electricians are authorized to cut floor coverings to permit installation of service unless otherwise directed.
15. All exhibitors' 120 Volt cords must be of the 3 wire, grounded type. All exposed non-current carrying metal parts of fixed equipment, which are liable to be energized, shall be grounded.
16. The Minneapolis Convention Center reserves the right to refuse connection to any exhibitor whose equipment is deemed unsafe by the Minneapolis Convention Center's electrical supervisors.
17. Booth power will be turned on 1 hour prior to event opening and turned off 30 minutes after close. 24 hour service will be provided only to those locations that have ordered and paid for 24 hour service.
18. Power requirements crossing aisles will not be installed unless approved by show management.
19. Prices are based upon current wage rates and are subject to change without notice.
20. Refunds or credits in excess of \$15.00 dollars will be made automatically. Claims for refunds for less than \$15.00 must be made in writing.

---



---

|   |  |
|---|--|
| Standard Electrical Services.....         | 120 Volt, A.C., Single Phase, 60 Cycle |
|   | 208 Volt, A.C., Single Phase, 60 Cycle |
|   | 208 Volt, A.C., Three Phase, 60 Cycle  |
| Special Voltage Available on Request..... | 480 Volt, A.C., Three Phase, 60 Cycle  |
|   | 240 Volt, A.C., Three Phase, 60 Cycle  |



**Name of Show: Minneapolis Art and Gift Expo**

**Dates: 11/7/2025 to 11/9/2025**

**CONSUMABLE FOOD & BEVERAGE SALES POLICY**

Kelber Catering, Inc. (KCI) is the exclusive caterer and concessionaire within the Minneapolis Convention Center (MCC). KCI maintains exclusive rights for all consumable food & beverage sales for the MCC and its grounds, including outdoor plaza, surrounding sidewalks, marshalling yard and any other spaces under direct control of the MCC.

A Consumable Product is any product that may potentially be opened and consumed on site (e.g. pretzels, candies, popcorn, cookies, bottled water, soda, etc.). Consumable products must be pre-packaged and have a minimum sale price of \$21.00 per smallest saleable unit in order to be sold by exhibitors within the MCC grounds.

Non-Consumable Products are considered not readily consumed such as sauces, uncooked pasta, drink mixes, food mixes, spices, etc. These products can be sold by unit with no minimum pricing.

In order for an exhibitor to sell products within the MCC grounds this document must be signed and returned to KCI sales manager along with a readily available copy in your booth during show hours.

Your cooperation is greatly appreciated.

**Please sign and return this document by October 19, 2025**

**Exhibiting Company Name** \_\_\_\_\_

**Booth #** \_\_\_\_\_

**Onsite Contact:** \_\_\_\_\_

**Cell** \_\_\_\_\_ **Email** \_\_\_\_\_

Authorized Signature

By signing, I certify that I have read the above information

\_\_\_\_\_  
Printed Name Date



---

---

---

## Manufacturers & Distributors Food Sampling Application for Exhibit Booth Sampling at the Minneapolis Convention Center

Food and Beverage samples may only be distributed directly from a Manufacturer or Distributor's exhibit booth within the show floor exhibit space. Form must be completed and submitted for approval, at **least 10 business days** prior to first event date, to Kelber Catering, Inc. (KCI) the exclusive caterer within the Minneapolis Convention Center. KCI will review your request and reply within 3 business days of receipt.

- 1.) Food and Beverage samples are limited to products manufactured, processed or distributed by the exhibiting company within their exhibit booth space only.
- 2.) Items distributed are limited to sample sizes listed only; **no exceptions: Food items are limited to maximum of 2 oz. portions.**
  - Non-Alcoholic beverages are limited to maximum of 5 oz. portions
  - Alcoholic beverages are limited to\*:
    - Beer - 3 ounces
    - Wine -1.5 ounces
    - Liquor or Cordials .75 ounce

3.) Manufacturer or Distributor wishing to sample full size food products or non-alcoholic beverages are required to complete this application within **45 days of event** and submit for approval review to KCI. Corkage fees will apply, if approved for full size food and beverage products. Corkage fee pricing will be determined on product and size.

\*Exhibitors wishing to distribute alcohol products must contact KCI directly at 612-335-6045 in advance of completing sampling application. Corkage fees will apply to any sampling of alcohol products. A KCI bartender is required to serve sample alcohol product from exhibitor booth.

Company: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Contact name: \_\_\_\_\_

Phone: \_\_\_\_\_ Cell: \_\_\_\_\_

Email Address: \_\_\_\_\_

Product Description & Size: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



The product listed above has been approved to be given away on show day(s) only. Product must be exactly as description states and meets all sample size requirements. Please have this form present at booth during show hours.

By signature hereon, above company or individual agrees to hold KCI and MCC harmless of any concerns arising from sample distribution of above stated products. It is the responsibility of the sampling company to have safe handling of products along with a hand washing station within the booth area. It is the responsibility of sampling company to inform show management of product sampling and to comply with all guidelines set forth within the Minneapolis Short Term Food Permit, see link.

[Short-Term Food Permit - City of Minneapolis \(minneapolismn.gov\)](http://minneapolismn.gov)

Client Name: \_\_\_\_\_ Signature: \_\_\_\_\_ Date: \_\_\_/\_\_\_/\_\_\_  
Please print

Approved by: \_\_\_\_\_ Signature : \_\_\_\_\_ Date: \_\_\_/\_\_\_/\_\_\_  
KCI Representative



# Minneapolis Short Term Food Permit application

For reasonable accommodations or alternative formats please contact us at 612-673-2301 or [environmentalhealthpermit@minneapolismn.gov](mailto:environmentalhealthpermit@minneapolismn.gov).

People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000.

TTY users call 612-263-6850.

Para ayuda, llame al 311.

Rau kev pab, hu 311.

Hadii aad caawimaad u baahantahay, wac 311.

A short term food permit is required to sell or give away food to the public in Minneapolis.

This permit application is valid for the event listed.

You may operate using a short term permit a total of 10 days per calendar year. Give your application to your Event Food Sponsor at least 2 weeks before the first day of the event. Do not send your completed application to the City of Minneapolis.

Please expect us to contact you by the email or phone number listed on your application. This is to validate any discrepancies, questions, or to validate items listed on your application.

## Section A – Applicant information

|  |                      |                                |                      |
|--|----------------------|--------------------------------|----------------------|
| Event name   |                      | Dates of the event             |                      |
| <input type="text"/>                                     |                      | <input type="text"/>           |                      |
| Vendor name (please print)                               |                      | Business name (please print)   |                      |
| <input type="text"/>                                     |                      | <input type="text"/>           |                      |
| Street address (please print)                            |                      |                                |                      |
| <input type="text"/>                                     |                      |                                |                      |
| City   | State                | ZIP                            | Telephone number     |
| <input type="text"/>                                     | <input type="text"/> | <input type="text"/>           | <input type="text"/> |
| Email address (please print)                             |                      |                                |                      |
| <input type="text"/>                                     |                      |                                |                      |
| <b>If you have a license under another jurisdiction:</b> |                      |                                |                      |
| Jurisdiction (city, county, state or tribal)             |                      | Enter your license number here |                      |
| <input type="text"/>                                     |                      | <input type="text"/>           |                      |
| License address  |                      |                                |                      |
| <input type="text"/>                                     |                      |                                |                      |

Section B - Food and beverages

Please list all food and beverages you plan to sell, give away or sample

Please list where you will get your food and beverages such as grocery stores, food suppliers, and farms

Section C - Licensed kitchen

All food storage or preparation outside of the event can only occur in a licensed kitchen. If you are purchasing food on the day of the event and discarding leftovers, you may skip this section.

| Licensed kitchen name | License #            | Address, city, state, ZIP | Phone #              |
|-----------------------|----------------------|---------------------------|----------------------|
| <input type="text"/>  | <input type="text"/> | <input type="text"/>      | <input type="text"/> |

Submit the letter giving you permission to use or lease the licensed kitchen. Submit the letter with this application.

Section D - Transporting food to the event

How long will your food be in transit? (in miles and transportation time)

What will you use to keep foods cold or hot?

Section E - Equipment and handwashing

If your event is longer than 4 hours:

- You must use mechanical refrigeration to hold time and temperature control (TCS) for safety foods. Equipment must be food safe.
- Sterno™ and other canned heat are not allowed at outdoor events.
- Domestic slow cookers and crock pots are not allowed.

Please list all equipment you plan to use at the event

Will you have handwashing within 10 feet? **(Required if you serve open food, beverages, or samples)**

Yes                      No

Will you have mechanical refrigeration at the event for cold holding?

Yes                      No

**Section F – Food prepared before event**

List the menu items you will prepare or store before the event. Describe how you will prepare or store your menu items. All activities listed in this section must occur in licensed kitchen. (If more space is needed, send an attachment of the additional menu items)

| Menu Item | Description<br><i>(Example—cold holding, cooking, storing)</i> |
|-----------|--|
|           |  |
|           |  |
|           |  |
|           |  |
|           |  |
|           |  |
|           |  |

**Section G – Food prepared at the event**

List the menu items you will prepare at the event. Describe how you will prepare or store your menu items. If your food items are prepackaged, describe how you are holding the item. (If more space is needed, send an attachment of the additional menu items)

| Menu Item | Description<br><i>(Example—cold holding, cooking, hot holding)</i> |
|-----------|--|
|           |  |
|           |  |
|           |  |
|           |  |
|           |  |
|           |  |
|           |  |

Read and initial each item to verify you understand the requirements.

**I understand:**

- Once my application is approved, changes cannot be made to the menu.
- I am required to use the food vendor checklist and have it available during my inspection
- Hand washing must be set up within 10 feet of menu items being served or prepared.
- That the city of Minneapolis has rules on containers used for serving food and drinks under the Green To Go city ordinance.
  - All to-go containers must be reusable, recyclable, or compostable.
- I must keep cold time/temperature control for safety foods at or below 41°F.
  - If the event is over four hours long, I must use mechanical refrigeration.
- My food or beverage service will be immediately closed for any of these reasons:
  - Serving opened food or beverage without hand washing.
  - Preparing or bringing food from home or from an unlicensed facility.
  - Contamination or other immediate health hazards.
  - Not bringing enough hot and cold holding equipment.

Applicant signature

Date

**Submit your application**

Applications may be submitted to the Food Event sponsor of the event you are attending.

Please expect us to contact you by the email or phone number listed on your application. This is to validate any discrepancies, questions, or to validate items listed on your application.

## Food Vendor Checklist

Vendors must complete the Food Vendor Checklist during set-up on the first day of the event.

For reasonable accommodations or alternative formats please contact the Minneapolis Health Department at 612-673-3000.

People who are deaf or hard of hearing can use a relay service to call 311 agents at 612-673-3000.

TTY users call 612-673-2157 or 612-673-2626.

Para asistencia 612-673-2700

Rau kev pab 612-673-2800

Hadii aad Caawimaad u baahantahay 612-673-3500

### Fill out during set-up on the first day of the event

#### 1. Hand Washing Station *(Required for open food or beverage)*

- a. Minimum 5-gallons warm water
- b. Container with hands-free spigot
- c. 5-gallon waste water container
- d. Pump soap and paper towels

#### 2. Floor and Ceiling *(Required for open food or beverage)*

- a. Provide smooth, cleanable floors on dirt, gravel or grass surfaces
- b. Onsite booth has overhead protection

#### 3. Food Source/Menu *(Immediate closure if out of compliance)*

- a. No foods are prepared or stored at home
- b. All foods are prepared at a licensed commercial kitchen or onsite at the event

#### 4. Employee Hygiene

- a. Food workers wash hands before beginning food service and often during service
- b. Food workers must not work if ill with vomiting or diarrhea in the last 24 hours
- c. Don't touch ready-to-eat food with bare hands. Use gloves or utensils
- d. No pets in the food service area

#### 5. Food Temperature Control

- a. Hot foods held at 135°F or above
- b. Cold foods held at 41°F or below
- c. Adequate equipment to maintain temperatures hot or cold: (1) Short term food vendors at events lasting more than four hours must use mechanical refrigeration (2) Short term food vendors at events lasting four hours or less may use ice in insulated coolers to maintain 41°F (3) Seasonal food vendors must use NSF, CSA, ETL, or UL accredited or certified mechanical refrigeration at all events
- d. A thermometer to measure food temperature is provided

CONTINUED

**Food Vendor Checklist – continued**

**6. Storage**

- a. Food is stored at least 6" above the floor or inside a closed ice chest or waterproof box
- b. Ice being used to chill beverages is draining
- c. All plates, cups, utensils and equipment are stored at least 6" above the floor

**7. Ice**

- a. Ice used for chilling is not used for serving
- b. Ice bags are kept off the floor or ground
- c. Ice is served with an ice scoop that has a handle
- d. Ice is not handled with bare hands or contaminated (*ice scoop handle must be kept out of ice*)

**8. Cooking**

- a. Raw chicken or poultry is cooked to at least 165°F
- b. Raw ground beef or pork is cooked to at least 155°F
- c. Raw steak, pork, fish or eggs are cooked to at least 145°F
- d. Items previously cooked & cooled at a licensed kitchen must be reheated to 165°F for hot holding

**9. Food Protection**

- a. Self-serve condiments are (1) in squeeze bottles, (2) in individual packets, or (3) in containers with lids
- b. All open food is protected from customer contamination

**10. Sanitizer** (*If needed for wiping cloths or dishwashing*)

- a. Unscented bleach or Quaternary (Quat) sanitizer available
- b. Sanitizer test strips available
- c. Bleach concentration at 50-200 ppm or Quat at 200-400 ppm
- d. Wiping cloths stored in bucket with sanitizer solution

**11. Dish Washing** (*Choose one option*)

- a. I will wash, rinse and sanitize equipment and utensils used for time/temperature control for safety food while on site
- b. I will bring enough extra equipment and utensils used for time/temperature control for safety food to switch out every four hours

**12. End of Day Clean-Up**

- a. Any remaining hot food is discarded (*leftover hot food from temporary events shall not be cooled and re-served*)
- b. Food and equipment stored in a secure location overnight
- c. Booth operator has identified an approved location for disposal of liquid waste and oil/grease
- d. Liquid waste, oil/grease will be properly disposed of
- e. self-inspection sheet is complete and available for Event Sponsor and Inspector to view

## Food Vendor Guidelines

Event food items must meet food safety standards for handling, preparation and storing to prevent foodborne illness.

- 1. All vendors must complete the Food Vendor checklist before opening on the first day of an event.**
- 2. Prepare all food in a licensed commercial kitchen or on-site.** Home prepared foods are allowed only for vendors listed in MN Statute 28A.15.
- 3. Use mechanical refrigeration to keep time/temperature control for safety foods cold.** *Exception: Insulated coolers with ice may be substituted by Short Term vendors only when the event is 4 hours or less. (Seasonal Vendors must always use NSF, CSA, ETL, or UL accredited or certified mechanical refrigeration)*
- 4. Always keep time/temperature control for safety foods, such as meats, fish, poultry, cooked rice and salads, at 41°F or colder or 135°F or hotter.** Use a metal-stem thermometer to check internal food temperatures.
- 5. Reheat food quickly to 165°F and hold at 135°F or higher.** Domestic slow cookers and crock pots are not allowed. Sterno™ and other canned heat are not allowed at outdoor events.
- 6. All food stands must have a tent or canopy.** If you are at an event where the tent or canopy is on grass or dirt, you must provide flooring (*mats, plywood, etc.*) for the Food Stand. *Exception: Flooring is not needed if all foods and beverages are packaged and remain unopened when served.*
- 7. Store all foods, beverages, ice, utensils and paper products at least six inches above the ground or floor.** Label chemicals and store soap, sanitizer, insect sprays and chemicals away from food and food related items.
- 8. Prepare and serve all foods out of reach of the customers.** Self-service is not allowed unless proper utensils are provided such as: individual soufflé cups for dips, toothpicks for individual food samples, tongs for serving chips, etc.

- 9. A fire extinguisher must be provided if cooking with an open flame.**
- 10. Liquid Propane tanks over 20 pounds require a permit from Minneapolis Fire Inspection Services.** For permit application call 311 or outside Minneapolis call (612) 673-3000. Gas hose must be constructed of rigid copper, black iron or galvanized pipe.
- 11. Practice good personal hygiene.** Do not work within 24 hours of being sick (vomiting or diarrhea). Do not eat in the food service area. Wash hands frequently.
- 12. Provide hand washing if you prepare or serve open food or beverage.** Handwashing must be set up within 10 feet of food stand. Restroom hand sinks do not satisfy this requirement. Hand sink may be a permanent fixture, a mobile tank-based unit, or a gravity-fed set-up.

Mobile Hand Washing Sink



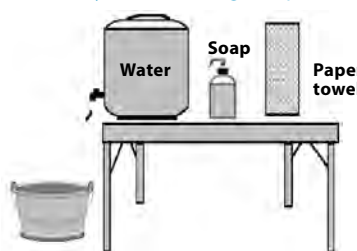
### Gravity-fed hand washing:

- Insulated 5 gallon container of warm, potable water
- Water should be refilled before the level comes down to 2 inches from the spigot
- Container must have a hands-free spigot that can be turned on and off
- Liquid hand soap
- Paper towels
- Catch bucket of at least 5 gallons

Hands-Free Spigot



Gravity Hand Washing Setup



- 13. Wash equipment and utensils.** Bring enough of your utensils and equipment used with time/temperature control for safety food to switch out to new ones at least every four hours.

If you will wash equipment and utensils at the event, wash, rinse and sanitize them at least every four hours in a 3-compartment sink or 3-bucket set-up. The sinks or buckets must be large enough for your largest utensil to fit.

1. Wash in warm, soapy water
2. Rinse in clean water
3. Sanitize in bleach or quaternary solution

Bring test strips to check sanitizer (50-200 PPM for Chlorine; 200 – 400 PPM for Quaternary)

Utensil Washing Setup



**Failure to comply with these guidelines can result in a citation, closure of food booth, or denial of future permits.**



Minneapolis has rules on containers used for serving food and drinks.

- All food businesses licensed in Minneapolis must follow Green to Go rules
- Caterers, hospitals, and nursing homes do not need to follow Green To Go rules

Green To Go rules apply to food and drinks meant to be eaten immediately or taken to go. Food and drinks must be put in containers that are either:

- Reusable
- Recyclable
- Compostable

### Recyclable Plastics

Choose recyclable plastics with a #1, #2 or #5.



### Compostable Plastics

Choose compostable plastics with the BPI certified logo.



### Black plastic

Black plastic is trash.

- Avoid using black plastic containers
- Local recycling facilities are not able to recycle black plastic



### Not allowed

- #6 plastics (polystyrene)
- Styrofoam™ (expanded polystyrene)



[minneapolismn.gov/green-to-go](http://minneapolismn.gov/green-to-go)

For reasonable accommodations or alternative formats please contact an Environmental Health supervisor at 612-673-2301 or [Health@Minneapolismn.gov](mailto:Health@Minneapolismn.gov). People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. TTY users call 612-263-6850. Para asistencia, llame al 612-673-2700 - Rau kev pab 612-673-2800 - Hadio aad Caawimaad u baahantahay 612-673-3500.

## Collection bins

Food businesses must provide collection bins for each type of material used.

- Recyclable materials must be recycled
- Compostable plastics must be collected as organics and sent for composting



## Exempt items

These items do not need to meet Green To Go rules:

- Utensils
- Straws
- Stir sticks



## Utensil suggestion

- Ask customers if they need utensils, straws and stir sticks. Only give them out when needed.
- This can save money and reduce waste

## Packaging food onsite

Individual servings of food and drinks must be in packaging that meets Green To Go rules.

This does not include:

- Foods prepackaged by a manufacturer, producer or distributor
- Plastic films less than 10 mils thick

## Be aware

Some products promoted as green or good for the environment do not meet Green To Go rules.

## Hennepin County

Hennepin County offers grants, signage, and technical assistance to businesses. Visit [hennepin.us/business-recycling](http://hennepin.us/business-recycling), email [businessrecycling@hennepin.us](mailto:businessrecycling@hennepin.us) or call 612-543-9298.



# Operator Certificate of Compliance

Read the information on the back before completing this certificate. **Person selling at event:** Complete this certificate and give it to the operator/organizer of the event. **Operator/organizer of event:** Keep this certificate for your records.

**Do not send this form to the Department of Revenue.**

|                      |   |  |                         |                |
|----------------------|---|--|-------------------------|----------------|
| <b>Print or Type</b> | Name of Business Selling or Exhibiting at Event |  | Minnesota Tax ID Number |                |
|                      | Seller's Complete Address                       |  | City                    | State ZIP Code |
|                      | Name of Person or Group Organizing Event        |  |                         |                |
|                      | Name and Location of Event                      |  |                         |                |
|                      | Date(s) of Event                                |  |                         |                |

|                         |  |
|-------------------------|--|
| <b>Merchandise Sold</b> | Describe the type of merchandise you plan to sell. |
|                         |  |
|                         |  |

|  |   |
|--|---|
| <b>Sales Tax Exemption Information</b> | Complete this section if you are not required to have a Minnesota tax ID number.  |
|  | <input type="checkbox"/> I am selling only nontaxable items.  |
|  | <input type="checkbox"/> I am not making any sales at the event.  |
|  | <input type="checkbox"/> I participate in a direct selling plan, selling for _____ ( <i>name of company</i> ), and the home office or top distributor has a Minnesota tax ID number and remits the sales tax on my behalf. This is  |
|  | <input type="checkbox"/> a nonprofit organization that meets the exemption requirements described below:  |
|  | <p>_____ Candy sold for fundraising purposes by a nonprofit organization that provides educational and social activities for young people primarily aged 18 and under (<i>MS 297A.70, subd. 13[a][4]</i>).</p> <p>_____ Youth or senior citizen group with fundraising receipts up to \$20,000 per year (\$10,000 or less before January 1, 2015) (<i>MS 297A.70, subd. 13[b][1]</i>).</p> <p>_____ A nonprofit organization that meets all the criteria set forth in MS 297A.70, subd. 14.</p> |

|                  |  |                 |
|------------------|--|-----------------|
| <b>Sign Here</b> | <i>I declare that the information on this certificate is true and correct to the best of my knowledge and belief and that I am authorized to sign this form.</i> |                 |
|                  | Signature of Seller  | Print Name Here |
|                  | Date   | Daytime Phone   |
|                  |  |                 |

**PENALTY** — Operators who do not have Form ST19 or a similar written document from sellers can be fined a penalty of \$100 for each seller that is not in compliance for each day of the selling event.

# Information for Sellers and Event Operators

---

Operators/organizers of craft, antique, coin, stamp or comic book shows; flea markets; convention exhibit areas; or similar events are required by Minnesota law to get written evidence that persons who do business at the show or event have a valid Minnesota tax ID number.

If a seller is not required to have a Minnesota tax ID number, the seller must give the operator a written statement that items offered for sale are not subject to sales tax.

All operators (including operators of community sponsored events and nonprofit organizations) must obtain written evidence from sellers.

Certain individual sellers are not required to register to collect sales tax if they qualify for the isolated and occasional sales exemption. To qualify, all the following conditions must be met:

- The seller participates in only one event per calendar year that lasts no more than three days;
- The seller makes sales of \$500 or less during the calendar year; and
- The seller provides a written statement to that effect, and includes the seller's name, address and telephone number.

This isolated and occasional sales provision applies to individuals only. It does not apply to businesses.

## Sales Tax Registration

To register for a Minnesota tax ID number, call 651-282-5225.

A registration application (Form ABR) is also available on our website at [www.revenue.state.mn.us](http://www.revenue.state.mn.us).

## Information and Assistance

If you have questions or want fact sheets on specific sales tax topics, call 651-296-6181.

Most sales tax forms and fact sheets are also available on our website at [www.revenue.state.mn.us](http://www.revenue.state.mn.us).

For information related to sellers and event operators, see Fact Sheet #148, *Selling Event Exhibitors and Operators*.

We'll provide information in other formats upon request to persons with disabilities.