

# GUIDELINES FOR PROVIDING SAFE FOOD SAMPLES

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## PROCESSED FOOD SAMPLING

### Best Practice:

- Prepare samples at a licensed kitchen prior to arriving at the market.
- **Samples must be covered at all times.**
- Packaged items (i.e., jelly, salsa, etc.) may be opened one package at a time and supplied with a disposable utensil for customers to use.
- Use toothpicks, wax paper, paper sampling cups, or disposable utensils to distribute samples.
- Temperature control must be maintained on items needing refrigeration after opening until the food is consumed or discarded.
- Procure your own trash bin for customers to dispose of sample cups/utensils.

### Minimum:

- Bring several clean, sanitized knives and cutting boards in protective plastic containers or food storage bags, wrapped in plastic wrap, etc.
- Use clean equipment to cut product.
- Replace soiled knives, cutting boards, etc. with clean items every four hours.
- Use single service items whenever possible.
- Take soiled items with you at the end of the day.

## FRESH FRUIT + VEGETABLE SAMPLING

### Best Practice:

- Prepare samples at an approved facility prior to arriving at the market.
- Anytime there is exposed food handling, a handwashing station is required. The only exemption from this would be pre-portioned samples prepared at a licensed facility that does not require manipulation or handling prior to customer sampling.

### Minimum:

- Preparation of fruit and vegetable samples requiring cutting or slicing on site must follow the procedures listed below:
  - Bring several clean knives and cutting boards in protective plastic containers or food storage bags, wrapped in plastic wrap, etc.
  - Use clean equipment to cut product, taking care to store in-use items so they are protected from contamination.
  - Replace soiled knives, cutting boards, etc. with clean items every four hours.
  - Use single service items.
  - Store soiled items in a closed bag or container to avoid attracting insects. Take soiled items with you at the end of the day.
  - Should on-site utensil and equipment washing be necessary, set up and operate as shown in warewashing section.
- All fruits and vegetables must be rinsed thoroughly in clean water.
- **Serving must be done in a manner protecting the sample from any bare hand contact.**
- Cut melons, leafy greens, and tomatoes are potentially hazardous. They must be cut on site and need to be maintained at 41°F or below throughout storage, transportation, cutting, and serving.

## MEAT/POULTRY/FISH SAMPLING

### Best Practice

- Provide meats in pre-formed patties, or pre-cut portions not requiring on-site preparation.
- Cooked items should be served directly from a covered grill or heating unit at 135 degrees Fahrenheit or above. They should be served using sanitary methods, such as single use forks or toothpicks.

### Minimum

- When foods are cooked and held, the product must be held at 135°F or above. You should always have a thermometer with you to ensure your product is held to temperature.
- Foods must be protected from environmental contamination and insects at all times.
- Provide condiments in single service packets, unless the condiment is an item being offered as a sample.
- Should on-site utensil and equipment washing be necessary, set up and operate as shown in warewashing section.
  - If you do not have a warewashing station, then you **MUST** have back up utensils.

## PERSONAL HYGIENE

- Avoid Bare Hand Contact With Ready-To-Eat Food
- Practice Good Personal Hygiene
- Wash Hands Frequently and Properly
- Exclude ill Employees From Work

## TEMPERATURE CONTROL OF FOODS

Temperature Control for Safety foods must be maintained at proper temperature to prevent the growth of disease causing organisms.

- **Hot Holding:** 135°F or higher.
- **Cold Holding:** 41°F or below.

**Food Protection:** All food shall be protected from customer handling, coughing, sneezing, or other contamination by wrapping or using other effective barriers. Preparation of samples must be done using smooth, cleanable surfaces that are protected from customer traffic. Slicing may not be done on vehicle tailgates or by using pocket knives. Display food samples on disposable plates or trays. When transporting pre-prepared samples, protect from contamination and maintain temperature control of Temperature Control for Safety (TCS) foods.

**Sanitizing:** An approved sanitizer must be provided for sanitizing food contact surfaces. Sanitizers must be used at appropriate strengths as specified by manufacturer. Soak clean, rinsed items in sanitizing solution for at least 60 seconds and then air dry. An approved test kit to measure sanitizer concentrations must be available and used.