



## **SAMPLING REQUIREMENTS**

### **GENERAL**

A food vendor offering samples shall comply with all good food handling practices and must protect the food from contamination at all times. All samples must be prepared within the confines of a licensed food establishment.

### **EQUIPMENT**

Equipment shall be located and installed in a way that prevents food contamination and facilitates the cleaning of the sampling area. Proper sneeze protection (sneeze shields, protection by distance, v-notch container lids, covered samples, etc.) shall be provided. A small diameter probe thermometer is required for any Time/Temperature Control for Safety food (TCS) samples.

### **UTENSILS**

All food utensils must be washed, rinsed and sanitized on premise in the sink facilities provided by the licensed food establishment, unless other methods have been approved by this Department. All vendors offering samples shall provide and use only single service food utensils and articles offered to the consumer.

### **HAND WASHING**

Hand washing facilities shall be made available. A temporary hand washing facility may be used if a permanently plumbed hand washing sink is not available. The temporary hand washing set up shall consist of free flowing warm water, soap, and individual paper towels. A catch bucket is required to catch the waste water created during hand washing. A push nozzle/button container is not permitted. The hand washing facility shall be conveniently located in the sampling area. Hands should be washed upon returning to the workstation and at any other time the hands may have become soiled or contaminated.

### **FOOD PROTECTION**

Under no circumstances shall customers be allowed to serve themselves.

All food while being transported, stored, prepared, displayed, and served must be protected from contamination. All TCS food shall be maintained at safe temperatures (41° F or below, or 135° F, or above). Raw fruits and vegetables shall be washed before use.

Food vendors working in the sampling area must limit their food service to heating, slicing, dipping, or pouring of a product. More extensive food preparation, including cooking from the raw state, requires licensure.

### **COOKING TCS FOOD PRODUCTS**

All TCS food products must be cooked within the confines of a licensed food establishment. The only exception is when the products come in packaged form and can be cooked in the original package inside of a microwave oven. The following final cooking temperatures must be met:

Poultry – 165 °F  
Pork – 145 °F

Ground Beef – 155 °F  
Seafood – 145 °F

Beef – 145 °F

All TCS starch products must be prepared in accordance with package or recipe directions. After cooking, all TCS foods must be held at 135°F or above. Any prepared foods must be discarded at the end of the sampling period.

### **PERSONNEL**

All food and warming utensils must be stored out of reach of the public whenever attendant is absent from the sampling area. Personnel working in area must have hair restrained above the collar or in a hair net. Eating, drinking, or using tobacco in the area where food is being prepared is prohibited.