



FOOD SAMPLING RECOMMENDATIONS AT TEMPORARY EVENTS

GENERAL

All food sampling shall comply with applicable provisions of OSDH Chapter 257 Food Service Establishment Regulations. Food must be protected from contamination during storage, service, and preparation. The regulatory authority may impose additional requirements or prohibit sampling as deemed necessary to protect against health hazards.

FOOD SUPPLIES

All food must be from an approved source, in sound condition, free from spoilage, filth, or other contamination. All food preparation must be conducted in an approved facility. Foods not prepared in an approved facility and any foods not from an approved source, are subject to embargo or destruction.

HANDWASHING SINK

A conveniently located handwashing sink should be provided, even if gloves are worn. An exception may be made when all products for sampling are individually prepackaged. If a hand sink is not convenient (within 25 feet) then a temporary handwashing station should be provided.

A temporary handwashing station consists of a five-gallon container of 100°F water with a hands-free type valve so that both hands can be washed at the same time. In addition, an adequately sized catch basin along with soap and paper towels shall be provided.

SNEEZE SHIELDS

Adequate facilities should be provided to protect food sampling operations from contamination during preparation and serving. This may require sneeze shielding at the preparation area or configuration of the sampling booth to provide sufficient separation of the exposed food from the customers.

COLD AND HOT HOLDING UNITS

All refrigeration units shall:

- Be capable of always maintaining food at 41°F or below.
- Be provided with an accurate thermometer.

All hot storage or display facilities shall:

- Be capable of always maintaining hot food at an internal temperature of 135 °F or above.
- Be provided with an accurate thermometer.



WAREWASHING FACILITY

A three-compartment sink is recommended if food is prepared for sampling.

This requirement will be satisfied if the retail store or event sponsor makes such facilities available. Three, adequately sized containers may be utilized if a three-compartment sink is not available. Approved sanitizer and sanitizer test strips must be provided.

TEMPERATURE RECOMMENDATIONS

Temperature of Time/Temperature Control for Safety Foods shall comply with Chapter 257 for cooking, hot and cold holding. Time may be utilized as a control, provided proper logs are maintained to indicate foods are not held out of temperature for longer than four hours.

THERMOMETERS

A metal stem product thermometer should be provided to monitor food temperature requirements for cooking, hot holding, and cold holding.

GARBAGE AND REFUSE

Receptacles for refuse will be provided and will be durable, cleanable, insect and rodent resistant, leak proof and non-absorbent.

CUSTOMER SELF SERVICE

No self-service from bulk food containers shall be allowed for sampling.

Food shall be protected from coughs, sneezes, insects, and other contamination. Clean sanitized containers, tongs, and utensils shall be used.

Individual single use portion containers, food items on toothpicks, or papers should be utilized.

Self-service operations should be continuously monitored by the food vendor. Foods shall be stored and handled in a manner that prevents cross contamination. It is the operator's responsibility to discard foods which have potentially been contaminated by coughs, sneezes, or other matter from the public.

LICENSING

If any food is being sold in conjunction with sampling operations at other than a licensed retail store, an appropriate license must first be obtained.