



# 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. No home preparation is allowed. Foods not prepared in an approved facility and any foods not from an approved source, are subject to embargo or destruction.

## HAND WASHING SINK

A conveniently located hand sink must 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 hand washing station must be provided at the sampling location. At a minimum, this must consist 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. An adequately sized catch basin must be provided. Soap and paper towels shall be provided. Hand gels and wipes are not a substitute for hand washing.

## SNEEZE GUARDS

Adequate facilities (sneeze guards) shall 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 maintaining food at 41°F or below at all times.
- Be provided with an accurate thermometer.

All hot storage or display facilities shall:

- Be capable of 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 required 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 provided or available. Sanitizer test strips must be provided.

## **TEMPERATURE REQUIREMENTS**

Temperature requirements 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 shall be provided to monitor food temperature requirements for cooking, hot holding and cold holding.

## **WIPING CLOTHS**

Operations that involve food preparation shall provide a container with a wiping cloth stored in an approved sanitizing solution.

## **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. Additionally, uses of community dip containers are prohibited. 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 must be utilized.

Self-service operations must be continuously monitored by the food vendor and approved by the Health Department. Foods shall be stored and handled in a manner that prevents cross contamination. If a sampling station is left unattended for any reason, all foods must first be stored in a secure manner, and upon resuming sampling operations; all surfaces shall be cleaned and sanitized. It is the operator's responsibility to destroy foods which have potentially been contaminated by coughs, sneezes, or other manner 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.