



## **FOOD DEMO/SAMPLING REQUIREMENTS**

### **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 related to the conduct of food sampling. Requirements may be modified or waived when no health hazard will result.

### **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.

### **EQUIPMENT**

Equipment requirements vary depending upon the level of preparation and method of dispensing. 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 hand washing station must be provided at the sampling location. At a minimum, this must consist of a five-gallon container of warm water (80° F to 110° F) with a hands free type valve in order that both hands can be washed at the same time. A catch basin must be a minimum of 8"x10" and 4" in depth. Soap and paper towels shall be provided. Hand gels and wipes are not a substitute for hand washing.

Adequate facilities (sneeze shields) shall be provided to protect food sampling operations from sneezes 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.

Adequate facilities shall be provided to maintain proper temperatures for cold or hot holding of potentially hazardous foods.

A three compartment sink with a drain board or rack for air-drying shall be provided, if preparation of food for sampling requires use of utensils or food containers. This requirement will be satisfied, if the retail store or event sponsor makes such facilities available. Adequately sized dish pans may be utilized if a three-compartment sink is not provided or available.

A metal stem food product thermometer shall be provided to ensure temperature requirements of potentially hazardous foods shall comply with Chapter 257 for cooking and hot or cold holding. Proper waste receptacles shall be provided.

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



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### FOOD PROTECTION

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 hair, coughs, sneezes, insects, and other contamination. Use of clean sanitized containers, tongs, utensils, etc, shall be observed.

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. Temperature requirements of potentially hazardous 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. Limited quantities of food may be displayed for short periods of time, without sneeze shields, provided the foods are under direct continuous supervision. It is the operator's responsibility to destroy foods which have potentially been contaminated by coughs, sneezes, or other manner from the public.



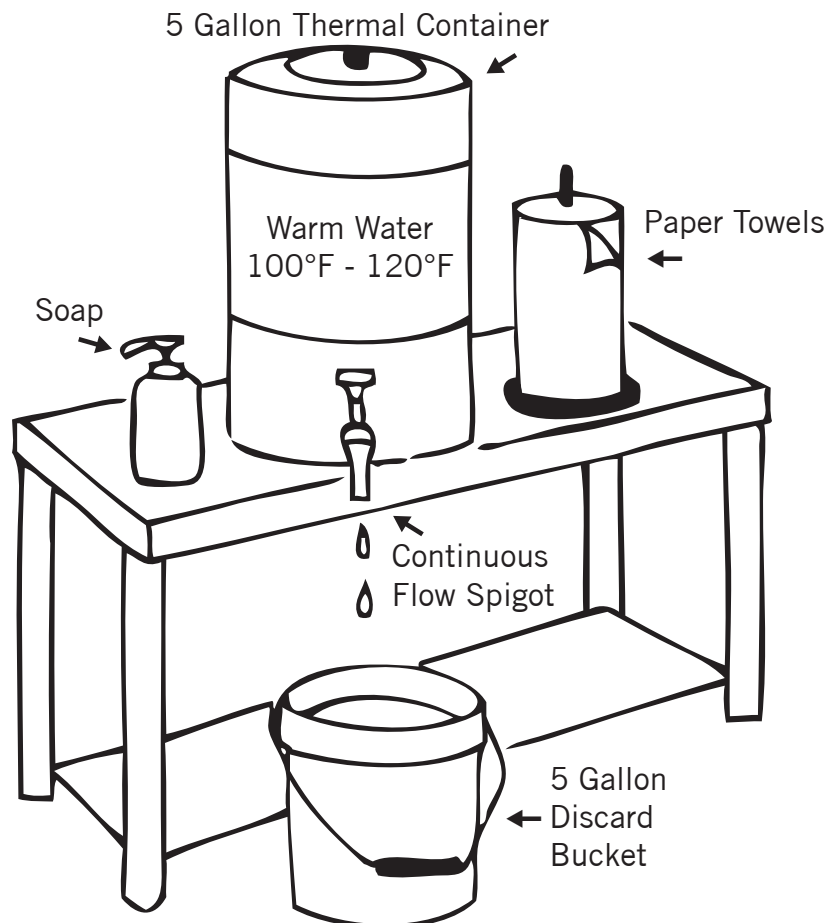
*To check effectiveness of your sneeze guard, draw an imaginary line from your nose and mouth area to the food item; if the sneeze guard stops the liquids exiting your nose and mouth, then you have an effective sneeze guard protection.*

### 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.

# How to Setup a Temporary Handwash Station

The handwashing station must consist of a 5-gallon thermal (insulated) container with a spigot that provides a continuous flow of warm (100°F-120°F) running water, soap, paper towels and a 5-gallon bucket to collect the dirty water. Any Temporary Food Establishment found without adequate handwashing facilities will be closed or required to stop selling or giving away food samples until the violations are corrected. A reinspection is required if the handwashing station is not set up as described.



Any large retail chain store sells the 5-gallon insulated container and the spigots are easily changed out with the continuous flow version from any restaurant supply store.

Call (405) 425-4348 for more information.