



# Food Sampling

## At Public Events

*In order to protect public health and prevent tampering of foods the following guidelines are required*

1. **DO NOT USE common bowls for dipping. Do not use common bowls, plates or trays for the service or display of foods.**
  - **Do use** single service portions such as soufflé cups, paper plates, napkins, dispensing containers, or pre-wrapped foods.
2. Foods must be protected from the public. (provide sneeze guards, cover foods and keep foods behind product display)
3. Food sampling is to be limited to non-hazardous food items.  
(foods that **do not** require refrigeration)  
Jellies, jams, beef jerky, sauces, breads, most fresh produce, nuts, candy
4. Gloves and/or utensils must be used to prevent bare hand contact.
5. Provide a temporary hand wash station:
  - Water in a container with a spigot
  - Soap
  - Paper towels
  - Waste bucket
6. Failure to comply with these guidelines will result in **closure** of your sampling operation.

**Note:** *Foods being sampled that require refrigeration and/or cooking will need a **Temporary Food Service Permit** and must meet additional food safety requirements, including Food Worker Certification Training.*

**Questions? Call us at 585-753-5553**

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