

Monroe County Department of Public Health

# Tasting & Sampling at Public Events

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***In order to protect the public from illnesses, such as Norovirus or Hepatitis A, and to prevent tampering of food, the following guidelines must be followed:***

## **REGULATIONS**

1. You must comply with all codes, laws, and standard food safety practices.
2. A Temporary Food Service Permit is required if you are sampling/tasting items that need to be Time and Temperature Controlled for Safety (TCS).
  - Monroe County Temporary Food Service Establishment permit **MUST** be posted at your stand
  - Certified Food Worker **MUST** be present.
  - Proper hot-holding and/or cold-holding equipment is required for transportation and storage of TCS foods.
3. If you are serving food that is shelf stable and does not require refrigeration, you must have a certificate from the regulatory authority for your food items on site.

## **FOOD ITEMS & PREPARATION**

1. No complex on-site preparation of sampling/tasting food items; limit food preparation to assembly of prepared food.
2. Utilize gloves and/or utensils to prevent bare hand contact.
3. A proper handwashing station is required at your stand. Free flowing water, liquid pump soap, paper towels, and waste-water bucket are required.
4. Do not smoke or eat in food stands.

## **SERVING OF FOOD SAMPLES/TASTINGS**

1. Customers **cannot** self-serve any foods. For example, customers may **not** dispense crackers or pretzels into their own hands.
2. Food served must be sample-sized or in small portion sizes.
  - Provide soufflé cups, paper plates, napkins, dispensing containers, squeeze bottles, or pre-wrapped foods.
  - No common bowls allowed.
3. Protect foods from the public. Provide sneeze guards, cover foods, keep foods behind product display, and provide tent covering if outdoors.
4. Keep control of foods at all times. Limit the amount of sampling to a quantity that is easily managed by staff.
5. Food samples/tastings must be consumed on-site.
  - Leftover foods must be discarded at the end of the event.
  - No re-service, re-purposing, or take out of leftover food is allowed.

***Failure to comply may result in closure of your sampling/tasting operation***

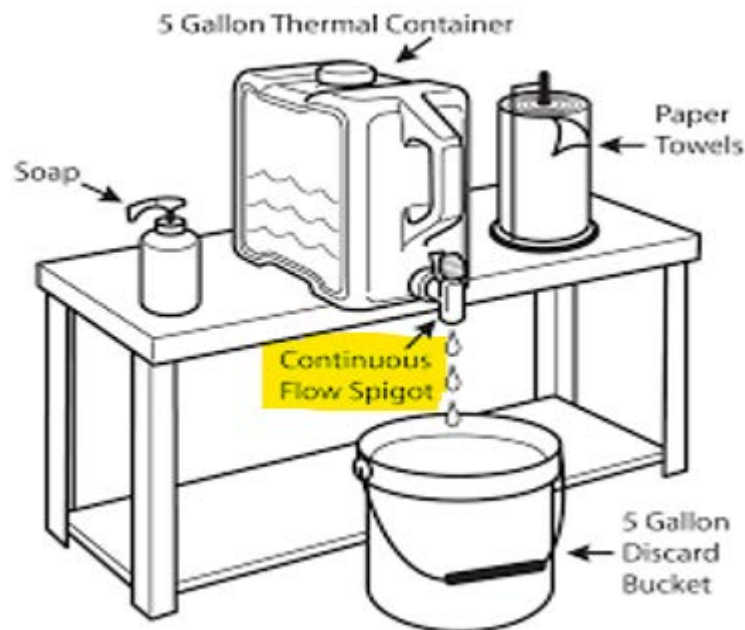


## From the Monroe County Department of Public Health Food Protection Program

**HAND WASHING AT TEMPORARY FOOD SERVICE EVENTS IS ESSENTIAL TO MAINTAINING AND PROTECTING THE HEALTH OF FOOD WORKERS AND THE PUBLIC CONSUMER.**

“Keeping hands clean is one of the most important things we can do to stop the spread of germs and stay healthy.” – Centers of Disease Control, 2016

**YOU MUST SET UP AND USE A TEMPORARY HANDWASH STATION. IT MUST BE OPERATIONAL PRIOR TO ANY FOOD SERVICE PREPARATION. The water reservoir must be able to be turned on with a valve to free flow water without holding a button or nozzle.**



**FAILURE TO PROVIDE AND USE A HAND WASHING STATION WILL RESULT IN CLOSURE AND/OR ADMINISTRATIVE HEARING/FINES.**

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