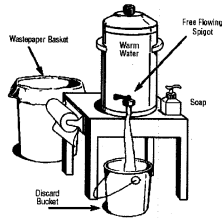




Food Sampling Guidelines

Whether you make your living as a cook in a food establishment and bring your food off-site for a competition, or are promoting the sale of your retail food product at a trade show; sampling food involves some protective oversight of the food and the way it is served to your customers. These guidelines are designed to cover the basics.

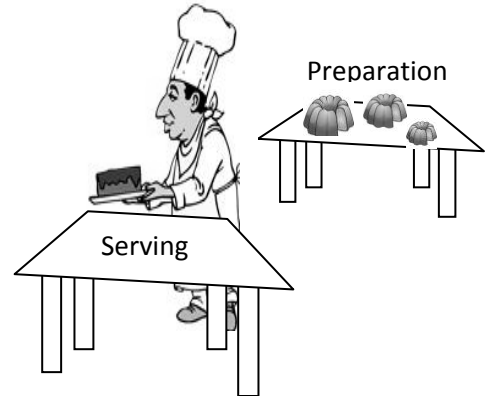
1. Food and water from approved source (*Food establishment or USDA stamped meat*)



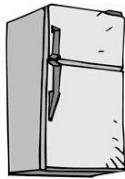
2. Handwashing station



3. Sampling technique: keep majority of food on back table and hand out small quantity at front table



4. Keep cold foods cold (*41°F or less*)



5. Keep hot foods hot (*135°F or higher*)



6. No bare hand contact. Use disposable gloves or utensils for serving. (*Utensils do not remove the necessity of a hand washing station.*)



7. Using time as a public health control. (*Foods out of temperature control are only safe for four hours and then must be thrown away.*)



Pre-wrapped, individually portioned, non-perishable food (*pre-wrapped candy, crackers*) does not require this set-up. Preparing food on site to be sampled will have additional requirements based on the particular food.