



### Promotional Sampling of Non-Time/Temperature Control for Safety Food

#### Permitting:

No permit is required for the promotional sampling of commercially processed foods that do not require time/temperature control for safety (TCS) including, but not limited to, food items that are generally regarded as “shelf stable” such as bread, chips, crackers, pretzels, oils, vinegar, hot sauce, dry cereal, protein bars, jerky (rendered shelf stable), popcorn, nuts, and hard grating cheese (Romano, Parmesan).

**The sampling or promotion of time/temperature control for safety food items requires a permit.**

#### Reminders:

- All food sampling must be conducted in a safe and sanitary manner at all times. Like any type of food, samples can grow bacteria and transmit viruses that will make people ill.
- All food products sampled must be from an approved source.
- Cut produce, vegetables, fruits, or melons shall not be offered as a sample for tasting, added to drinks or and shall not be sold without a permit.

#### Handwashing Recommendations:

- Proper hand washing is very important for food safety.
- It is recommended when sampling open foods that readily accessible handwashing facilities be set-up at all times for use. This includes a minimum of five (5) gallons of warm potable water in an insulated container with a spigot, a container to catch waste water 15% larger than the fresh water container, hand soap, and paper towels. Ensure wastewater from the hand wash station is disposed of properly in the sanitary sewer or mop sink.
- When sampling/selling commercial beverages it is recommended to minimally provide sanitizer wipes and sanitizer if a hand wash set up is not readily available for use.

#### Recommendations for the Safe Handling of Food:

- Use only non-latex gloves when handling products.
- Only limited quantities of sampled product is ready for sampling at any given time. All product that has not been sampled by the end of the business day should be discarded.
- Public self-service sampling is not recommended. Each sample should be prepared by the operator and handed to the customer or the samples should be placed in single service containers for consumption. A physical barrier, such as a sneeze guard, is recommended to protect the food from contamination if single service cups are placed out for consumers. Bulk dispensers for chips or similar products are not recommended.
- Use of single service utensils and containers are recommended to prepare samples. Single service items should not be reused. Also, maintain several extra knives or other necessary utensils (in the event one is dropped on the ground or becomes contaminated.)
- A lined waste container for the disposal of waste products should be provided and made easily accessible.