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## Sampling Guidelines for Food Vendors and Demonstrators at Temporary Food Facilities

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Distribution of food samples to the public allows consumers to sample items before purchasing. It allows sellers to introduce new and less common varieties of produce and other items as well as demonstrate the quality, taste and freshness of their products to consumers. Sampling has a positive effect on the sales of products at food facilities, special events, farmers markets, etc.

In order to provide safe samples to the public, the following guidelines developed from the California Retail Food Code must be followed:

1. Keep samples in clean, covered containers approved by this Department. A clear plastic container with a hinged lid or a plate with a clear dome cover would be effective and still allow the customer to see the product.
2. The vendor must distribute samples in a sanitary manner. Use toothpicks or disposable utensils to distribute the samples. This is to avoid contact with consumer's hands.
3. Clean, disposable plastic gloves can be used when cutting food samples or to otherwise minimize bare hand contact.
4. A hand washing station must be provided. At a minimum provide a five (5) gallon water container with a dispensing valve to leave hands free for washing; a wastewater container to contain the waste; soap dispenser and paper towels.
5. Food intended for sampling shall be washed, or cleaned in another manner, of any soil or other material by potable water in order that it is wholesome and safe for consumption, if applicable.
6. Potable water shall be provided for hand washing and sanitizing as approved by this Department.
7. Potentially hazardous food samples shall be maintained at or below 45°F. All other food samples shall be disposed of within two hours after cutting.
8. Utensils and cutting surfaces shall be smooth, nonabsorbent, and easily cleaned or disposed of as approved by this Department.
9. Utensil washing shall be provided if samples are prepared onsite. Provide three tubs, washing, rinsing, and sanitizing. Use approved sanitizer - chlorine, iodine, or quaternary ammonium in approved concentrations. Provide a method for testing sanitizer concentration.
10. Utensil and hand washing water shall be disposed of in a facility connected to the public sewer system or in a manner approved by this Department.
11. Approved toilet and hand washing facilities shall be available within 60 meters (200 feet) of the premises.
12. No live animals, birds, or fowl shall be kept or allowed within 6 meters (20 feet) of any area where food is stored or held for sale. This does not apply to guide dogs, signal dogs, or service dogs when used in the manner specified in Section 54.1 of the Civil Code.
13. All garbage and rubbish shall be stored, and disposed of, in a manner approved by this Department.