



Sampling Guidelines for Food Vendors and Demonstrators at Temporary Food Events

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 and special events, etc. In order to provide safe samples to the public, the following guidelines developed from the Kentucky Retail Food Code must be followed:

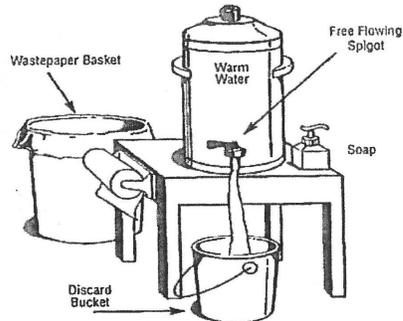
Time and Temperature Control for Safety (TCS) foods will require a temporary food service permit: (<https://www.lfchd.org/temporary-food-service/>). TCS foods require temperature control and include Grade A dairy, meats, and raw cut / sliced vegetables and fruits. For questions as to what constitutes a TCS food, please call (859) 231-9791 and ask to speak to an inspector.

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 (NO 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 container to contain the wastewater (**refer to the diagram on the next page**); 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. Utensils and cutting surfaces shall be smooth, nonabsorbent, and easily cleaned or disposed of as approved by this Department.
8. Utensil washing shall be provided if samples are prepared onsite. Provide three tubs (**refer to diagram on the next page**), washing, rinsing, and sanitizing. Use approved sanitizer - chlorine, iodine, or quaternary ammonium in approved concentrations.
Provide a method for testing sanitizer concentration.
9. Utensil and hand washing wastewater shall be disposed of in a facility connected to the public sewer system.
10. Approved toilet and hand washing facilities shall be available within 60 meters (200 feet) of the premises.
11. 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 accordance with the American Disabilities Act (ADA).
12. All garbage and rubbish shall be stored, and disposed of, in a manner approved by this Department.

HANDWASHING

At least one convenient handwashing facility must be available for handwashing on site at all times. This facility must consist of, at least, a container with warm potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels, and a trash container for disposal of paper towels. Employees must wash their hands at all necessary times during food preparation and service.

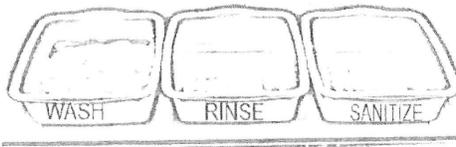
- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash or following any activity during which hands may have become contaminated.



DISHWASHING

Facilities must be provided to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air-dried. Use of disposable pans is recommended.

PROPER SET-UP



PROPER SANITIZER CONCENTRATIONS

Chlorine
50-100 ppm*

Quaternary Ammonia
200 ppm*

Iodine
12.5-25 ppm*

* Or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer of the product.