INFORMATION

FOOD SAFETY REQUIREMENTS FOR FOOD SAMPLING

HANDWASHING

- A hand washing set-up is not required when samples brought to the event are already individually wrapped, when they do not come in direct contact with bare hands, or do not require any form of preparation on site, such as cooking, cutting, slicing or assembly.
- Hand washing facilities are usually required when serving "open" food samples.
- Hand washing facilities must consist of soap, paper towels, running potable water between 100°F and 120°F and a bucket to collect wastewater. An insulated container (with a capacity of at least five gallons and a spigot) filled with warm water meets the minimum requirements for "hands free". Refer to our fact sheet called *Temporary Event Requirements* for more information.

MINIMIZING FOOD CONTAMINATION

- You must use utensils or disposable gloves to minimize hand to food contact.
- You must have a sufficient number of utensils such as tongs or scoops to allow for replacing soiled utensils at least every four hours or you must provide a three basin dish washing set up where the utensils can be properly washed in hot soapy water (basin one), rinsed in hot clean water (basin two), soaked in a cold sanitizing solution (basin three), and then allowed time to air dry before their next use.
- You must dispense all samples individually in disposable containers or provide consumers with disposable utensils if the samples are "self-serve."
- You must prepare your samples behind the service counter and keep all preparation to a minimum—for example, simply slicing or cutting samples.
- You must use sneeze guards, plastic wrap, dome lids, or portable fixtures to protect the samples from potential contamination by people and the immediate environment.
- You must store all food and food contact surfaces off of the ground or floor.
- You must provide and use an approved sanitizer. You can make a sanitizing solution by adding one teaspoon of bleach to each gallon of cool water.
- You must store your wiping cloths in the sanitizer and replace the sanitizer at least every two hours, or when it becomes dirty.
- You must have overhead coverage if you operating outdoors to prevent potential contamination from birds, leaves, dust, rain, etc.

MAINTAIN SAFE HOLDING TEMPERATURES

Potentially hazardous food* items must be maintained at proper temperatures. Hot held items must be 135°F or above and cold held items must be at 41°F or below.

*Potentially Hazardous Foods: Bacteria that cause foodborne illness grow in certain foods; these foods are called Potentially Hazardous Foods. Potentially hazardous foods include meat, fish, poultry, seafood, eggs, dairy products; cooked rice, beans, pasta, potatoes; cooked vegetables, tofu, sprouts, and cut melons.

KITSAP PUBLIC HEALTH DISTRICT

345 6th Street
Suite 300
Bremerton, WA 98337

360-337-5235 t.
360-337-5291 f.

kitsappublichealth.org