

Sampling Guidelines

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. In order to reduce the likelihood of this from happening, the following requirements must be followed for all individuals who wish to sample their food products:

- Cutting of produce, melons, vegetables, or fruits is prohibited except to show that an item is seedless, ripe, or appropriate color or other characteristic. Cut produce, vegetables, fruits, or melons shall not be offered as a sample for tasting to consumers and shall not be sold.
- Food sampling is limited to non-potentially hazardous foods and those potentially hazardous foods that require minimal preparation (Items such as dip mixes, soup mixes and summer sausage). Cold food samples must be maintained at 41F and hot samples must be maintained at 130F at all times.
- Only limited quantities of sampled product may be ready for sampling at any given time. All products that have not been sampled at the end of the business day must be discarded. No food carryover between days is allowed.
- No public self-service sampling is allowed. Each sample must be prepared by the operator and handed to the customer or the samples are placed in single service containers for consumption. A physical barrier, such as an approved sneeze guard, must be in place to protect the food from contamination if single service cups are placed out for the consumer. Bulk dispensers for chips or similar products are prohibited.
- Only single service utensils and containers may be used for preparing samples. Single service items may not be reused. Several extra knives or other required utensils shall be provided (in the event one is dropped on the ground or otherwise contaminated).
- Each person who provides samples shall provide a lined waste container for the disposal of used single service items and other waste products that is easily accessible from their location.
- Hand washing facilities must be set-up at all times when any open food product is served or sampled. This includes a minimum of five (5) gallons of warm water in an insulated container with a spigot, a container to catch waste water, hand soap in a pump dispenser, and paper towels.



Maricopa County

Mobile Food Program
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Maricopa County

Environmental Services Department Special Event Food Vendor Requirements

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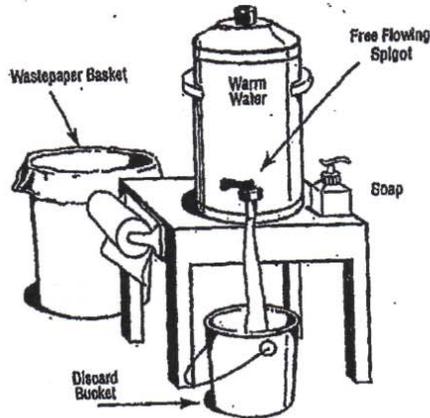
Food production and sales must be conducted in a safe and sanitary manner at all times. Improper preparation, storage, or handling of food can promote bacterial growth and transmit viruses which can lead to foodborne illness. In order to reduce this risk to the public, food vendors must follow these requirements:

- Hand washing facilities must be set-up at all times. This includes a minimum of five (5) gallons of hot water in an insulated container with a continuous flow spigot, a container for wastewater, hand soap, and paper towels. Employees must wash their hands, as a minimum, before starting work, between tasks, after smoking, and before returning from a toilet break.
- All employees must use non-latex gloves when handling ready to eat food.
- A three-bin set-up for the wash, rinse, and sanitizing of utensils must be set up at all times.
- Wastewater from the hand wash station and utensil wash must be disposed of into an approved sewer or holding tank. The wastewater tank must be 15% greater in size than the fresh water tank.
- All foods must be from an approved source. **No home prepared food allowed.**
- Prepare foods fresh daily for service. A Commissary Agreement is required for all advance preparation of food before an event. The vendor must provide the inspector with a commissary visits log at the event.
- Carryover of potentially hazardous food in day to day operations is prohibited.
- The establishment must have sufficient equipment to maintain all food at the proper temperature. (Greater than 135°F or less than 41°F).
- A metal-stem or digital probe thermometer is required to check cooking, hot-holding, and cold-holding temperatures.
- An approved sanitizing solution and test strips must be available to check the concentration of these approved sanitizers: chlorine, quaternary ammonia, or iodine.
- Employee drinks must have lids and straws to prevent hand-to-mouth contamination and should be properly stored. Employees cannot eat or smoke in the food establishment area at any time.
- Employee food handler cards and the certified food manager card must be on-site for the length of the event for inspection purposes.
- All Caterers, Food Peddlers, Pushcarts, and Mobile Units operating above and beyond their permit requirements are required to obtain a Temporary Food Service Permit.
- Each permit certificate shall be kept onsite and displayed in a conspicuous place. Failure to have the permit certificate onsite could result in closure of the establishment.

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 as specified in 410 IAC 7-20, such as:

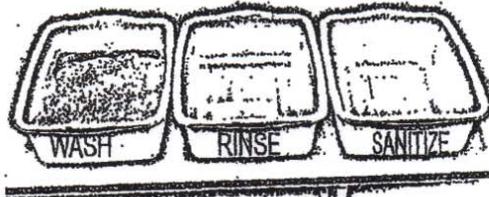
- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash or following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

PROPER SET-UP



PROPER SANITIZER CONCENTRATIONS

Chlorine
50-100 ppm*

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