



Food Sampling Guidelines

All licensed and license-exempted retail food handlers/growers offering food samples to the general public at farmers' markets must meet the following minimum requirements:

Water Supply:

Water must come from an approved water source. Water may **NOT** come from a residential well.

Waste Water:

All waste water must be disposed of in an approved sanitary sewer system. Disposing of waste water on the ground is prohibited.

Hand Washing:

Always wash your hands thoroughly with soap and warm water before preparing food. "Waterless" hand sanitizing products are **NOT** an approved substitute for hand washing with soap and water.

Always wash your hands after smoking, eating, coughing, sneezing, using the restroom, handling raw food or garbage, or any other activity which soils the hands.

Cleaning Equipment and Facilities:

Food utensils and food contact surfaces must be properly cleaned and sanitized immediately prior to and during food preparation activities.

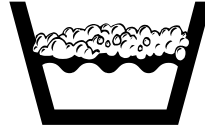
Clean utensils must be covered when in storage, not in use, or when being transported. Utensils must be stored and covered with materials intended for use with food. Use of garbage bags for storing or covering food and food related items is prohibited.

Manual Equipment and Utensil Washing:

Three food-grade containers (with lids) which are large enough to allow the proper cleaning and sanitizing of the food equipment in use must be provided and labeled as follows:

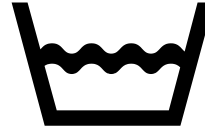
Container #1: WASH

(Completely clean utensils in soapy water)



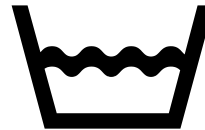
Container #2: RINSE

(Rinse off all soap residue from utensils with clear, clean water)



Container #3: SANITIZE

(Dip rinsed utensil into sanitizing solution so that it is ***completely*** covered; then remove and air dry on a clean surface. Follow instructions on label of sanitizer container for proper concentration)



Dispensing:

Only single service, disposable eating and drinking utensils may be used.

Some examples of these are: single use food papers, napkins, toothpicks, and spoons. These items are for single use only and may NOT be reused.

Food sampling promotions are not to be set up as “self service” displays for consumers to help themselves.

Dispensing of product must be done in a safe and sanitary manner under the control of the vendor only.

Containers with covers must be used to protect food products during storage and display.

These containers must be constructed from food grade materials, and must be smooth and easily cleanable.

*This information is provided by the Minnesota Department of Agriculture, Dairy & Food Inspection Division.
If you have questions, comments, or would like more information, please contact 651-296-1592 or
visit us on the web at www.mda.state.mn.us.*
