CENTRAL DISTRICT HEALTH

Serving Valley, Elmore, Boise and Ada Counties

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Guidelines for Food Sampling Demonstrators

When serving food samples an application for a Temporary Food Establishment is required, except when this occurs in a licensed food establishment.

1. **HANDWASHING:** hands must be washed thoroughly prior to starting work or putting on gloves. For outside demos see attached Hand washing Set-up

2. **GLOVE USAGE:** Gloves must be worn for handling any ready-to-eat food, toothpicks, disposable papers or food contact surface. (GLOVES ARE TO BE KEPT CLEAN AND SANITARY). Prevent glove contamination.

3. **FOOD SOURCE**: Examine foods prior to operation. Look for discoloration, bloating of packages and cans, mold or bad odors. Home-prepared foods are prohibited. All products must come from an approved source.

4. **FOOD PROTECTION**: Foods must be stored off the floor in a clean area away from any possible contamination, such as toxics or spills. Avoid customer's touching food. This can be accomplished by sticking toothpicks in samples or presenting foods in disposable cups or on napkins.

5. **UTENSILS AND EQUIPMENT**: If utensils are used, utensils and equipment need to be kept clean and stored in places away from contamination. Ware washing in a commercial machine or manual washing involving detergent wash, clear water rinse, sanitizing rinse (with the appropriate concentration), and air dry or one paper towel per unit are the acceptable methods.

6. **COLD AND HOT FOODS:** Cold food are to be maintained at temperatures below 41ºF. Hot foods are to be cooked to an internal temperature of 165ºF and maintained at a minimum temperature of 135ºF. Stem thermometers are recommended for measuring internal temperatures. Thermometers need to be calibrated and in good working order.

7. **HYGIENIC PRACTICES**: Employees who have symptoms of illness should NOT be working. Employess need to maintain a clean appearance with clean fingernails and apparel. No eating, drinking or smoking while preparing or serving foods.

8. **CROSS-CONTAMINATION**: All employees need to be aware of cross-contamination (the process by which disease-causing organisms are transferred from raw food to ready-to-eat foods). For example, gloves used to handle raw meat need to be changed before handling a cooked product.

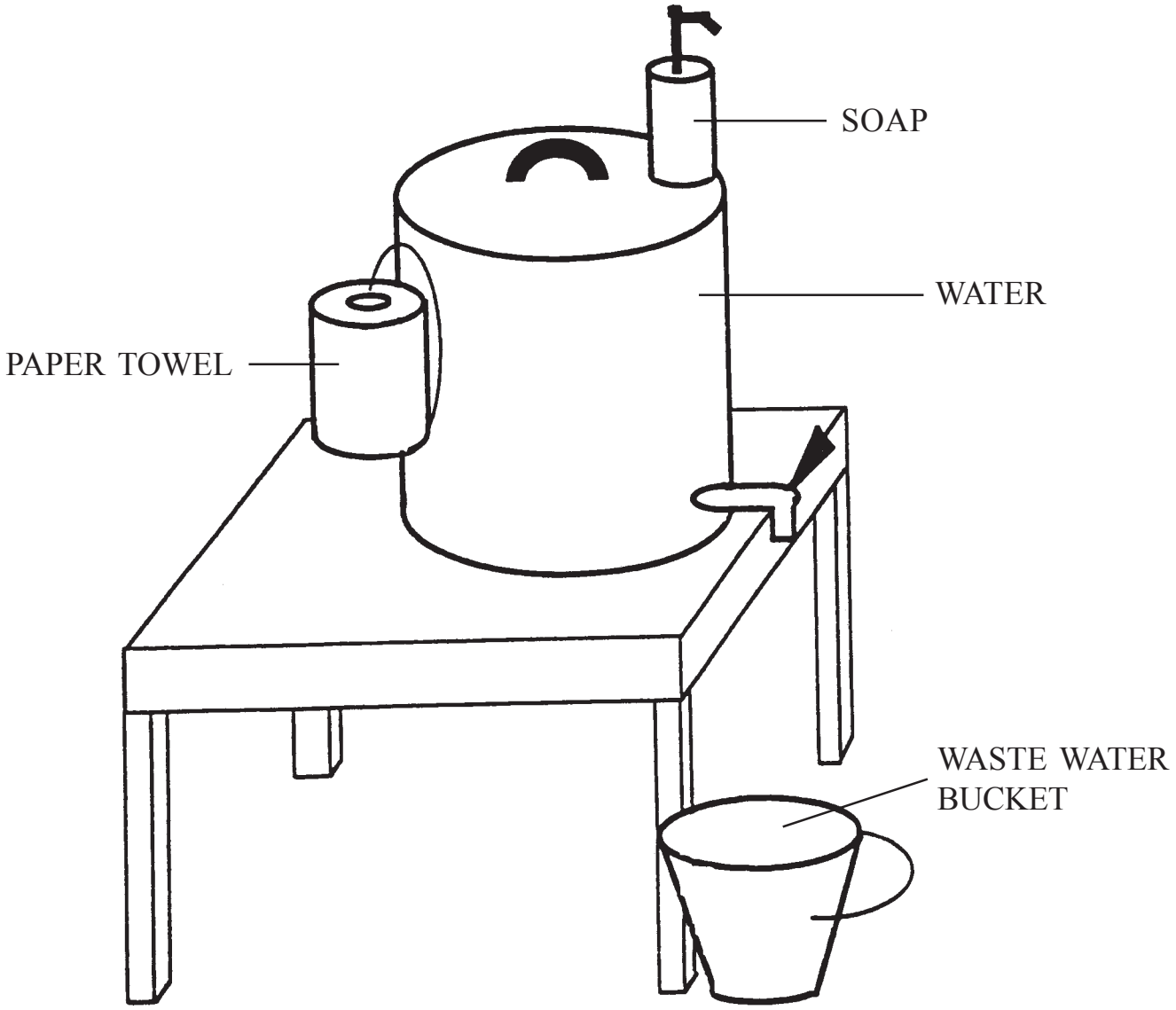
9. **WIPING CLOTHS:** All damp wiping cloths must contain detectable sanitizer at all times. They should be kept saturated in sanitizer at all times. Combine 1 tablespoon of bleach with 1 gallon of water.

HANDWASHING SET-UP

- Use a water container with a turn valve. Place a bucket under the spicket to catch wastewater.
- Have soap dispenser near by.
- Place paper towels on a spindle or hang from string or wire.

(Note: Dumping wastewater on the ground or in a storm drain is prohibited.)

Method of wastewater disposal must be approved by Central District Health.



Also acceptable as water container: Collapsible water jugs, plastic jug, each with TURN valve.