



## Sampling Requirements

The following is a list of minimum requirements that should be followed when providing food samples at a Farmer's Markets, roadside stand or similar events. This list is for food items that the marketer is selling and wants to provide free small portion sized samples for advertisement purposes only.

1. Food samples must be cut/prepared on site at the farmer's market, roadside stand or similar event.
2. Food must be in good, sound condition, free from spoilage, filth, or other contamination. Food must be honestly presented and safe for human consumption.
3. Individual single-use containers or pre-portioned bite-sized foods must be used.
4. Any food that requires temperature control once it is cut or open must be kept at or below 41°F if cold held or 140°F or above for hot held to ensure food safety.
5. Dispensing of food product must be through the use of clean, sanitized utensils, deli sheets or through the use of single-use gloves covering clean hands.
6. Sneeze guards and/or plastic coverings are required to protect open food products from contamination, such as insects or dirt.
7. A handwashing station must be provided. The handwashing station must include a container of warm potable water with a spigot, a waste water catch bucket, hand soap and disposable paper towels.

