



*Department of Public Health*  
Monroe County, New York

## **Food Sampling Guidelines**

### **At Public Events**

***In order to protect the public from illnesses such as the norovirus or hepatitis A, and to prevent tampering of food, the following guidelines are required:***

1. No self-service of any foods by customers. For example, customers may **not** dispense crackers or pretzels into their hands.
2. **Use** single service portioning of samples. Provide soufflé cups, paper plates, napkins, dispensing containers, squeeze bottles, or pre-wrapped foods. No common bowls.
3. Protect foods from the public (provide sneeze guards, cover foods and keep foods behind product display).
4. Keep control of foods at all times. Limit the amount of sampling to a quantity that is easily managed by staff.
5. Restrict food sampling to foods that are shelf stable and do not require refrigeration.
6. Utilize gloves and/or utensils to prevent bare hand contact.
7. Provide hand washing at your stand (water, soap, paper towels, and waste bucket).

***Failure to comply with these guidelines will result in closure of your sampling operation.***

**Note:** if you are sampling Time and Temperature Controlled for Safety foods, a Temporary Food Service Permit is required.