

Policy on Food Sampling

- Self service sampling of food products is only permitted with raw agricultural commodities not requiring further processing, such as beans, cherries, pea pods, etc.
- **All other food sampling requires prior approval from the Appleton Health Department and is subject to the following food safety requirements. Contact the Appleton Health Department to discuss your sampling plan.**
- No community bowls allowed. Pretzels, crackers, bakery, etc. shall be dispensed in a manner to prevent contamination of the remaining product. It shall be done by the use of individual servings, toothpicks, tongs, or other effective means.
- Containers of dips, sauces, spreads, etc. shall be offered for sampling in a manner which protects it from environmental or customer contamination.
- Dips, sauces, spreads, etc. requiring processing shall be done in a sanitary manner. If done on site, it shall be done in a fully enclosed area, such as a screened tent. In most cases, this is going to require these products to be prepared prior to the event.
- Where unpackaged food is served for sampling purposes, a hand washing station shall be provided for use by employees. A minimum of a two-gallon container with a non-self closing spigot or valve shall be used. A wastewater container shall be provided under the spigot or valve. Soap and single use toweling shall also be provided. Hand sanitizers alone are not acceptable.
- Potentially hazardous foods shall be kept at safe temperatures at all times during transportation and while being stored or displayed. (41 deg F or lower or 135 deg F or higher). Be advised that this is difficult to accomplish with certain food products. Call the Appleton Health Department to discuss your product set up.
- Soiled dispensing utensils, cutting boards, etc. may not be washed on-site. Provide spare, clean utensils as necessary.
- If wiping cloths are used to wipe down counters or serving areas, these cloths shall be stored in an approved sanitizer solution, ie. bleach water mixed at a ratio of ¼ ounce per gallon of water.