Food Samples at Farmer Markets, Craft Shows and other Events

1. Food sampling requires a temporary food permit from the Board of Health. Only certain low
risk foods and preparation methods are allowed. In addition, the vendor must have
equipment available at the booth to safely store, handle, prepare and serve food.

What types of food are allowed under a temporary food permit?

Only those foods requiring limited preparation, such as hamburgers and frankfurters that only
require seasoning and cooking, shall be prepared or served.

Food that has been prepared and packaged in licensed facilities meeting the federal Food
Code requirements for storage, packaging, display and transportation and is served directly in
the unopened container in which it was package

2. What types of food are NOT allowed under a temporary food permit?

1. The preparation of other potentially hazardous foods including pastries filled
with cream or synthetic cream, custards, and similar products and salads or
sandwiches containing meat, poultry, eggs or fish are prohibited.

2. Shellfish.

3. Cut raw fruits and vegetables.

3. What equipment must be available at the booth offering samples?

A convenient hand washing facility must be available for employee hand washing
whenever handling unpackaged foods. This facility must consist of at least sufficient warm
running water, soap and individual paper towels.

Mechanical refrigeration or insulated containers with ice or gel packs must be used to
maintain product temperature for pre-packaged, ready-to-eat foods, which are required to
held at or below 41°F (5°C) / 45°F (7°C). The storage of packaged food in contact with
water or undrained ice is prohibited.

4. Temporary food operations designed to dispense hot foods shall be provided with suitable
units to rapidly heat foods and keep such food hot until served.

5. Ware washing facilities shall be available for cleaning in-use utensils and food
contact surfaces.

6. Bare hand contact with ready to eat food is prohibited. You must have gloves, tongs,
or bakery tissue.

7. A means to prevent contamination by “double-dipping”; use tooth picks, wax paper, paper
sampling cups or disposable utensils to distribute samples as well as a means of protecting
the samples from dust and other environmental contaminants. “Communal” bowls of chips,
crackers, dips or jams are prohibited.