



## **Guidelines for Food Sampling activities exempt from Transient Food Establishment Permitting**

Free food sampling will not require permitting as long as the following are met:  
All samples are:

**1. Prepared in the operator's licensed facility or,**

For example, a cheese vendor is providing samples. The vendor has a dairy processing license from DATCP or a retail food license from FCHD and the cheese is cut at the licensed facility.

**2. The operator purchases the foods from a commercial facility.**

For example, a vendor is sampling oils with bread or chips. The oil is prepared in a commercial facility and the bread/chips are purchased from a grocery store.

- No cooking or food preparation onsite, only portioning and serving.
- Samples do not exceed 2 ounces and adequately size to minimize handling using such items as toothpicks, portion cups
- Food stored in and served in a safe manner
- Samples are free – no samples are being sold.
- Samples are safely dispensed under clean and sanitary conditions to the public.
- All samples must be dispensed individually in disposable containers or served with disposable utensils.
- Food is kept at proper temperature or Time as a Public Health Control is used.
- No bare hand contact with the food is allowed. Gloves or utensils are required to be used.
- Temporary hand washing station is set-up. *If in a building with nearby restrooms for handwashing, do not need to have a separate hand washing station.*
- All vendors giving free samples **MUST** provide a waste container in a prominent place and labeled for use by the public.

*Please note that a Transient Retail Food permit may be required for packaged, potentially hazardous foods that are being sold along with the sampling activities.*