

## Sampling requirements for exempt and permitted foods

Providing food samples is a great way to showcase products, interact with potential customers and increase sales. Knowing the rules can help assure customers are confident your samples are safe.

### General requirements:

- ◆ Obtain a Washington State Food Worker Card
- ◆ Wash your hands at a handwash station with running water, soap and papertowels.
- ◆ Use gloves, tissues, tongs or other utensils to prevent bare hands from touching the food.
- ◆ If the food is potentially hazardous, only prepare enough samples to last 25-30 minutes. If any samples are left over after this amount of time, they should be discarded and other samples prepared for service.
- ◆ Use cutting surfaces that are clean and sanitized, free of cracks and in good repair.
- ◆ Use single service disposable utensils such as food papers, napkins, toothpicks, spoons or sample cups for all samples.
- ◆ Wear clean clothing. Keep hair restrained.

Keep in mind that different foods have different requirements; some foods have an increased risk of causing a food-borne illness. Some exempt foods will require permits if samples are to be offered. All produce to be sampled must be pre-washed from a clean water source and stored in a clean container. Samples must be safely prepared in an approved kitchen or on-site.

**NOTE: All sampling methods must be approved by a Clark County Public Health food inspector before foods are offered to the public.**

### The DON'Ts

- ◆ Work if you have symptoms of an infectious illness or allergy (diarrhea, nausea, vomiting, sneezing, coughing.) Anyone with the flu, a cold, an open sore or infected wound on their hand may not work in the booth.
- ◆ Allow anyone who isn't on duty to be in the booth. (including children)
- ◆ Eat or drink inside the booth.
- ◆ Smoke or use vaping products in or within 25 feet of the booth.
- ◆ Use raw wood as a cutting surface.
- ◆ Use time as a public health control. All potentially hazardous foods must be under temperature control at all times.
- ◆ Cool on location. Cooling may occur at your commissary ONLY if part of your approved plan.
- ◆ Use Sterno for hot holding at outdoor events.

Post this document at the event for your reference

# FOOD VENDOR INFORMATION

## How to safely serve food at Farmers Markets, Festivals, Fundraiser Events, and Street Fairs



**Clark County Public Health  
Environmental Public Health**  
1601 East Fourth Plain Blvd, Bldg. 17, Room A329  
PO Box 9825  
Vancouver WA 98666-8825



For other formats, contact the Clark County ADA Office: **Voice** (360) 397-2000;  
**Relay** 711 or (800) 833-6388; **Fax** (360) 397-6165; **E-mail** ADA@clark.wa.gov.

# The DO's

## Before you start:

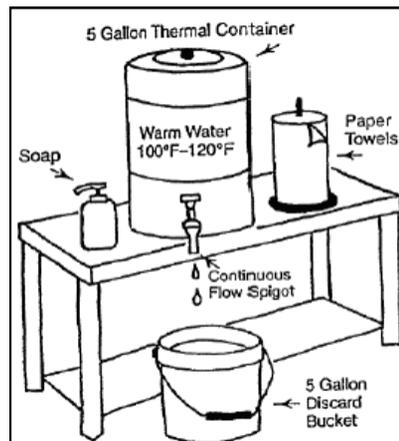
- ◆ Submit a Food Establishment Permit Application and payment for applicable fees at least 14 days before the date of the event. Go to <http://www.clark.wa.gov/public-health/forms.html>, Call 397-8428 to request a permit application, or obtain a permit application at Clark County Public Health (address on back of this pamphlet).
- ◆ Obtain a Washington State [Food Worker Card](#). **There must be at least one person on-site at all times who has a current Food Worker Card.** To test online go to [www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov) or call 397-8428 for in person testing options.

## Required facilities—Check with event coordinators prior to the event to ensure the following are provided:

- ◆ For events longer than one day or if utensils will be washed on site, a **3-compartment sink** with running water must be accessible. Sinks may be shared with other vendors.
- ◆ **Toilets** with hand washing facilities must be located within 200 feet and accessible at all times during event.
- ◆ **Water hoses** must be food grade and drinking water must be from approved sources. Keep the nozzle end stored off of the ground or in a clean empty bucket when not in use.

## The food booth:

- ◆ Set up a **hand-washing station** on-site before preparing any food. Station must have a 5-gallon insulated container with a continuous flow spigot filled with warm water, a pump soap dispenser, paper towels and a bucket to collect the waste water. Dump waste water into a toilet, mop sink or designated waste container. (Not on the street, into bushes or in a storm drain)
- ◆ **Overhead Covering** must protect from rain, dust, and bird droppings. (If cooking, check with fire marshal for additional requirements)
- ◆ **Floor surfaces** that are gravel, dirt or sawdust must be covered with rubber mats, wood, or other suitable, approved materials.
- ◆ **Food prep surfaces and counters** must be waterproof, smooth and easy to clean.
- ◆ Keep **grills, barbecues, and deep fat fryers** on a stable, flat surface near the back of the booth and separated from the public with a rope or barrier. (Check with fire marshal regarding set backs, propane tanks, etc.)



EXAMPLE OF A HAND WASHING STATION

## Safe food practices:

- ◆ **Wash hands** after using the bathroom and again when returning to the food booth, before putting on gloves, after engaging in activities that contaminate the hands such as handling soiled equipment or utensils, and after handling money.
- ◆ Prepare food and any samples the same day on-site, or in a kitchen with prior approval by Clark County Public Health.
- ◆ Outdoor events create a challenge to maintaining temperature control. Keep **cold foods cold**: 41°F or lower. Keep **hot foods hot**: 135°F or higher.
- ◆ Keep **thermometers** inside all cold food holding units.
- ◆ Provide a **food probe thermometer** with a range of 0-220°F onsite. A thin tipped metal stem thermometer is required if hamburgers or other thin or small foods are served (see picture for an example).
- ◆ Serve food only from **approved sources**, including ice. Ice may not come from a home freezer.
- ◆ To **prevent cross contamination**, separate ice chests for each type of raw meat, ready-to-eat (see info box) foods and beverage ice are required.
- ◆ **Use clean wiping cloths.** When not actively sanitizing, store wiping cloths in a bucket of sanitizing solution. Bleach and Quaternary Ammonia products are approved. Use appropriate test strips to assure proper concentration (too low is ineffective, too high is toxic).
- ◆ **Store or display food and utensils** 6 inches or higher off the ground and covered or in waterproof food grade containers. Food on display must be protected from contamination.
- ◆ Every 4 hours, replace dirty utensils with **clean utensils**. This may require a significant inventory of clean utensils if ware washing facilities are not available. Keep utensils on ice while in use.
- ◆ Protect ready-to-eat food by serving food with appropriate **barriers**. Barriers include utensils, disposable gloves, disposable tissues or napkins.
- ◆ **Use of single service** disposable utensils and plates is required.
- ◆ Condiments in squeeze or pump containers or single service packets are required. (Open containers for customer self serve condiments is not allowed)
- ◆ Discard **leftover** food at the end of the event.



### What are ready to eat foods?

- Condiments
- Vegetables
- Hot dogs
- Deli Meats
- Breads or Tortillas
- Cheese
- Or other foods that can be eaten safely without being cooked.