

SAMPLING PRODUCTS in RETAIL FOOD ESTABLISHMENTS

In the interest of a uniform procedure for foods to be sampled in our retail food establishments, the Brown County Health Department and the Indiana State Department of Health have established the requirements in Brown County for sampling;

FOREMOST- You must have a food license from the BC Health Department

Food to be sampled must be from either a jar opened on the premises, or a dip mix that is mixed on the premises. **No homemade products are to be offered.**

The acceptable foods to be sampled are:

- Jams and jellies
- Hot Sauces
- Salsas
- Honey
- Prepared sauces in a jar
- Dips (sour cream/yogurt mixed with dip base on premises)
- Soups

If you would like to offer foods not on this list- check with the Health Department prior to offering for sampling

Single-use pretzels, crackers etc., that are **wrapped individually** are permitted to be used without a domed container.

If chips, taco chips or pretzels that are not individually wrapped are offered as a base for the sampled product, these should be held in a **domed container** that permits the removal of such with either **TONGS or GLOVED HANDS**.

Single service cups that contain a small amount of chips, pretzels etc. are permitted if stored behind counter and provided to customer upon request.

Sour cream, yogurt based dips or other potentially hazardous dips must be thrown out 4 hours after preparation unless some kind of ice water bath container is provided to keep them at 41 degrees or lower. These must have a **time label** applied to the container, when made, if time is to be used as a control.

Small disposable spoons are acceptable if the handle is placed upward in the container.

Squeeze bottles are acceptable but must be cleaned and washed daily.

Disposable bowls are acceptable if they are kept covered and a sign is provided that says *"Use a clean bowl each time"*.

Samples should be in an area that can be monitored. Signage should be provided **"Sampling for Adults only- children must be assisted"** or similar wording.

No homemade products are to be sampled or sold. If a product is co-packed from an approved source for the store specifically, this is acceptable.

No raw meat items are allowed.

A handwashing sink is necessary in the establishment for personnel (a restroom is acceptable). If large containers are being used then a 2 compartment sink at minimum is necessary to wash these containers.

Any soups must be kept hot, **over 135 degrees** in a heatable container like a crock pot. Crockpots must be washed and sanitized at the end of the day.

No hand sanitizers are required. There is no limit on number of items to sample.

The area **should be wiped down daily** with a cloth holding a sanitizing solution, Clorox wipes are fine.

At the end of the day any open samples should be disposed of. The jars that the samples were taken from should be refrigerated overnight or follow jar label recommendations. Small dorm refrigerators are acceptable

Soup should be cooled to 70 degrees within two hours and to 41 degrees in an additional 4 hours. Soup must be reheated to 165 degrees for 15 seconds prior to replacement in the crockpot and then being held at 135 degrees.

A sneeze guard over the samples is not required but suggested for safety..

Failure to adhere to this guidance may result in the possibility of losing your food license and/or more restrictive sampling procedures.

This policy has been developed with the goal of allowing you to sample products without obtaining a variance from the Indiana State Department of Health.

WHY DO WE REQUIRE THIS? VIRUSES PASS READILY FROM PERSON TO PERSON....

Any questions, please contact Jennifer Rugenstein at the Brown County Health Department, 201 Locust Lane in the County Annex, 812-988-2255 or email bcenvironmental@localhealth.in.gov