



Best Practices: To give out samples of my product

For farmers markets, vending booths, or grocery retail outlets

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Use of toothpicks & sneeze guard, individual serving containers (ie. disposable paper cups/paper ramekins) to hold samples

HELPFUL TIPS

OFFER SAMPLES USING SINGLE USE/DISPOSABLE ITEMS – ie. paper plates & cups, toothpicks, pastry sheets, & napkins

MAKE SURE TO BRING A TABLE & A TRASH CAN – you will need adequate surface area to prepare and serve your samples and a trash can for uneaten food

PRE-PORTIONED/INDIVIDUAL SAMPLES WORK GREAT– cut fruit/vegetable slices with a toothpick inserted, roasted nuts/dried cranberries in a paper ramekin, cheese on a toothpick or cracker

FOR SAMPLES PREPARED ON SITE

When giving out samples, it's a best practice to have these components at your booth, store, or stand:

- Overhead Protection – to cover exposed food products, ie. sneeze guard, plastic wrap, tent, tupperware lid
 - Exception: Grills and BBQ cookers can sit outside the confines of the tent
- Handwashing station – for food handlers/business, see p.2 of this handout for more info
- 3 compartment sink - for utensil/pan cleaning, see p. 2 of this handout for more info

TIME AND TEMPERATURE CONTROLLED FOR SAFETY (TCS) FOODS

These foods include meats, dairy products, eggs, mushrooms, cut melons, cut tomatoes, cut leafy greens, and heat-treated plant food such as cooked rice, beans, and vegetables. Handled best with temperature control because they are capable of supporting the growth of various pathogenic microorganisms or toxins.

- Display and keep hot foods hot at temperatures ≥ 135 F
- Display and keep cold foods cold at temperatures ≤ 41 F
- If you cannot or do not want to maintain temperature control for TCS foods, abide by the **4 hour rule**. All TCS foods should be thrown out after 4 hours of uncontrolled temperature display. Food can be refrigerated again if it has been out for less than 2 hours, but the time outside of temperature control must only last a **total** of 4 hours. ***Time spent in the temperature danger zone must be recorded, to avoid exceeding the 4 hour limit.**

In all cases, it is preferable to have anything that helps to minimize bare hand contact by you & the customer:

- | | | |
|--------------|---------------------|-----------------|
| • Toothpicks | • Spoons | • Spatulas |
| • Tongs | • Single Use Gloves | • Vendor served |

Find the intersection of visual attractiveness for your customers and best food safety practices.