

Keep Food Safe

Be a good food safety role model. Following safe food practices protects your customers and your business.

- ▶ Store all food in food-grade containers or packaging. Garbage bags are not food-grade and they may be treated with mold-inhibiting chemicals. Do not reuse food or grocery bags: these may be contaminated or contain food residues. Do not transport food in used cardboard boxes.
- ▶ Ensure transportation vehicles are clean and sanitary. Vehicles can contaminate produce with harmful microbes.
- ▶ Netted table tents can help protect food from flies and other insects.
- ▶ Keep garbage containers covered, and empty them often. It is recommended that each vendor supplying samples provide a small trash can for used sampling containers or utensils.
- ▶ Keep raw and prepared foods separate.
- ▶ Cold packs can be used to keep food cold in water tight containers. Ice should be made from potable water only. Ice that has kept food cold should not be served for human consumption.
- ▶ Store chemicals, including cleaning solutions, away from food.

Know the Regulations

Colorado Retail Food Establishment

Vendors who are preparing, packaging, or serving food (including roasted chilies) must be licensed as a retail food establishment and are subject to inspection by the Colorado Department of Public Health and Environment. Find regulation information at <https://cdphe.colorado.gov/environment/food-regulations>.

Processed Foods

Processed foods are foods that are altered from their original state including baked goods, honey, and fruit preserves. Cottage foods sold at farmers' markets must be properly labeled. All processed foods not classified as cottage foods must be manufactured in an approved and inspected facility by the health department and comply with federal and state labeling regulations.

Minimum Sanitation Guidelines

All vendors offering food samples should adhere to the guidelines in this publication to reduce the risk of foodborne illness caused by unsafe food samples.

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Learn how to...

Follow good hygienic and sanitation practices to prevent foodborne illness.

Prepare and offer safe food samples.

Find licensing and regulation information for preparing, packaging, and serving food.

Keep hands, utensils, and surfaces clean



Practice Good Hygiene

Hand washing facilities must be available for those preparing and distributing samples. Wash hands prior to preparing samples as well as anytime hands become soiled to prevent contamination of prepared samples. Hands must be washed after smoking, eating, drinking, using the restroom, using a phone, or anytime contamination occurs.

Steps for Proper handwashing.



1. Wet hands with clean, warm water.
2. Apply soap and work into a lather.
3. Rub hands together for 20 seconds; clean under the nails and between fingers.
4. Rinse under clean, running water. Dry hands with a disposable paper towel.

Cleaning and sanitizing dishes, knives, utensils, and cutting boards.



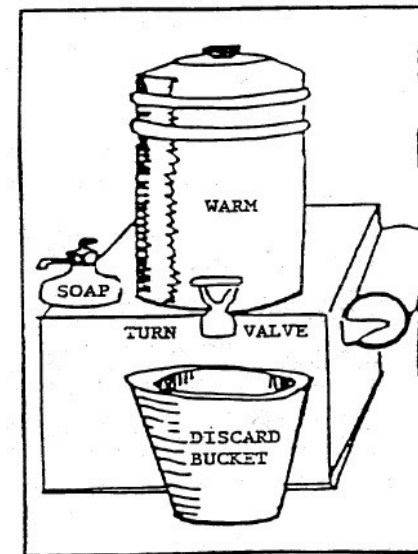
Place items in 75° F water (slightly cool to the touch) with 1 tablespoon of regular (not scented) chlorine bleach per gallon of water, for one minute, then allow to air dry. Cleaned and sanitized knives and cutting boards that are only used for cutting produce must be re-cleaned and re-sanitized every 4 hours and whenever contaminated with unwashed hands, soil, or raw animal products. Keep all cleaned and sanitized knives and cutting boards in a clean, sanitized container during transport and storage.

Offer safe food samples



- ✓ Before cutting, wash produce with cool water. Scrub thick-skinned produce with a clean vegetable brush. This helps re-move insects, soil, bacteria, and some pesticide residues which can contaminate the interior of the produce during cutting.
- ✓ Store washed produce or cut samples immediately in clean containers made of food grade material to prevent re-soiling of the exterior surface.
- ✓ Hold all cut samples or samples that have been cooked (e.g. edamame soybeans or other cooked vegetables) on ice or in a cool ice chest at 41°F. If samples are not held cold, they must be discarded after 4 hours. Cut melons and tomatoes must be stored at 41°F or below.
- ✓ Cut samples must be covered or protected if flies are present, the area is dusty, or weather conditions are such that the samples could become contaminated.
- ✓ Avoid bare hand contact with cut produce. If single service gloves are used, change the gloves often to prevent soiled gloves from cross-contaminating samples. Remember to wash hands between changing gloves.
- ✓ Use single service items to distribute samples to customers. Examples are paper plates, cups, napkins, plastic utensils, or toothpicks. The customer can then dispose of single service items once the product is consumed.

Set up a temporary handwashing station



- Warm water (100 °F – 120 °F) can be held in a 5-gallon insulated container with a spigot that allows continuous flow.
- A large bucket should be used to collect waste water which should be disposed of appropriately.
- Liquid soap and paper towels should be provided.
- A trash receptacle for discarding paper towels.

