

GUIDELINES FOR THE DEMONSTRATION AND SAMPLING OF FOOD PRODUCTS

INTRODUCTION

In the past, Food Premises such as butcher shops, liquor stores, and some grocery stores, have typically offered only packaged foods for sale to the public. However, processing food to provide customers with ready-to-eat samples of packaged products carried in-store have become a growing component for food sales at these premises. As defined under the Food Premises Regulation (FPR), A Food Service Establishment is a food premise in which food is:

- (a) processed,
- (b) served or dispensed to the public, and
- (c) intended for immediate consumption.

Due to this increased risk to the public, Food Service Establishments must meet all aspects of the FPR to be issued a Permit to Operate from Northern Health. Despite meeting the definitions of a Food Service Establishment, Public Health Protection recognizes that demonstration and sampling of food products require a unique application of the FPRs. Operators of food premises that carry out food product demo will not require a Permit to Operate, provided that operators ensure minimum standards for food safety are met.

This guideline has been developed in an effort to protect public health and provides recommendations for in-store demonstrations and sampling of food products intended for public consumption.

DEFINITIONS

- a) **Approved Source** – means food prepared in a premise or area that meets the requirements of the Food Premises Regulation. Food product demo is not to be prepared in private homes.
- b) **Food Product Demo** – means an offering of food to the public, in a supermarket, winery store, or liquor store, which is usually but not necessarily intended to promote a food product or method of serving a food product.
- c) **Perishable Food** – means food that is capable of supporting the growth of pathogenic micro-organisms or the production of toxins.

GUIDELINE

I) General Requirements

- Every operator of food premises must ensure that all food on the premises is obtained from approved sources.

- All food product demo counters and food contact surfaces shall be smooth, non-absorbent, and easily cleanable.
- Hand washing facilities, provided with hot and cold running water, soap in a dispenser and single use towels, must be located in reasonable proximity to the food product demo booth.
- Each food product demo booth must be provided with an adequate number of probe thermometers that are capable of measuring temperatures between 0°C and 100°C.
- Only single use/service dishes and utensils shall be provided for use by customers.

II) Food Safety and Protection

- Perishable foods shall be maintained at a temperature of not more than 4°C, or not less than 60°C at all times.
- When cooking or reheating perishable foods, the internal food temperature must be checked to reach at least 74°C.
- Every food product demo operator must ensure that all food is:
 - i. Protected from contamination (i.e. dust, dirt, handling by the public, nose and throat secretions); and
 - ii. Stored, handled, prepared, displayed and dispensed in a sanitary manner.
- Food product demo is not to be left unattended by staff.

III) Food Handler

- At least one food product demo operator at each demonstration booth must hold a BC FOODSAFE Level 1 Certificate or equivalent.
- Every food product demo operator must:
 - i. Exhibit cleanliness, practice good personal hygiene, and be free from infected sores or wounds;
 - ii. Take adequate measures to ensure that food is not contaminated by hair;
 - iii. Not eat while preparing or dispensing food; and
 - iv. Wash hands after activities such as taking a coffee or smoke break, using the washroom, sneezing, handling soiled objects, etc.

IV) Hand Wash Station

- In cases where a hand washing station is not required at an individual demo booth, alcohol-based hand sanitizers are required. Note that alcohol-based hand sanitizers do not replace proper hand washing.
- An approved hand washing station is required at every food product demo booth except where there is:
 - i. Dispensing only of beverages;

- ii. Utensil-only contact with food. Note that regardless of glove use, any hand-food contact will require the set-up of a hand wash station at individual demo booths;
- iii. Food samples already prepared and portioned in an approved preparation area and the food handler is only heating and serving foods; or
- iv. Dispensing of non-perishable products (i.e. Emptying potato chips or crackers into a bowl).

(Refer to Appendix A for hand wash station requirements.)

V) General Sanitation

- All display cases, shelves, counters, and any other equipment used in connection with the food product demo shall be kept clean and in good repair.
- Garbage receptacles are required both in the food demo booth and outside the booth for public use, and must be kept in sanitary condition at all times.
- Each demo booth must be provided with sanitizing solution to facilitate routine maintenance of food contact surfaces.
- Sanitizing of equipment, utensils, and surfaces shall be done before each new food product is processed and frequently throughout the day.

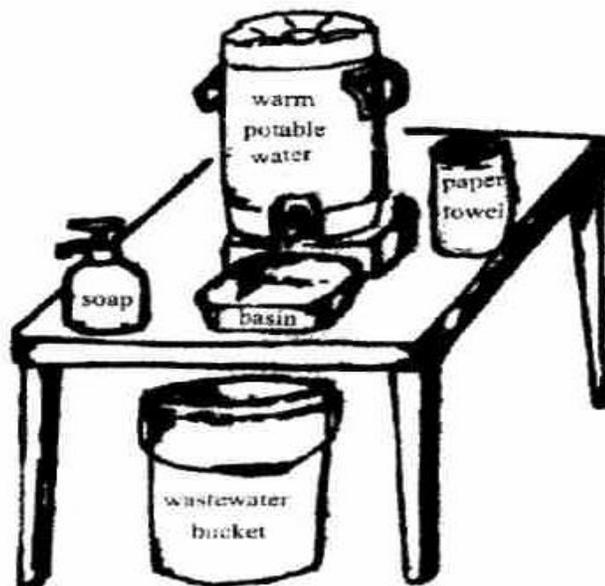
(Refer to Appendix B for approved chemical sanitizing solutions.)

APPENDIX A: HAND WASH Station REQUIREMENTS for FOOD PRODUCT DEMOS

Onsite hand wash basin facility shall provide a temporary hand wash basin:

1. Fresh potable running water maintained at a temperature between 30C & 45C, which allows both hands to be washed at the same time in a stream of water. A five gallon camping jug or a coffee urn with a tap or spigot are examples.
2. A method of collecting waste water is provided. This waste water collection system must be equal or greater in capacity then the water source. Inserting a large automotive funnel over the top of an open five gallon pail would be an acceptable example
3. Paper towels and liquid soap in a dispenser is present

As with permanently located hand washing facilities, the acceptable method for washing hands is in the stream of running water and not in water that is restricting in the hand wash basin or catch basin. Containers that require constant manual pressure or constant pumping to obtain water are not acceptable as they do not allow both hands in the water at the same time.



APPENDIX B: APPROVED CHEMICAL SANITIZING SOLUTION

1. A chlorine solution of not less than 100ppm available chlorine at a temperature of not less than 45C

Examples using house hold bleach base on 5% household bleach:

- a. one tablespoon per gallon of water
- b. ½ ounce per gallon of water
- c. ½ teaspoon per litre of water
- d. 2ml. per litre of water

	Amount of Water	Amount of Domestic Bleach (3 to 6%)	Final Bleach Concentration (approximate value)
Food Contact Surfaces	1 litre (1000 mL)	5 mL (1 tsp)	200 ppm
	1 gallon	1 ounce	
Non-food Contact Surfaces (e.g., diaper areas, toys)	½ litre (500 mL)	5 mL (1 tsp)	500 ppm

2. A quaternary ammonium compound having a strength of at least 200ppm at a temperature of not less than 45C. or