

Guidelines for Food Sampling Demonstrations

In-Store Demonstrator

- It is recommended that all food handlers are certified through a certified Food Handling Training Program.
- Wash hands prior to handling food.
- Wear a hat or hairnet, and clean appropriate clothing (i.e. clean apron).
- Disposable gloves are to be worn at all times. Change gloves often or when duties are changed.
- Avoid handling foods with bare hands. Use tongs, scoops or other appropriate utensils.

Food Handling

- Cold foods are to be kept at 5°C (41°F) or lower.
- Hot foods are to be kept at 60°C (140°F) or higher.
- Cook ground meat products to an internal temperature of 71°C (160°F).
- Other food products should be cooked thoroughly, following manufacturers recommendations.
- All food to come from an approved source. No home made foods or uninspected meats.
- All raw hazardous food products to be cut and portioned in the store's food preparation area prior to taking to the sampling table.
- The use of a probe thermometer to verify temperatures is required.
- Prevent the public from handling the samples by handing the samples to the public, or by using toothpicks or single-use containers.
- Demonstrators are to have the use of refrigeration space within the store.
- Demonstrator is to have use of equipment, counter space, coolers, etc. in licensed food service facility where sampling is occurring.
- Replace samples if they are displayed for more than an hour.
- Discard leftover or contaminated samples.

Cleaning and Sanitizing

- Station to be equipped with a sanitizer bucket containing acceptable sanitizer (1 tsp. bleach to 4 litres [1 gallon] of water).
- Wiping cloths to be stored in sanitizing solution when not in use.
- Wash and sanitize all equipment including cutting boards, utensils, cooking equipment and counter surfaces before and after each use.
- Garbage receptacle to be located near sampling table.

Handwashing

- Demonstrator must have use of handwashing sinks in the store (other than washrooms).