

# Food Safety Guide for Food Demonstrators



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**Capital Health**  
**EDMONTON AREA**

# FOOD SAMPLING IN RETAIL FOOD STORES

Food manufacturers use many methods to promote their products. One such method is to prepare sample portions of the product in a retail atmosphere and allow customers to taste the food before purchasing.



One can sample different foods while shopping.

In-store demonstrators are used by some companies to prepare food samples and distribute them to the public.

The following guidelines for the in-store demonstrator will ensure that the public receives the safest food possible.

## In-Store Demonstrator

- ◆ Wash hands prior to handling food.
- ◆ If using disposable gloves, replace regularly or when contaminated.
- ◆ Wear appropriate clothing (i.e. clean aprons).
- ◆ Use hair control (i.e. hair nets, hats, etc.)

## Food Handling Procedures

- ◆ Pre-cut raw perishable samples in the store's facilities before taking to the sampling table.
- ◆ Cut pre-made or pre-cooked frozen foods to sampling size after cooking and always follow manufacturer's cooking instructions to ensure that proper internal temperatures are achieved.
- ◆ Keep perishable samples below 4°C or above 60°C and serve immediately.
- ◆ Cook ground meat products to an internal temperature of 71°C and cook fresh poultry products to an internal temperature of 85°C.
- ◆ Use a calibrated thermometer to monitor food temperatures.
- ◆ Use separate utensils for raw and cooked foods.
- ◆ Prevent the public from handling the samples by handing samples to the customer, or by using toothpicks or single-use containers.
- ◆ Replace samples if they are displayed for more than an hour.
- ◆ Discard leftover or contaminated samples.



Keep cold foods cold and hot foods hot.



Prepare, display and serve food safely.

## Cleaning and Sanitizing

- ◆ Wash and sanitize all equipment including cutting boards, utensils, cooking equipment and counter surfaces before and after use. The sink facilities in the store may be used for this purpose.
- ◆ Use one of the two sanitizing solutions:

### 1. BLEACH

Use a chlorine solution of not less than 100 ppm. If using household bleach, the following approximate dilutions apply:

- One tablespoon or 1/2 ounce of bleach per gallon of water; OR
- One-half teaspoon or 2 millilitres of bleach per litre of water.

Prepare diluted bleach fresh daily. Store bleach solution in a spray bottle that is labeled accordingly.

### 2. QUATERNARY AMMONIUM COMPOUNDS (QUATS)

Use a quats solution that has a strength of not less than 200 ppm. Because there are several examples of quats available on the market, ensure that the chemical is suitable for food contact surfaces and follow manufacturer's recommendations.

