

State Of Alaska Department of Environmental Conservation Division of Environmental Health Food Safety and Sanitation Program Task Expectations and Standards (TES)	Index: 2008-003	Page 1 of 3
	Effective Date: May 20, 2008	
Approved by: 	Chapter: 18 AAC.31	
Subject: Temporary Food Service Permit exemption for pre-cooked, ready-to-eat samples provided by permitted processors and low-hazard samples provided by vendors at an event.		

I. AUTHORITY:

In accordance with departmental policies and procedures, program managers will develop and adopt standard operating procedures that are consistent with law, regulations and the delegation of departmental authority for the guidance, government and administration of programs, personnel and services.

II. HISTORY:

Questions are frequently posed as to whether ready-to-eat samples provided by processors require a permit; and whether samples of low-hazard food products provided by a vendor at an event require a permit. These are very low-risk activities.

III. PURPOSE:

Summarize when samples provided by a processor or a vendor will not require a Temporary Food Service Permit.

IV. APPLICATION:

This Task Expectation and Standard (TES) are applicable to Environmental Health Officers making a decision as to whether to issue/require a Temporary Food Service Permit.

V. POLICY:

Processors, permitted under 18 AAC 31 or 18 AAC 34, who are offering samples to the public are not required to be issued a Temporary Food Service permit if the samples are provided at an event such as a fair, bazaar, or Farmer's Market; the samples are pre-cooked, ready-to-eat, and require only dispensing to the public; a handwashing facility is provided for use by employees as described in 18 AAC 31.600(f)(6), if the samples are not packaged; the samples are dispensed in a manner

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that will prevent employee and consumer contamination of product; and potentially hazardous foods are maintained at 41°F or below.

Vendors offering low-hazard samples to the public that are obtained from an approved source are not required to be issued a Temporary Food Service permit if the samples are provided at an event such as fair, bazaar, show, or Farmer’s Market; the samples are pre-cooked, ready-to-eat, and require only dispensing to the public; a handwashing facility is provided for use by employees as described in 18 AAC 31.600(f)(6), if the samples are not packaged; are dispensed in a manner that will prevent employee and consumer contamination of product ; and potentially hazardous foods are maintained at 41°F or below.

VI. DEFINITIONS:

Low-hazard samples: foods such as dips made from mixes with sour cream or mayonnaise, salsas, jerky, mustards, breads, crackers, pretzels, nuts, etc.

Terms are as they are defined in 18 AAC 31.990 Definitions

VII. PROCEDURES-EXPECTATIONS

Temporary food service permits will not be issued to permitted processors providing ready-to-eat samples or vendors providing low-hazard samples if the following conditions are met:

The samples are:

- Provided at an event such as a fair, bazaar, show, or Farmer’s Market
- Pre-cooked or ready-to-eat;
- Easily portioned and dispensed to the consumer by use of toothpicks, chips, pretzels, single-service containers, etc.;
- Protected from consumer contamination;
- Handled by the employees dispensing the food in such a way that bare hand contact with the samples is prevented;
- A handwashing facility is provided for use by employees as described in 18 AAC 31.600(f)(6);
- Cold foods are maintained at 41°F or below.

VIII. IMPLEMENTATION

This TES is effective the date signed by the Program Manager. Supervisory personnel will ensure their staff understand and adhere to this TES. Program staff will adhere to this TES and consult their supervisor for any questions. Environmental Health

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Officers (EHOs) will work with vendors to make sure that they understand the requirements and conditions that must be met when providing samples.