

## **PROCESSING ON-SITE FREE PRODUCT SAMPLES**

### **LICENSE IS “NOT” REQUIRED:**

Selling only raw agricultural products, such as uncut fruits and vegetables or providing “free” processed product samples. A license is **“not required”** for **non-sale activities**.

**But, all processing must be conducted under sanitary conditions.**

Some local ordinances “may” state this is a prohibited activity- Check with local health agents.

### **PREREQUISITES:**

Meet minimum sanitary facility requirements. Additionally, sneeze guards or proper protection from environmental contamination)

Safe water supply source.

Veggies/Fruits must be washed free of soils/contaminants

Equipment & work surfaces must be cleaned and sanitized.

Prevention from contamination.

Proper hygiene, hand-washing, and no bare hand contact.

Glove Use- Wiping Cloths- Food Display- Dispensing

### **WASHING FRUITS AND VEGETABLES.**

Shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form

Whole, raw fruits and vegetables that are intended for washing by the consumer before consumption *need not be washed before they are sold.*

A food processor can not apply sulfiting agents to fresh fruits and vegetables intended for raw consumption or to a food considered to be a good source of vitamin B<sub>1</sub>.

### **SANITIZING**

Recommend: Immersing produce in a sanitizing solution of 50 - 100 ppm chlorine for 2 minutes or longer.

Thoroughly clean and sanitize cutting areas. (Use 110 ppm sanitizing solution.)

Do not use quaternary ammonium (Quat) compounds on food items or surfaces that touch food.

Prior to cutting, clean and sanitize the cutting knife.

### **CREATING SANITIZER SOLUTIONS**

Prepare a sanitizing solution of **50 ppm chlorine** by mixing 1/2 oz. of bleach (at 5.25% chlorine) with 4 gallons of cold tap water. (Test this solution with chlorine test strips.)

Prepare a sanitizing solution of **100 ppm chlorine** by mixing 1 oz. of bleach (at 5.25% chlorine) with 4 gallons of **75°** F.water. (Test this solution with chlorine test strips.)

An approved test kit for the type of sanitizer used must be available and used for checking the concentration of sanitizer solutions.

### **WAREWASHING EQUIPMENT AND FOOD CONTACT SURFACES:**

Utensils and equipment must be washed after each use in the following manner: Wash in a good detergent, rinse in clean water, immerse in an approved sanitizer at required strength (e.g. 100 p.p.m. bleach solution) for two minutes and air dry.

### **TEMPERATURE CONTROL:**

Holding at or below 41°F. or Time as a Public Health Control

Holding hot foods at or above 140°F. or Time as a Public Health Control

Adequate mechanical refrigeration with sufficient capacity to maintain PHF at or below 41°F.

Adequate equipment for heating & hot holding PHF at required temperatures.

Thermometers-Calibrating

### **HANDWASHING**

When water under pressure is not available, handwashing facilities shall consist of the following;

A covered insulated container of at least five gallon capacity with a non-self closing spigot or valve, that allows a continuous flow of water over the hands.

A wash basin and approved liquid waste disposal

### **NO BARE HAND CONTACT WITH “READY-TO-EAT” FOODS**