

Food Sampling

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The City of St. Cloud does not require a food license if food handlers (including 'growers') offer food samples to the general public at a Farmer's Market or Community Event. However, the following rules apply:

- Samples must be provided at no cost and be 3 oz. in size or less.
- Vendors providing samples must have access to hand washing facilities.
- Only single service, disposable eating and drinking utensils may be used (paper plates, napkins, toothpicks, paper cups, plastic spoons). These items are for single use and may not be reused.
- Food sampling promotions are not to be set up as "self service" displays for consumers to help themselves. Dispensed product must be done in a safe and sanitary manner under the control of the vendor only.
- Containers with covers must be used to protect food during storage and display. These containers must be constructed from food grade materials, and must be smooth and easily cleanable.
- Vendors providing samples to the public are asked to fill out a sampling worksheet and submit the completed worksheet to the Health & Inspections Department prior to the event.

Frequent Questions

- Do I need a license to offer commercially prepared food that I will portion out into samples? No, if foods are ready-to-eat products and samples are 3 ounces or less.
- Can I have my pet at my stand? The only animals allowed are service animals for disability assistance.
- What is required regarding food allergy information? All vendors need to be capable of providing accurate ingredient information to customers with food sensitivities and allergies. Ingredients of concern are wheat, egg, peanut, tree nuts, soy, dairy, fish and shellfish.

Guidance for Food Sampling & Demonstration

- Use utensils or clean gloved hands to dispense samples to event goers.
- Bring extra tongs and other appropriate utensils for serving samples.
- Wash fruits and vegetables prior to serving.
- Provide single service, disposable containers & eating utensils.



If a handwashing sink with hot and cold running water is not available, improvise with a container of water with a spigot.

- Wet hands
- Soap up
- Work up a lather
- Use a nail brush
- Rinse
- Dry hands with paper towels

