



Food Sampling Permit Application

Food Sampling Permits are only available to operators under the jurisdiction of the Utah Department of Agriculture and Food. Heated and hot foods (cooked or heated on-site) require a temporary permit from the local health department.

Permit fees are non-refundable and non-transferable. Food Sampling Permits are only valid within the boundaries of the State of Utah. Food Sampling Permits expire on December 31 of each year.

Food Sampling Permit – \$35

Farmers Market / Event Information	
Farmers Market / Event Name(s):	
Farmers Market / Event Location(s):	
Farmers Market / Event Date(s):	
Products to be Sampled:	

Permit Holder Information	
Business Name:	
Permit Holder Name:	
Permit Holder Email:	
Permit Holder Phone:	
Billing Address:	
Customer Number:	

NOTE: All persons engaged in the sampling operation must hold a valid food handler permit.

Only authorized personnel may be in the food sampling preparation area. Employees displaying signs of illness, open wounds or sores shall not be in the food preparation area. Employees must maintain proper personal hygiene and wear appropriate outer clothing (e.g., no open-toe shoes, no shorts, no jewelry, hair restraints, etc.). Smoking, eating or drinking in the food sampling preparation area is not allowed.

All food-contact surfaces of equipment and utensils must be cleaned and sanitized prior to food preparation and as needed during operation to prevent contamination.

Warewashing

Washing of equipment and utensils must be done in an approved method and process:

- Food debris on equipment and utensils shall be scraped over a waste disposal unit or garbage receptacle;
- Equipment surfaces and utensils shall be effectively washed to remove or completely loosen soils by using manual means;
- Washed equipment and utensils shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted;
- Washed and rinsed equipment and utensils shall be sanitized with an approved sanitizer (using testing devices to ensure proper concentration);
- After cleaning and sanitizing, equipment and utensils shall be air-dried.

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I have read the above warewashing requirements and I acknowledge and understand that my booth is subject to immediate closure if any of the above conditions are not followed.

A handwashing station must be set up prior to beginning any food preparations. Lack of a complete handwashing station will result in immediate closure of the booth. Sharing of handwashing stations with another booth is not allowed.

Food employees may not contact exposed ready-to-eat foods with their bare hands and shall use single-use gloves and suitable utensils (e.g. deli tissue, spatulas, tongs, or dispensing equipment).

Handwashing and Handwashing Station

All workers must wash their hands:

- Before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles;
- After touching any bare body parts, other than clean hands and clean exposed portions of arms;
- After using a toilet room;
- After caring for or handling service animals;
- After coughing, sneezing, or using a handkerchief or disposable tissue;
- After using tobacco products, eating, or drinking;
- After handling soiled equipment or utensils;
- During food sampling, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;
- Before donning gloves to initiate a task that involves working with food; and
- After engaging in other activities that contaminate the hands.

At least one handwashing station must be conveniently located within the area where the food sampling occurs. The handwashing must be provided with:

- Flowing water from a container with a handled spigot that allows continuous flow until manually turned off (push buttons are not allowed);
- A catch bucket or basin for wastewater;
- A supply of hand cleaning liquid, powder, or bar soap;
- A supply of individual disposable towels (paper towels);
- A supply of at least five (5) gallons of water or enough water for the demand without running out; and
- A waste receptacle for disposable towels.

Water must be from an approved source. Connecting to an approved water system must be made through a food-grade hose. Wastewater must be collected and disposed of in a sanitary sewer, it cannot be disposed of on the ground or in storm drains/gutters.

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I have read the above handwashing and handwashing station requirements and I acknowledge and understand that my booth is subject to immediate closure if any of the above conditions are not followed.

Time/temperature control for safety (TCS) foods must be maintained under proper temperature control at all times during transportation to the farmers market or event and during the operation of the booth. Leftover TCS foods cannot be saved and must be discarded at the end of the farmers market or event. The department reserves the right to immediately suspend or revoke a sampling permit in the event of any violation of the permit conditions.

This form and the provisions therein must be submitted to the Support Services Staff at udaf-planreview@utah.gov. Submitting this Temporary Event Food Sampling application does not constitute an authorization from the Utah Department of Agriculture and Food to conduct sampling operations. Plans will not be reviewed until payment has been submitted.

STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from the Utah Department of Agriculture and Food may delay final approval. I understand that a sampling permit issued by the Utah Department of Agriculture and Food must be posted in a conspicuous location during operation. By signing below, I acknowledge that I agree that all food handlers (partners, employees, volunteers, and other persons associated with the booth) shall comply with these and other items deemed necessary by the Utah Department of Agriculture and Food.

Printed Name: _____

Legal Agent and/or Owner

Signature: _____

Legal Agent and/or Owner

Date: ____ / ____ / ____