

		West Virginia Department of Health and Human Resources			
		MANUAL OF ENVIRONMENTAL HEALTH PROCEDURES			
Section	Food	Date	May 20, 2009	Procedure #	F-14
Subject	Demonstration and Instruction in Food Establishments			Page	1 of 1

There has been increased public interest in learning and/or observing cooking techniques. Facilities that offer cooking demonstration or instruction, with or without student participation, meet the definition of a food establishment in the West Virginia Legislative Rule [64CSR17, Food Establishments](#). This rule adopted by reference the 2005 [FDA Food Code](#). Any facility offering cooking demonstrations or classes must meet the requirements of the rule and obtain a food establishment permit from their Local Health Department.

For facilities that do not normally serve food to the general public, such as a business that hosts a cooking demonstration or course during or after regular business hours, there is no requirement regarding the health of guests and students. However, food establishments that allow guests or students into their kitchen should limit participation of ill persons in accordance with section 2-201.11 of the Food Code. Additionally, if guests or students are allowed to participate in the food preparation in a food establishment, that food shall not be served to the general public and can only be consumed by the guests or students.

In accordance with paragraph 2-103.11(B) of the Food Code, food establishments that allow guests/students in the food preparation area must ensure that exposed food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles are protected from contamination.

The use of a 2-compartment sink is permissible in these facilities as long as the person in charge ensures compliance with paragraph 4-301.12(D) of the Food Code.

References                      [64 CSR 17, Food Establishments](#)  
[FDA Food Code](#)

History

Attachments