

## EMPLOYEE HEALTH & HYGIENE

### 2.6 TASTING



Proper food tasting methods are necessary to prevent contamination of the food being tasted during preparation.

#### STANDARD

- An associate must use clean silverware or a single-service utensil to taste food that is being prepared.
- An associate may not use silverware or plasticware more than once to taste food that is being prepared (discard plasticware after use).
- Utensils used for food preparation, associates' fingers, or bread used for dipping may not be used to taste food prior to service.

#### MUST DO

- **Monitor** associates to ensure they are using clean silverware, or a single-service utensil to taste food that is being prepared. Tasting utensils must not be stored in chef coats or back pockets.
- **Provide** single-service utensils for tasting practices.
- **Clean and sanitize** silverware after each tasting.

#### CORRECTIVE ACTION

- Re-train associates on proper tasting procedures.

#### AVAILABLE TRAINING

- Video training: [Food Tasting](#)
- [5 Minutes on Food Safety - Topic 15](#): Preventing Food Contamination During Preparation

#### COMBINED ASSESSMENT #

- Q201 - Observe personnel in the food production area who are eating, drinking, using tobacco/vaping, tasting food and/or using/storing personal items.

#### HELPFUL LINKS

- Refer to [Section 6.3](#) Cleaning Frequency & Schedules

#### NOTE

- When tasting food, do not taste directly over the pot or container of food.

#### FOOD CODE REFERENCE

- 3-301.12 Preventing Contamination When Tasting