



## Promotional Taste Test Checklist

Please follow the steps below & complete this form when promotional taste testing is undertaken. No demonstrations may be set up without this form.

Person Performing Taste Testing:	Company Represented:	Date: Time
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		Yes	No
1	Food contact surfaces and equipment are in a clean and sanitary condition prior to commencing		
2	Gloves and a cap are worn when handling and preparing foods?		
3	Use single serve items where possible? (e.g. disposable cups, spoons, toothpicks)		
4	Fresh food safety spray sanitiser is available and used to clean utensils and surfaces		
5	Appropriate litter containers available for our customers?		
6	Store-lead demonstration: You have direct line of sight of all promotional food samples to ensure they are protected from customer interference or vermin contamination?		
7	The food items were removed from the cool room at: <b>PROMOTIONAL FOOD ITEMS MUST BE DISCARDED WITHIN 4 HOURS</b> Record Time: _____ Time Food is to be Discarded: _____		
8	Hot food cooked to min 86 deg C and kept separate from raw food.		
9	Temperature probes cleaned with alcohol wipes or sanitiser between uses.		
10	External Demonstrators: <ul style="list-style-type: none"><li>• Close toed shoes worn</li><li>• Announce presence to store management on entry</li><li>• Set up in agreed, safe position</li><li>• Raw food/allergen separation</li><li>• Do not leave samples unattended</li></ul>		

Comments:

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Store Management Sign Off: \_\_\_\_\_ Date: \_\_\_\_\_