

Safe Handling of Food & Beverage Samples and Offerings

Here's a few helpful steps to insure that Long Grove businesses are following Health Department guidelines:

- Food served to customers must be from an approved source and prepared in a licensed food service facility, *home prepared offerings are not allowed*.
- Food samples should be offered in a single serving container when possible. Individual bags or paper liners work best. Please use gloves when preparing your samples for customers.
- If you are unable to serve individually packaged goods (the cost and time involved in pre-packaging can be challenging), please serve food on a tray that has a cover. Offer tongs, toothpicks, or forks to the public to avoid handling food with their hands.
- Beverages should be served in disposable plastic cups. Only businesses with a commercial three compartment sink or dishwasher are permitted to use glassware.
- When serving perishable food items, such as cheese, items need to be discarded after 4 hours.

Laurie Caccamo at the Lake County Health Department would be happy to answer any health department related questions you may have.

Phone: 847.377.8042

Email: LCaccamo@lakecountyil.gov