



Tasting Events

(Competition Events, Promotional Events, Conventions, Trade Shows)

Competition Guidance

When coordinating an event that includes a competition involving food, it is important to identify the following factors to ensure that all food competitors and vendors are permitted properly:

- Identify who is providing samples to judges only.
- Identify participants providing food to the public (i.e., people's choice or food sales).
- Identify additional food vendors involved in the event.

Competition event coordinators must be aware of the following requirements:

- If samples of food are only provided to judges; no permit is needed.
- If food is provided to the public; each participant providing food will need a permit.
- Competition participants that are selling food are required to obtain permits.
- All vendors are required to be properly setup in booths, all food must be from an approved source, all food must be stored and prepped in a permitted kitchen or commissary, and all food must be cooked onsite in the booth (no food can be stored or prepped in a private residence).
- Any additional vendors not part of the competition that are sampling or selling food at the event must be properly permitted.
- The event coordinator is responsible for ensuring that the event is properly registered and all necessary permits are obtained prior to the event.
- The event coordinator is responsible for ensuring that all booths are properly equipped and set up before workers handle open foods/beverages.
- Temporary food establishment or seasonal food establishment permits will be issued for vendors operating at tasting events. All food vendors must comply with the requirements set forth in the section that is applicable to the permit type that has been issued.

Resources

1. [Permit exemptions](https://www.maricopa.gov/DocumentCenter/View/6396/Permit-Exemptions-PDF) - <https://www.maricopa.gov/DocumentCenter/View/6396/Permit-Exemptions-PDF>
2. [Promotional Sampling](https://www.maricopa.gov/DocumentCenter/View/5893/Promotional-Sampling-PDF) - <https://www.maricopa.gov/DocumentCenter/View/5893/Promotional-Sampling-PDF>
3. [Special Event Coordinator Event Registration Form](https://www.maricopa.gov/FormCenter/Environmental-Services-16/Farmers-Market-Coordinator-FormApplicati-198) - <https://www.maricopa.gov/FormCenter/Environmental-Services-16/Farmers-Market-Coordinator-FormApplicati-198>
4. [Temporary/Seasonal Event Permit Application](https://www.maricopa.gov/FormCenter/Environmental-Services-16/Temporary-Seasonal-Permit-Application-87) - <https://www.maricopa.gov/FormCenter/Environmental-Services-16/Temporary-Seasonal-Permit-Application-87>



Promotional Events, Conventions, and Trade Show Guidance

When coordinating an event that includes the promotional tasting/sampling of food the following factors need to be taken into account to ensure that all food vendors are permitted properly:

- Identify all vendors providing food samples/tastes to the public and the food items to be sampled listed.
- Will food demonstrations be taking place and will samples be provided?
- Will beverages be provided (wine, beer, mixed drinks)?

Tasting Event coordinators must be aware of the following requirements:

- When providing samples/tastes to the public each participant will need to be properly permitted.
- All vendors are required to be properly set up in booths with proper hand washing setups and all necessary equipment needed to ensure food safety.
- All food must be from an approved source. Food must be stored and any advanced preparation done in a permitted kitchen or commissary, food must be cooked onsite in the booth or cooked in advance in the permitted commercial kitchen or commissary (no food can be stored or prepped in a private residence).
- Beverage booths providing mixed drinks, or drinks with ice and/or cut fruit or garnish for sale, or as samples will need to be properly permitted.
- The event coordinator is responsible for ensuring that the event is properly registered and all necessary permits are obtained prior to the event.
- The event coordinator is responsible for ensuring that all booths are properly equipped and set up before workers handle open foods/beverages.
- Temporary food establishment or seasonal food establishment permits will be issued for vendors operating at tasting events. All food vendors must comply with the requirements set forth in the section that is applicable to the permit type that has been issued.

Permit Exemptions

The following food items are exempt from permitting:

- Promotional sampling of foods that do not require time/temperature control for safety (TCS) (e.g., bread, chips, crackers, pretzels, oils, vinegars).
- The pouring non-TCS drinks for sale or as samples including, but not limited to, beer, wine, soda, or juice from a commercial container into a disposable cup. (e.g., bottle, keg, can, beer truck, or wine/beer garden).
- Sale or sampling of non-TCS drinks in a can or bottle.
- Sale or sampling of pre-packaged not TCS foods.

Mobile Food/Special Events Office

1645 E. Roosevelt Street

Phoenix, AZ 85006

602.506.6872

esplanreview@mail.maricopa.gov



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