



Subject :	TASTING PROCEDURE		
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Purpose

The purpose of this policy is to delineate a food tasting procedure that will ensure both health and safety protocols while maintaining existing quality standards. The ultimate goal is to streamline recipes and systems to ensure constant consistency. However, we understand that this is a work in progress and in the meantime, tasting will have to occur to ensure quality. This SOP will describe best practices for tasting food during production and service.

Policy

1. All food tasting vessels and utensils must be single-use/disposable.
2. All kitchens must have at least two designated tasting areas: Prep and Line
3. Designated tasting areas must be isolated following CDC/OSHA guidelines. Employees must be a minimum of 6 feet away from any other employee or behind a non-permeable partition.
4. Disposable tasting spoons are to be kept in the Manager Office and only brought out during designated tasting sessions.
5. As best practice, limit tastings to predetermined times in order to ensure safety practices can be followed.
6. A Taster must wear appropriate safety equipment while tasting (face shield, gloves, etc.) and immediately dispose of them after tasting.
7. The tasting area must be cleaned, disinfected and sanitized after each tasting.

Equipment/Tools Needed

Consider new equipment/changes to the physical space that may need to be procured, such as:

- [Color coded stickers](#)
- [Face shield](#)
- [Tasting ramekins](#)
- Disposable spoons
- Isolation room/area

Procedure:

1. Tasting for Production

A detailed schedule of operations for receiving deliveries and production will be developed in order to reduce necessary on-site personnel and efficiency of



production. In doing so, monitor the existing inventory of prepped items and be sure to taste any items that are nearing the end of their shelf life.

- a. Designate isolated tasting areas with disposable utensils, trash can and a if need be, a rolling rack.
- b. When tasting is needed during production, staff should set aside small samples in a disposable container on a tray with a label. Trays are placed on the tasting rack in an isolated space and a manager is alerted that they are ready to be tasted.
- c. Manager enters the tasting area and evaluates the items, taking notes.
- d. Discard used disposables after each tasting. Clean, disinfect and sanitize the area.
- e. Staff is notified with notes or comments and adjustments are made.
- f. All tasted items are to be labelled with the corresponding colored sticker and placed on a designated shelf in the walk-in.

2. Tasting for Service

- a. Before service, kitchen staff should pull mise en place for each station and set aside a sample in a disposable container in a labeled tray. Tray should be brought to the designated tasting area and placed on the tasting tray rack.
- b. Manager enters the tasting area alone and evaluates the mise en place. Notes are taken and adjustments are communicated to cooks.
- c. A sample of each dish is prepared by each cook and set aside in a disposable container and the same tasting procedure is followed.
- d. Final finishes or adjustments should be made before service starts. Leave enough time to taste through everything should changes need to be made.
- e. If a chef would like to taste an item being cooked for a ticketed order to check cookery or a la minute seasoning, a similar procedure to the above must occur.

Supporting Materials (Logs, Signage, Training & Locations, etc)

- [Production Tasting Log](#)

Accountability (how the SOP will be enforced/managed)

- SOP will be monitored by the opening and closing Manager on Duty.
- Designated Taster will keep a log noting date and time of tasting as well as the expiration date for those items.
- Logs are to be sent out to managerial staff when tastings occur.



- All batches must be correctly labeled by the respective individual.

Sources:

- [Considerations for Restaurants and Bars | COVID-19](#)