



QUESTIONNAIRE & GUIDELINES

FOOD SAMPLES AT TEMPORARY EVENTS

Jefferson County Department of Health
1400 6th Ave South
Birmingham, AL 35233
Office (205) 930-1260 Fax (205) 939-3019
temporaryevents@jcdh.org

Vendors providing free samples may not be required to apply for a food permit. However, food products sold to the public must be processed in an approved facility. Please mail or email the completed questionnaire to the above address two (2) weeks prior to the event to establish a permit exemption.

EVENT INFORMATION

Event Name _____ Event Date(s) _____
Event Location _____
Event Sponsor _____ Phone Number _____

VENDOR INFORMATION

Business Name _____ Owner _____
Mailing Address _____
Cell Phone _____ Email _____

QUESTIONNAIRE

Is the product sold prepared in a permitted establishment? YES NO If yes, State and Permit # _____
Does the product sold need to be refrigerated for safety? YES NO If yes, please call or email us.
Do you plan to package any products on-site? YES NO If yes, please call or email us.

Description of product(s) sampled: _____

FOLLOW THESE GUIDELINES TO HELP MINIMIZE RISKS OF FOOD BORNE ILLNESSES:

- Keep potentially hazardous food at temperatures below 41° F or above 135°F.
Types of potentially hazardous foods include: milk based products, meats and fish, cooked vegetables, cooked grains such as rice or pasta, and cut melons. These foods require controlling time and temperature to minimize the growth of bacteria.
- Use a food thermometer to check temperatures. Provide a thermometer in all coolers and warmers.
- Do not save or reuse leftovers.
- Do not touch food items with bare hands. Wash hands, and use gloves or utensils.
- Use a temporary hand washing station with water through a flip spout, soap and paper towels.
- Do not work with foods if you are sick. Do not eat or drink while preparing or serving food.
- Wash, rinse, and sanitize reusable utensils or use disposable utensils whenever possible.
- Change out utensils every 4 hours. Bring plenty of extras.
- Provide food and utensil dispensers that limit possible contact and contamination of foods by the customers.
- Do not allow customers to "double dip" in samples.
- It is best to dispense samples in paper soufflé cups or plastic sample cups.

Vendor Signature _____ Date _____

FOR OFFICIAL USE ONLY

Approved by _____ Date _____