



QUESTIONNAIRE & GUIDELINES FOR FOOD SAMPLES AT TEMPORARY EVENTS

Jefferson County Dept of Health
1400 6th Avenue South

Birmingham, AL 35233

Office (205) 930-1260 Fax (205) 939-3019

Vendors providing free samples of products may not be required to apply for Food Permits. However, it is required that food products sold to the public are processed in an approved facility. Please provide the following information 2 (two) weeks prior to the event to establish permit exemption. Mail or fax the questionnaire to the above address.

EVENT INFORMATION

Name of Event Annual World Deer Expo Date(s) of Event: July 17, 18, + 19, 2020

Location of Event BJCC

Event Sponsor American Deer Hunters Assoc. LLC Phone (205) 678-4141

Channing Coker Brown is the contact

VENDOR INFORMATION

Name of Business _____ Owner _____

Mailing Address _____

Cell Phone () _____ Secondary Phone () _____ E-Mail _____

Food Permit? ☐ YES ☐ NO If yes, State and Permit # _____

Description of products sampled: _____

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

Types of potentially hazardous foods include: Milk based products, meats and fish, cooked vegetables, rice and beans, cut melons & pasta. These foods require time and temperature to control the growth of bacteria.

- 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 items.
- Keep potentially hazardous foods at temperatures below 41 F or above 135 F.
 - Use a food thermometer to check temperatures.
- Do not save and reuse leftovers.
- Change out utensils every 4 hours. Bring extras.
- Keep all food service items off of the floor.
- Wash, rinse and sanitize reusable utensils or use disposable utensils whenever possible.
- Provide food and utensil dispensers that limits possible contact and contamination of foods by the customers. Do not allow customers to "double dip" in samples.
 - Best to dispense samples in paper soufflé cups or plastic sample cups.

Vendor Signature _____ Date _____



TEMPORARY FOOD SERVICE PERMIT APPLICATION

TO AVOID A LATE FEE, APPLICATIONS MUST BE RECEIVED 14 DAYS BEFORE THE EVENT. APPLICATION FEES ARE NOT REFUNDABLE. INCOMPLETE APPLICATIONS AND APPLICATIONS RECEIVED LESS THAN 7 DAYS BEFORE THE EVENT WILL NOT BE ACCEPTED.

EVENT INFORMATION

Name of Event Annual World Deer Expo Dates of event July 17, 18, 19, 2020
Location of Event BJCC
Sponsor of Event American Deer Hunters Assoc. LLC Phone # of Sponsor (205) 678-4141
Channing Coker Brown is the contact

VENDOR INFORMATION

Name of Concession _____ Owner _____
Mailing Address _____
Cell Phone () _____ Secondary Phone () _____
E-Mail _____
On-site Commissary? ☐ YES ☐ NO

OFF-SITE FOOD PREPARATION

(Rules & restrictions apply; approval is limited.)

Food Service Establishment _____ Owner/Manager _____
Address _____
Telephone () _____
Permit Number _____ County _____

FOOD PREPARATION AND MENU

(All meat items shall be USDA or Alabama Department of Agriculture approved.)
List all food and beverage items; check all preparation steps that apply:

MENU ITEM	PREPARED OFF-SITE	COLD HOLDING	COOK	CUT	ASSEMBLE	HOT HOLDING
Example: French Fries		X	X			X
1.						
2.						
3.						
4.						
5.						
6.						
7.						
8.						

EQUIPMENT INFORMATION

Check all that apply

Food Storage

Units

- ☐ Refrigerator _____
☐ Freezer _____
☐ Ice Chest _____
☐ Off-site Truck _____

Cooking / Hot Holding

- ☐ Grill _____
☐ Fryers _____
☐ Steam Table _____
☐ Other _____

Water

- ☐ On-Site Water Hookup _____
☐ Fresh Water Storage Tank _____ gallons
☐ Wastewater Tank _____ gallons
☐ Water Heater _____ gallons; _____ Watts (total)

Utensil Washing

- ☐ 3-Compartment Sink*
Compartment Size (inches): _____ " Wide _____ " Long _____ " Deep

*Refer to *Temporary Food Establishment Requirements* booklet for requirements.

Please note any additional information: _____

I hereby certify the above statements are true and correct, that I have read and understand the *Temporary Food Establishment Requirements* booklet and I/we agree to comply with all rules and regulations of the Jefferson County Department of Health and hereby authorize the Health Officer or authorized representatives to enter upon the premises of the above named establishment for inspection services. I understand that this food establishment may not operate without approval from this department. I understand that I may not operate without also meeting the requirements and obtaining the approval of other regulatory agencies including, but not limited to, local fire, building, plumbing, gas, and electrical inspection services departments.

Signed _____ Title _____ Date _____

Electricity

- ☐ On-Site Electricity
☐ Generator

Food Prep Equipment

- ☐ Mixers _____
☐ Slicers _____
☐ Blenders _____
☐ Other _____

Handwashing

- ☐ Sink with hot water ($\geq 100^{\circ}\text{F}$) under pressure
☐ Other (Please describe)* _____

*Rules & restrictions apply; approval is limited

FOR OFFICIAL USE ONLY	
Application approved	Signature _____
Approved by _____	Date _____
Notes _____	
Approval comment _____	