

Southern Women's Show October 5-8, 2017 Food Sampling Guidelines



Jefferson County Department of Health - Questionnaire and Information Guide

This letter and the attached document provide important information from the Jefferson County Department of Health. This pamphlet has been developed to help food booths run operations and give away samples in a sanitary and helpful manner. It is extremely vital that you follow these guidelines so that we can avoid food illness. These requirements and recommendations are essential for protecting the public's health.

Please know the Health Department will be at the Birmingham Women's Show inspecting food concessions as well as exhibitors sampling food. **If you do not abide by the rules, the inspectors can and will shut you down on the spot.**

Concessionaires (including Food Samplers) are required to complete the attached "Temporary Food Service Questionnaire." This is due back to the Jefferson County Dept of Health, Bureau of Environmental Health, Food and Milk Division, 1400 Sixth Avenue South, Birmingham, AL 35233, or you can fax to 205-939-3019 by Monday, SEPTEMBER 12, 2016.

If you have any questions please contact Rene Sinsky at 205-930-1100.

Below are the rules and regulations for exhibitors sampling food items. Please read carefully:

- 1) Each vendor at the show offering food for sale must have a food permit from their food source.
- 2) Food service questionnaire must be filled out and returned to the Jefferson County Health Department.
- 3) It is recommended that food demonstrators not handle raw products. If possible, they should use a pre-cooked products. If this is not possible, hand washing with hot and cold-water pressure should be provided at the food booth.
- 4) Vendors who have unpackaged, ready to eat products should have temporary hand washing at the food booth. (Please see page 11 for a detailed description)
- 5) If the demonstrators have a permitted establishment that they are operating from, they should provide a copy of their permit to the health department. If they will be using the Birmingham Jefferson Convention Center as a base of operations, a commissary voucher shall be provided by the civic center.



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 _____ Date(s) of Event _____

Location of Event _____

Event Sponsor _____ Phone () _____

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** _____