

Guidelines for Temporary and Seasonal Food Vendors

The following are conditions and guidelines to control Foodborne Illness Risk Factors in order to serve safe food to the public:

- Conspicuously Display the following: Temporary / Seasonal Food Permit, Propane Permit (if applicable), Allergy Awareness Notice "Before placing your order, please inform your server if a person in your party has a food allergy." The notice must be displayed in a clear, conspicuous manner on all menus and menu boards.
- Only the foods stipulated on your Food Permit may be served / sold.
- Employees with communicable diseases which can be transmitted through food or who are experiencing vomiting and /or diarrhea must be excluded from food activities. Review the Illness Policy with all employees / volunteers prior the event.
- Running water with liquid soap and disposable paper towels for hand washing must be available and set-up prior to food preparation. Bottled water with a pull out spout is acceptable. Check with the Health and Human Services Department for other acceptable methods.
- All food handlers shall wash their hands before and after glove use, after utilizing the toilet facilities, smoking, eating, changing tasks, and anytime when hands become contaminated.
- Bare hands may not contact RTE (ready-to-eat) and cooked foods. Suitable utensils shall be used such as deli tissue, spatulas, tongs, single-use non-latex gloves etc. Bare-hand contact shall be minimized with foods that are not RTE.
- All TCS / PHF (Time / Temperature Control for Safety Food / Potentially Hazardous Food) Foods shall be held at: 135°F and above for Hot Holding or 41°F and below for Cold Holding. Examples of TCS Foods include but are not limited to Hot Dogs, Sausages, Hamburgers, Prepared Vegetables, and Rice etc.

The following are the Minimum Internal Cooking Temperatures:

- Commercially Processed RTE Foods (Hot Dogs, Pre-Cooked Sausages) - 135°F
- Hamburgers - 155°F
- Chicken - 165°F
- Pork - 145°F
- TCS Foods - previously cooked, cooled and reheated for Hot Holding - 165°F

- A thermocouple-style thermometer or T-Sticks (disposable) must be available and used for testing the internal temperatures of TCS Foods on site. Thermometers shall be cleaned and sanitized before and after use. Alcohol swabs are highly recommended.
- Food employees shall wear clean outer garments, hair restraints, no wrist jewelry (including watches) and utilize good hygienic practices.
- Smoking is prohibited within 10 feet of a cart or food storage area. Employee must wash their hands thoroughly with soap before returning to work.
- Foods must be obtained from an approved commercial source. Proof of source such as boxes, receipts etc. must be on site and available.
- All carts must be thoroughly pre-cleaned before set-up at the event.
- All equipment, utensils, containers etc. shall be clean and in sanitary condition. A spare set of work utensils shall be available if ware washing is not available.
- Ice cream and other utensils can be stored in the product with the handle positioned out of the product.
- Only mechanical refrigeration or crushed / cubed ice is allowed as a cooling medium. Foods shall not come in contact with water or un-drained ice. Packaged foods may not be stored directly in ice if it is subject to the entry of water.
- All foods, drinks and condiments shall be handled and stored in a manner that prevents contamination such as using clean covered containers, storing equipment and food up off the ground etc. Trash bags are not to be used for food storage.
- Garbage and refuse shall be disposed of in a satisfactory manner. The premises shall be kept clean.
- A Soapy Water solution shall be available. Sanitizer is NOT a cleaner.
- A Sanitizing Solution prepared at proper concentration as determined by the pH papers (Chlorine-White papers with Purple color chart, Quaternary-Orange papers with Green color chart) shall be available and used on food contact surfaces. A properly labeled spray bottle or Red Container is acceptable. The Sanitizer label MUST state "For Use on Food Contact Surfaces". Read and follow the Sanitizers Manufacturers Label for specific concentration levels and contact time. Pre-mix sanitizers (Chlorine or Quaternary type) are also available at restaurant equipment and supply stores.
- Chlorine (Bleach) Sanitizer: 50 – 200 PPM (Depends on manufacturer's instructions)
- Quaternary Sanitizer: 200 PPM or 150 – 400 PPM (Depends on the manufacturer's instructions)

If the above guidelines are not maintained or set-up, your Temporary / Seasonal Food Permit may be immediately suspended revoked and you may be asked to leave the Event. If there are any questions regarding the above conditions, call the Birmingham Department of Public Health at 508-532-5470 prior to the event.

I have read, understand and agree to follow the above Conditions and Guidelines

Signature of Permit Holder: _____ Print: _____