



**FOOD SAMPLER
QUESTIONNAIRE & GUIDELINES**

Jefferson County Dept of Health
1400 6th Avenue South
Birmingham, AL 35233
Office (205) 930-1598 Fax (205) 939-3019

Vendors providing free samples of products are not 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 questionnaire to the above address.

EVENT INFORMATION

Name of Event _____ Date(s) of Event _____

Location of Event _____ Event Sponsor and Tel # _____

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 product 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 beans, rice and vegetables, sliced melons, and untreated garlic and oil mixtures. These foods require time and temperature to control the growth of bacteria.

- Do not touch food items with barehands
 - Wash hands and wear gloves or use utensils.
- 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
- 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.