

**February 28, 2019**

## **MCHD food inspectors out inspecting temporary vendors during Carnival**

MOBILE, Alabama — To prevent and protect the community from food-borne illnesses, the Mobile County Health Department’s food inspectors are out examining all the temporary food vendors located around the Carnival parade routes.

“All the temporary food vendors must meet the minimum requirements in the Food & Drug Administration’s 2013 Food Code,” said Dr. Stephanie Woods-Crawford, who oversees the Bureau of Environmental Health & Preparedness. “These are the same standards applied to restaurants.”

MCHD has inspected and issued temporary food permits to 33 food vendors and four bars. Inspectors have been conducting spot checks of food vendors every parade night and will continue through the rest of the Carnival season.

Brad Philips, who directs Inspection Services, said his team will also be on the look-out for any vendors who have not been approved to operate. Those vendors will not be allowed to serve until they are inspected, meet the necessary requirements and have paid any fees due to the city and MCHD.

“We have had some booths fail their inspection in the past, and they cannot be allowed to operate until they are cleared by our staff,” Dr. Woods-Crawford said.

Each location that has been approved will have their score posted in plain view like at any restaurant, along with their temporary food permit. The starting and ending date will be printed on the permit.

“Anyone who is eating from these booths should feel confident it has been reviewed by the health department’s food inspectors,” Dr. Woods-Crawford said. “Whether it is special events or outdoor cooking, we will be there to protect the community from food-borne illnesses.”

If you see a vendor selling food that does not have a posted temporary permit or inspection sheet from MCHD, please call the Inspection Services office at 251-690-8116, or call the after-hours number at 251-690-8158.

Food vendors will be checked periodically to ensure they are operating safely and within the requirements of the Code. Inspectors will focus attention on time/temperature control of foods, illegal grease discharge and improper wastewater disposal.