



## MOBILE COUNTY HEALTH DEPARTMENT Temporary Exempt Event / HB528 Application

Application for a Temporary Exempt Event must be made at least five business days prior to the event.

DATE OF EVENT			
SPONSOR, EVENT NAME AND LOCATION SITE			
SPONSOR STREET ADDRESS		SPONSOR EMAIL ADDRESS	
CITY	STATE	ZIP	PHONE
SPONSOR MAILING ADDRESS			
CITY	STATE	ZIP	PHONE
<b>NAME AND ADDRESS OF EACH PARTICIPATING VENDOR WITH DESCRIPTION OF FOOD TO BE SOLD</b>			
VENDOR 1 NAME	VENDOR 2 NAME	VENDOR 3 NAME	VENDOR 4 NAME
VENDOR 1 ADDRESS	VENDOR 2 ADDRESS	VENDOR 3 ADDRESS	VENDOR 4 ADDRESS
VENDOR 1 DESCRIPTION OF FOOD SOLD	VENDOR 2 DESCRIPTION OF FOOD SOLD	VENDOR 3 DESCRIPTION OF FOOD SOLD	VENDOR 4 DESCRIPTION OF FOOD SOLD
<b>EVENT SHALL NOT EXCEED THREE CONSECUTIVE DAYS PER WEEK</b>			
I HEREBY CERTIFY THAT THE ABOVE STATEMENTS ARE TRUE AND CORRECT; THAT THE ENTITY HAS A PHYSICAL ADDRESS WITHIN THE CITY OF MOBILE, AND THAT I (WE) WILL ENSURE THE EVENT OPERATOR HAS A CURRENT FOOD HANDLER CARD; THAT THERE IS A HANDWASHING FACILITY; AND, A PLAN EXISTS FOR ADEQUATE GARBAGE AND WASTE CONTAINMENT. I HAVE RECEIVED A COPY OF THE FDA GUIDELINES LISTED ON PAGE 2 AND WILL SHARE IT WITH ALL PARTICIPATING VENDORS LISTED.			
SIGNED		TITLE	DATE

<b>OFFICE USE ONLY</b>	
DATE RECEIVED	
REVIEWED BY	DATE REVIEWED
ISSUE DATE FROM	TO



## MOBILE COUNTY HEALTH DEPARTMENT Temporary Exempt Event / HB528 Guidelines

- All Time/Temperature Controlled for Safety (TCS) foods must be held cold at 41°F or below, or hot at 135°F or above. Foods held between these temperatures grow bacteria rapidly and can result in foodborne illnesses. TCS foods not held at proper temperature (hot or cold) shall be discarded after four hours.
- Previously prepared cooked product that is refrigerated shall be rapidly reheated to a minimum temperature of at least 165°F for 15 seconds.
- Fish (which includes all fresh or saltwater finfish, crustaceans, alligator, frog, aquatic turtle, jellyfish, sea urchin, sea cucumbers and mollusks as well as other forms of aquatic life except birds and mammals) and eggs (prepared for immediate service) shall be cooked to a minimum temperature of 145°F for 15 seconds.
- Pork, game animals, ratites, ground fish, ground beef, other ground meats, injected meats and eggs (not for immediate service) shall be cooked to 155°F for 15 seconds.
- All poultry (except for ratites) and stuffed meats (like sausage) shall be heated to 165°F for 15 seconds.
- Hot held TCS foods shall be discarded at the end of the service and may not be reserved or carried over to the next day.
- All utensils, equipment and other food contact surfaces, such as ice chests and cutting boards, shall be cleaned prior to use with liquid soap and water and then sanitized with a solution of 100-200 ppm chlorine bleach or 200-400 ppm quaternary ammonium chloride. A chlorine solution can be easily made with unscented household bleach containing 5.25% or higher sodium hypochlorite solution mixed one capful to one gallon of cool water. Test strips used to check chlorine or quat sanitizer concentrations are available from local restaurant supply companies.
- Hand sanitizer should be made available to and supplied for patrons use.
- Each operator/vendor shall have a Food Handler Card issued by the Mobile County Health Department.
- Handwashing facilities equipped with dispensed liquid soap and paper towels shall be provided and be located convenient and easily accessible to the cook/preparation areas.
- The operator must have a plan for proper waste containment and disposal of garbage, grease, solid and liquid waste including all greywater, wastewater, boil water, purge water and other forms of sewage. Liquid waste shall be disposed of into a sanitary sewer and may not be discharged onto the ground, street or into storm drains. All other governing agencies rules and laws apply to liquid and solid waste disposal.
- No low acid foods in hermetically sealed containers (home canned foods) may be offered for sale or service when such foods are not prepared by an approved, permitted processor.
- Application for a Temporary Exempt Event must be made at least five business days prior to the event. Only four exemptions at a single, specified location may be granted to an intermittent food service in any calendar year.
- If additional or special assistance is needed or questions arise concerning your event, please contact the Mobile County Health Department Inspection Services at 251-690-8116 during the hours of 8:00AM – 4:30PM Monday – Friday.

COOKING TEMPERATURES		
FOOD	TEMPERATURE	TIME
Potentially hazardous foods not otherwise specified, including eggs for immediate service	145F	15 SEC
Pork and any food containing pork; game animals; ratites	155F	15 SEC
Poultry, poultry stuffing, stuffed meats and stuffing containing meat	165F	15 SEC
Ground beef, ground fish (fish sticks, patties, etc.), other ground meats, injected meats and eggs other than Part 1 above	155F	15 SEC or
	150F	1 MIN or
	145F	3 MIN