REQUIREMENTS FOR OPERATING TEMPORARY FOOD SERVICE ESTABLISHMENTS

MCHD

mobile county health department

A legacy of excellence since 1816

Mobile County Health Department
Inspection Services
Department of Food and Lodging

MCHD-IS-003 (Rev. 2-25)

MCHD
mobile county health department
A legacy of excellence since 1816

The Department of Food and Lodging has developed this information to help food vendors set up and run temporary food service operations in a sanitary manner and minimize the possibility of foodborne illness.

To avoid inconvenience, concession stand owners are encouraged to contact the Health Department as early as possible when planning a temporary food service operation. An Environmental Health Specialist will be able to assist you with the operation of your concession stand. Food cannot be sold until a permit is issued.

Please call (251) 690-8116 for further information.

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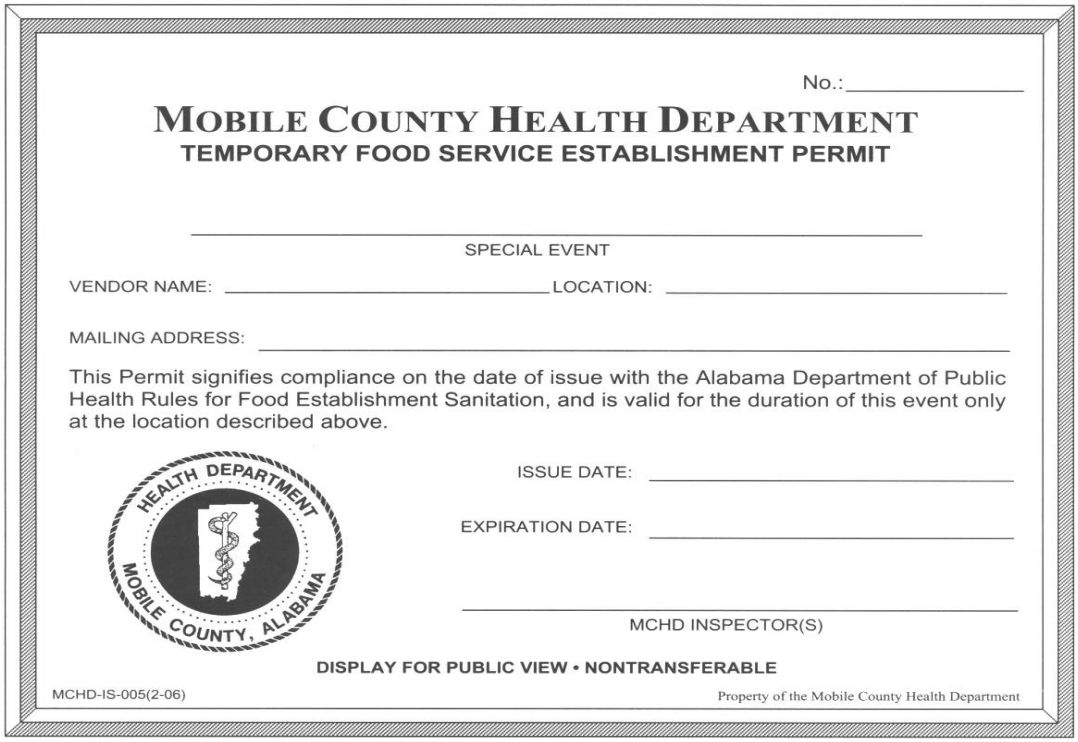
PERMIT REQUIREMENTS

The Alabama Rules for Food Establishment Sanitation state: ***"It shall be unlawful for any person to operate a temporary food service establishment in Alabama unless such person possesses a valid permit issued by the Health Officer for the operation of such establishment. Permits shall not be transferable with respect to person, food service establishment or location. The permit shall be kept posted by the proprietor in a conspicuous place within the food service establishment."***



No.: _____

MOBILE COUNTY HEALTH DEPARTMENT

TEMPORARY FOOD SERVICE ESTABLISHMENT PERMIT

_____

SPECIAL EVENT

VENDOR NAME: _____ LOCATION: _____

MAILING ADDRESS: _____

This Permit signifies compliance on the date of issue with the Alabama Department of Public Health Rules for Food Establishment Sanitation, and is valid for the duration of this event only at the location described above.

HEALTH DEPARTMENT MOBILE COUNTY, ALABAMA

ISSUE DATE: _____

EXPIRATION DATE: _____

_____

MCHD INSPECTOR(S)

DISPLAY FOR PUBLIC VIEW • NONTRANSFERABLE

MCHD-IS-005(2-06)

Property of the Mobile County Health Department

The permit for a temporary food service establishment, e.g., trailer, step van, tent, pushcart, or food booth, is issued in conjunction with a temporary special event and is only valid for the duration of that event. An application for temporary food permit should be submitted along with all applicable fees to Inspection Service prior to the event start date.

A temporary food unit must remain at the same location for which the temporary permit was issued for the duration of the event, unless the unit is approved locally for daily operation, for which it may then return to its approved local commissary for servicing. If the non-daily temporary food unit moves to another location during the same scheduled special event, a re-inspection must be conducted and another temporary permit fee collected.

Inspection Service at the Mobile County Health Department may be contacted at (251) 690-8116 for additional information about minimum operational requirements, temporary permit application fees, and application process for operating at a temporary special event.

The Alabama Rules for Food Establishment Sanita- tion further state: ***"Critical Violations indicated on the inspection sheet shall be corrected within twenty-four (24) hours. If not, the establishment shall cease operation until authorized to resume."***

MOBILE COUNTY HEALTH DEPARTMENT

Food Establishment/Retail Food Store Inspection Report
Alabama Department of Public Health

Score

LEGAL NOTICE TO THE PROPRIETOR OR MANAGER: You are respectfully notified of such violations of the Alabama State Board of Health Rules for Food Establishment Sanitation as are indicated on the Inspection Report. This report constitutes an official notice to comply with chapter 420-3-22 of the aforesaid Rules within a period of _____days. Failure to comply with this notice may result in cessation of operations. *Critical Items Require Immediate Action.

Facility:

Owner:

Address:

Permit Number	Grid	Insp.	Inspection Date	Time-In	Time-Out	Score

Type Insp.: Reg ☐ Special ☐

Legal Notice: Yes ☐ No ☐

Seating: Total _____ Non Smoking _____

Tobacco: Smoke Free Y N; Compliance Y N; Signs Posted Y N

Jurisdiction _____

MANAGEMENT AND PERSONNEL

☐	01*	Assignment of Person in Charge. Commissary used. Personnel with infections restricted, excluded. Discharges from eyes, nose, mouth.	5
☐	02*	Hands clean: properly washed. Bare hand contact, approved alternative. Eating, drinking, tobacco use.	5
☐	03*	Demonstration of knowledge. Approved course, other requirements met. Certified Manager. Food or Food/Beverage Handler Card.	5
☐	04	Clean clothes. Hair restraints. Nails. Authorized personnel; other.	1

FOOD

☐	05*	Safe. Source. Condition. Adulterated. Shellstock tags. Compliance with plan/ROP. Other.	5
☐	06*	Potentially hazardous food meets temperature requirements during receiving, cooking, hot holding, cooling. Pasteurized eggs used, if required.	5
☐	07*	Potentially hazardous food meets temperature requirements during cold holding. Time as a public health control. Consumer advisory, if required.	5
☐	08*	Food separated, protected from contamination. Tasting. Returned, reservice of food.	5
☐	09	Cooling methods. Facilities to maintain product temperature. Plant food cooking.	1
☐	10	Properly labeled. Original container. Records. Code date limits.	1
☐	11	Thermometers provided, accurate, conspicuous.	1
☐	12	Approved thawing methods used.	1
☐	13	Food contamination prevented during storage, preparation, display, handling, other.	1
☐	14	In use, between use, food/ice dispensing utensils properly stored.	1

EQUIPMENT, UTENSILS AND LINENS

☐	15*	Equipment, food contact surfaces (non-cooking) clean, sanitized. Sanitization temperature, concentration, time.	5
☐	16*	Food contact surfaces characteristics. Single service/use; used when required.	4
☐	17	Cooking surfaces, non-food contact surfaces clean. Frequency, methods	1
☐	18	Food (ice), non-food contact surfaces: designed, constructed, cleanable, installed, located, maintained.	1
☐	19	Warewashing facilities designed, constructed, maintained, installed, located, operated. Accurate thermometers. Chemical test papers.	1
☐	20	Linens properly stored, dried, handled. Laundry facilities used.	1
☐	21	Wiping cloths clean, use limitations, stored.	1
☐	22	Storage, handling, drying of clean equipment, utensils.	1
☐	23	Single service articles, storage, dispensing, wrapped. Use limitations. Gloves used properly.	1

WATER, PLUMBING AND WASTE

☐	24*	Water: source, quality, capacity. System approved.	4
☐	25*	Sewage, grease disposal: system approved. Flushed (mobile).	4
☐	26*	Cross connection, back siphonage, backflow.	4
☐	27*	Handwashing facilities, toilets: Number, location, accessible.	4
☐	28	Water supply, waste disposal. Service sink provided. Approved system (fixtures), materials, design, operation, maintenance. Other liquid wastes properly disposed.	1
☐	29	Handwashing facilities: Soap, towels/drying device, sign, use restrictions.	2
☐	30	Toilet rooms constructed, supplied. Clean.	1
☐	31	Refuse, recyclables and returnables. Outdoor/indoor storage area approved, clean. Receptacles provided, covered, clean. Approved refuse disposal method.	1

PHYSICAL FACILITIES

☐	32*	Food contamination from cleaning equipment prevented.	4
☐	33*	Presence of insects, rodents, other pests. Animals prohibited.	4
☐	34	Pest control methods approved, used. Pest control devices serviced as required.	1
☐	35	Premises maintained, free of litter, unnecessary articles, harborage.	1
☐	36	Floors, walls, ceilings, attached equipment clean. Outer openings protected. Surface characteristics, indoor, outdoor, maintained. Cleaning frequency, dustless methods. Absorbent floor materials	2
☐	37	Lighting, ventilation adequate. Lights shielded. Ventilation systems (filters), clean, operated.	1
☐	38	Dressing rooms provided. Living/sleeping quarters separation. Employee designated areas properly located.	1
☐	39	Cleaning, maintenance tools properly stored.	1

POISONOUS OR TOXIC MATERIALS

☐	40*	Toxic or poisonous items, medicines, first aid materials: stored, labeled, used.	4
☐	41	Other personal care/first aid items, stored, labeled. Toxic or poisonous materials separation. Non-toxic tracking powder.	1

OTHER

☐	42	Permit, Report, Other properly posted. Administrative requirements. HACCP plan.	1

Inspected By: _____

Received By: _____

Remarks:

MCHD-IS-115 (Rev.11/05)

TF3555-slw (12/05) 0987654321

The Mobile County Health Department requires that all food service workers have a current foodhandler card issued by the Mobile County Health Department or an ADPH approved Food Safety Manager Certification. Temporary food service establishments must have at least one person present per shift with either a valid foodhandler card or food safety manager certification.

MOBILE COUNTY HEALTH DEPARTMENT
Food Handler Permit

Permit No:
Expiration Date:
Name:
Birthdate:

VALID ONLY WHEN SIGNED
RENEWAL REQUIRED EVERY TWO YEARS

Food handler classes are no longer held in person at the Health Department, but a foodhandler card may be obtained online at mchd.statefoodsafety.com.

Pre-arranged classes are often conducted to coincide with larger events. Please call (251) 690-8116 to determine if special food handler classes are to be held for your particular event or request classes to be provided.

DEFINITIONS

The following are some primary terms with their definitions needed to understand job responsibilities and performance:

Food means any raw, cooked or processed edible substance, ice, beverage or ingredient used or intended for use in whole or in part for human consumption.

Foodborne illness (food poisoning) is defined as a disease carried or transmitted through food to human beings. The primary sources of foodborne illnesses are poor personal hygiene by foodhandlers, lack of hand-washing, improper holding of hot or cold foods and cross-contamination.

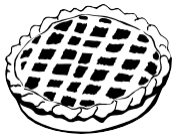
There are between 40 million and 80 million cases of foodborne illness occurring annually in the U. S., as reported by the Food and Drug Ad- ministration, that cost the public close to $80 billion. That is $1,000 per case! The Center for Disease Control and Prevention has classified almost 250 diseases trans-mitted through food.

Food contact surfaces means those surfaces of equipment and utensils with which food normally comes in contact and those surfaces onto which food may drain, drip or splash.

Foodhandler means owner or individual having supervisory or management duties or any other person working in a food service establishment whether temporary or permanent.

Potentially hazardous foods means any food which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea or other material or synthetic ingredients capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. Cooked rice, potatoes and other vegetables when cooked are also considered to be potentially hazardous as are fresh fruits when cut.

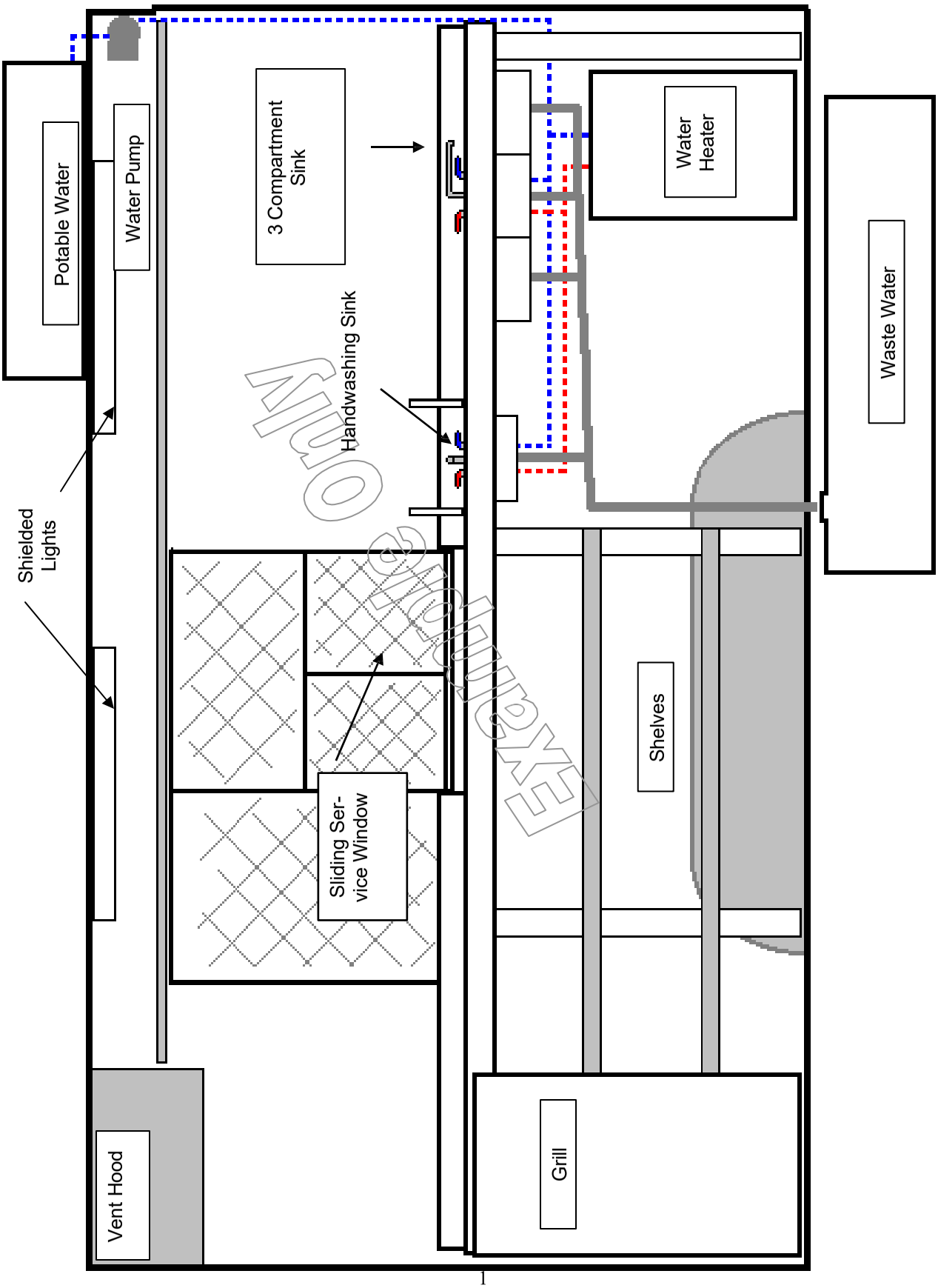
Non-potentially hazardous foods means foods that will not support rapid bacterial growth such as fruit pies, dry goods and cereals, unreconstituted, dehydrated foods, baked goods, cookies, breads, cakes, catsup, potato chips, popcorn, cotton candy, candy bars and soft drinks.



A TYPICAL CONCESSION TRAILER

The following 3 pages are diagrams of a typical concession trailer used during a temporary event.

Elevations of a Typical Concession Trailer
(as viewed from the interior of the trailer)



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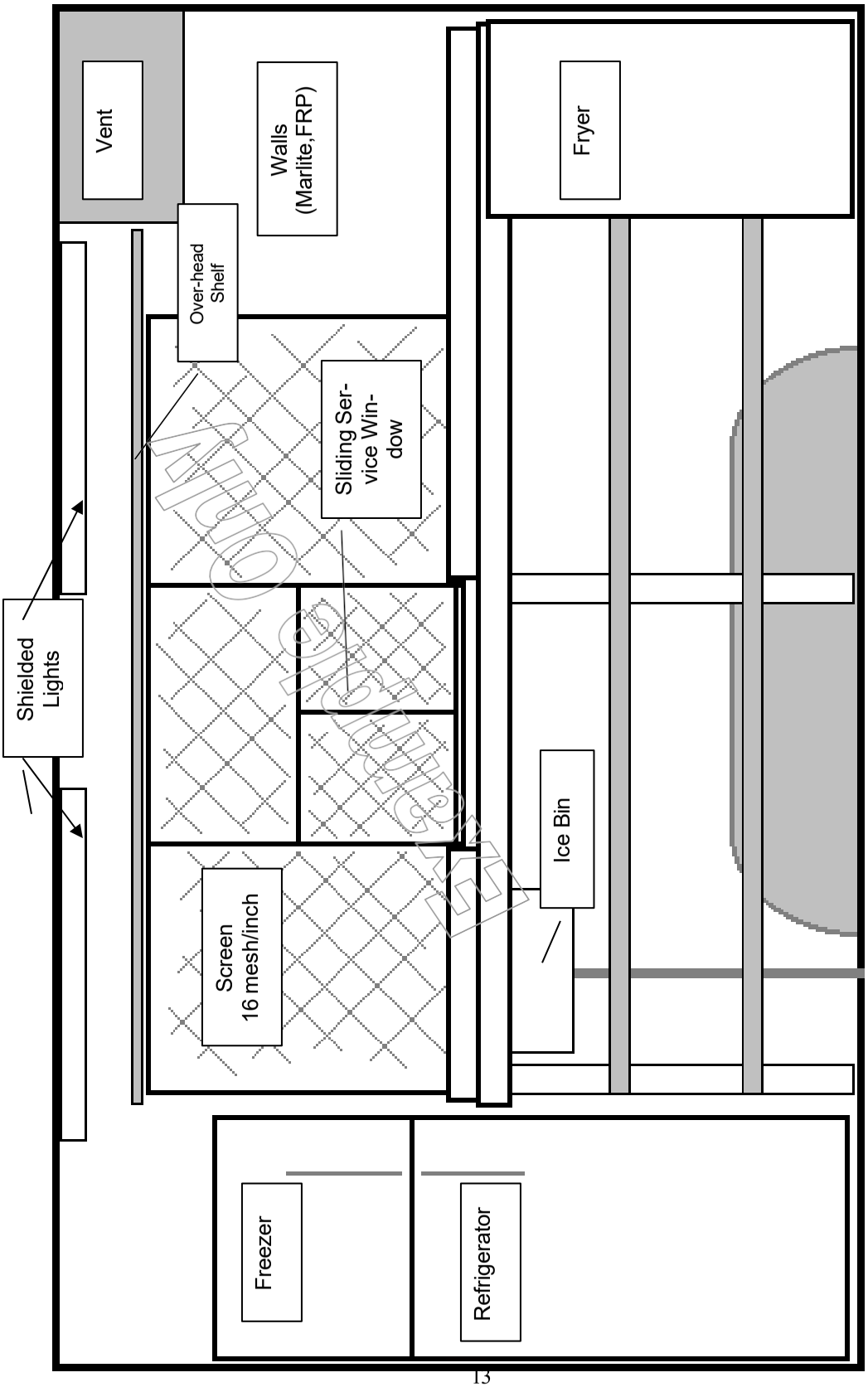
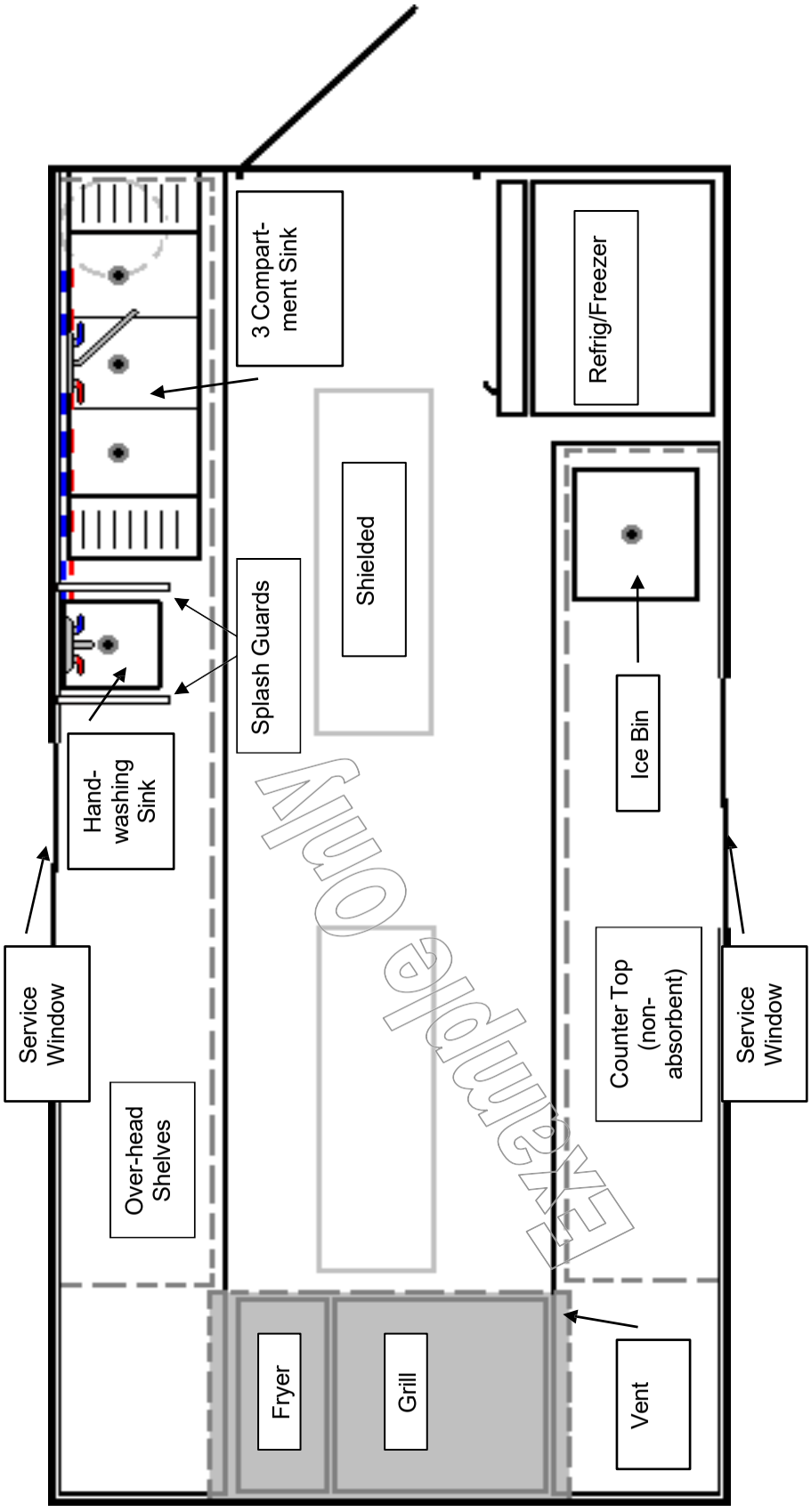


OVERHEAD VIEW OF TYPICAL CONCESSION TRAILER

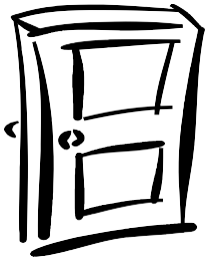


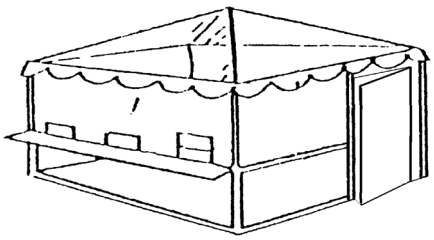
STRUCTURE REQUIREMENTS
For temporary food establishments
Tents or Concession Trailers

FLOORS

If using a tent as the temporary food service establishment, the floors may be concrete, asphalt, wood or other cleanable material in good repair. Dirt or gravel, graded to drain, ***may*** be used as ***subflooring*** when covered with removable platforms or duckboards.

If using an enclosed trailer as the temporary food service establishment, the floors must be appropriate for the trailer, i.e., diamond-plate steel, linoleum, vinyl tile or other durable, cleanable material.

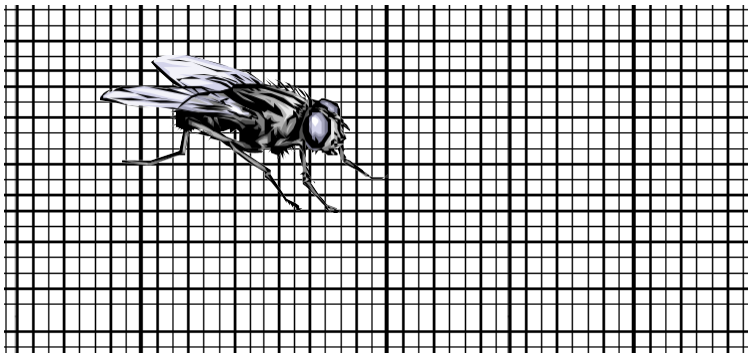




WALLS/CEILINGS

If using a tent, the walls and ceilings must be constructed of easily cleanable material and in such a way to prevent the entrance of insects. They may be constructed of wood, canvas or other material that protects the interior from the weather. If using an enclosed trailer, the walls and ceilings must be of a smooth, easily cleanable materials. The doors must be self-closing, solid or screened.

The material used for screening walls, doors or windows must be 16 mesh to the inch. The service opening must be no larger than necessary to serve the customer. The openings must be screened and tight fitting or provided with effective fans that restrict entrance of flying insects.



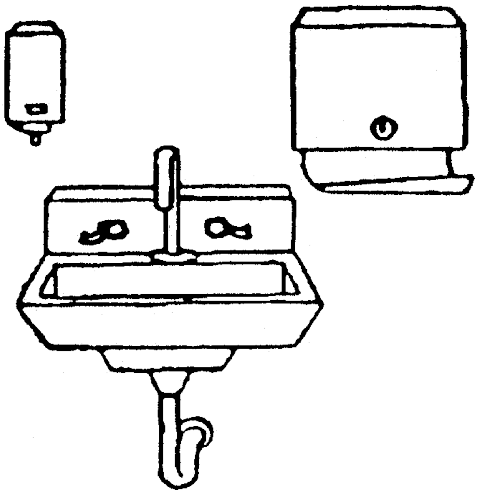
LIGHTING

Lights must be shielded or shatter-proof. Adequate lighting must be provided for food preparation an cleaning purposes.

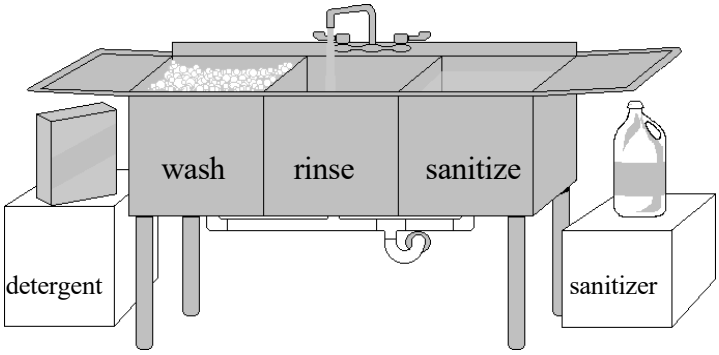
EQUIPMENT REQUIREMENTS

SINKS

At least one **handsink** is required with soap and disposable towels in the establishment. This handsink must be equipped with hot and cold water under pressure through a mixing valve and be **used for hand-washing only**. Areas around the sink must be protected from splash.



A three-compartment **warewashing sink** with hot and cold water under pressure through a mixing valve with a faucet that will service all compartments must be provided. This sink must be adequately sized to accommodate the largest utensil. This sink must have two (2) drainboards or two (2) dish tables or one (1) dish table and one (1) drainboard and protected by space or barrier from handwash splash. Food preparation areas must also be protected either by space or splash guards.



WATER

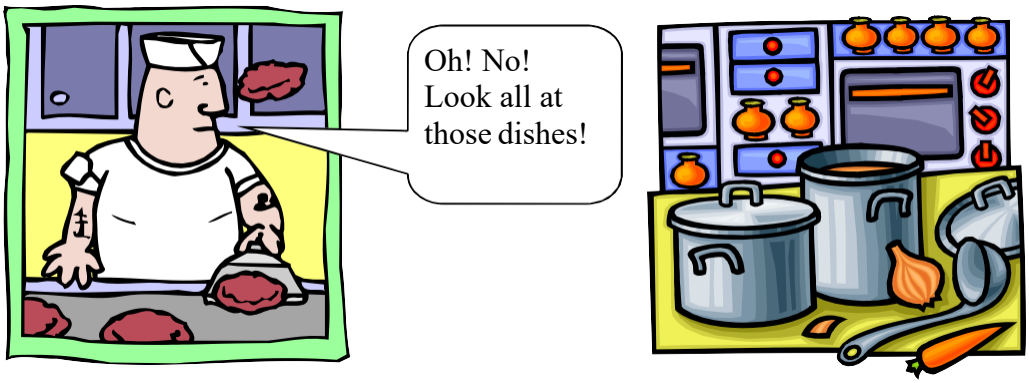
Enough potable water must available for food preparation, cleaning and sanitizing equipment and handwashing. This may be accomplished by having a hose connector with proper fittings, i.e., backflow preventer at the source for potable water or a sanitary potable water storage tank. There must be an adequately sized water heater in the concession. In-line water heaters are permitted.

WASTE WATER

Waste water must be collected in an ***approved*** holding tank which must be at least 15% larger than the potable water tank. The waste water must be disposed of through a sanitary sewer. Waste water cannot be emptied onto the ground or into a storm drain. Check with local authorities for disposal sites.

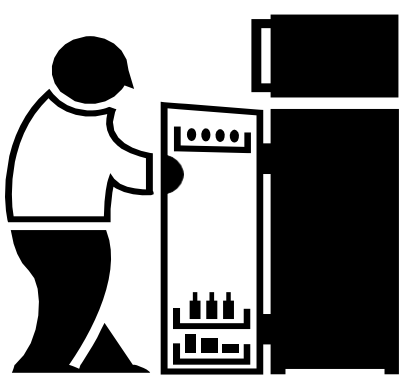
COOKING EQUIPMENT

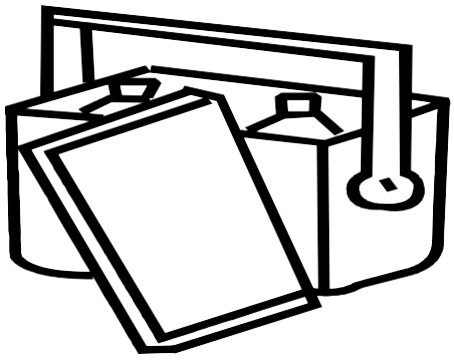
All cooking equipment must be clean, in good repair, of approved design and properly installed to meet all fire and safety codes. Equipment such as deep fat fryers must be placed on stable surfaces.



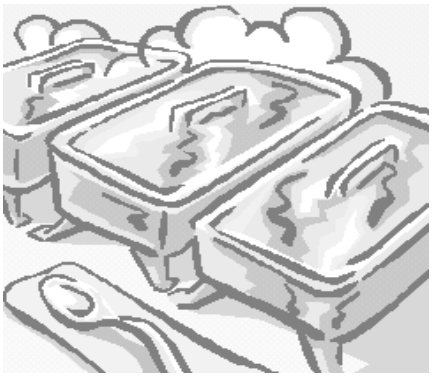
HOT/COLD STORAGE

Adequate **cold** storage units must be provided. These units must be in in good repair and clean. Mechanical cooling units are recommended. Ice chests or coolers stored outside must have overhead protection and stored six (6) inches off the ground. All cold foods must be held at 41° F or below. Each cold unit must have an accurate thermometer.



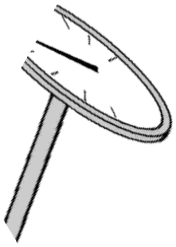


There must be adequate **hot** holding facilities available and properly utilized for prepared food. Holding units such as steam tables or crock pots ***cannot*** be used to heat or reheat food. These are to be used for ***hot holding only***. All hot foods must held at 135°F or above.



THERMOMETERS

A bi-metal stem-type thermometer must be used often to check temperatures of potentially hazardous foods. The thermometer must register temperatures from 0° F to 220° F.



When using a microwave for cooking potentially hazardous food, the internal temperatures of the foods must be an additional 25 degrees above those specified. The food must be allowed to stand 2 minutes after cooking, must be covered during cooking and must be stirred halfway through the cooking process.

OPERATION OF A TEMPORARY FOOD ESTABLISHMENT

FOOD PREPARATION

Food preparation is restricted to those foods requiring ***limited preparation***. Only those potentially hazardous foods authorized by the Health Officer may be prepared or served. Prepackaged food in individual containers from approved sources are good choices for temporary food operations.

A microwave oven, grill or stove must be used for cooking. Foods must be cooked to the proper internal temperature (*see table*) and held at 135° F until sold. All foods requiring refrigeration must be held at 41° F or below.

Do not partially cook foods at one time and then finish the cooking process later. Inadequate cooking may result in foodborne illness. Do not cook at a low temperature, less than 140˚F, for an extended period of time (overnight) because of the possibility of microbial growth. Remember, hot foods must be kept hot, ***not warm***.

Minimum Safe Internal Temperature
For Potentially Hazardous Foods
145˚F for 15 seconds except that:

PRODUCT	TEMPERATURE
All foods previously cooked, cooled and reheated	165˚ F within two hours
Comminuted meats and fish	155˚ F for 15 seconds
All poultry	165˚ F for 15 seconds
Stuffed meats	165˚ F for 15 seconds
Stuffing	165˚ F for 15 seconds
Potentially hazardous food in a microwave	25˚ F above specified temperature
Pork and any food containing pork	155˚ F for 15 seconds
Beef roasts (rare)	130˚ F for two hours
Beef steaks (rare)	130˚ F or by customer request
Ground beef	155˚ F for 15 seconds
Eggs	145˚ F for 15 seconds

HANDWASHING

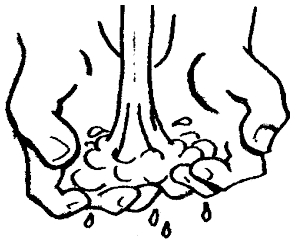
Handwashing is one of the primary ways to limit the transmission of disease-causing organisms. Some authorities say over 80 percent of food poisoning cases are caused by infected food handlers touching and inoculating foods or food contact surfaces.

WASH HANDS WITH SOAP AND WATER..

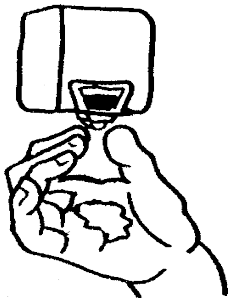
- before starting work.
- after all breaks and often during the workday.
- after using the restroom.
- after touching hair and skin.
- after handling raw foods or soiled utensils.
- after cleaning chores such as mopping, sweeping or handling garbage.
- before putting on gloves.
- after removing gloves.
- after any other activity that may have contaminated hands.

Liquid hand sanitizer *DOES NOT* replace handwashing, however it is recommended that you offer hand sanitizers with at least 62% ethyl alcohol to your customers.

PROPER HAND WASHING PROCEDURE



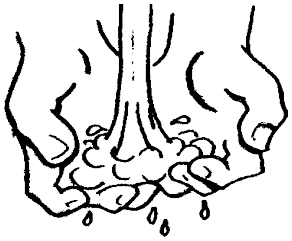
1. Moisten hands with hot water.



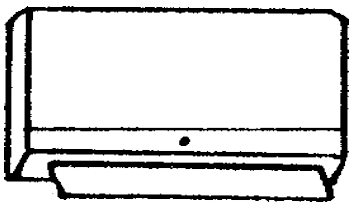
2. Apply soap.

3. Scrub thoroughly, using a brush for nails.

4. Rub hands together for 20 seconds.



5. Rinse thoroughly under hot running water.



6. Dry hands with single service paper towels.

(Courtesy of the Clorox Co.)

MANUAL WAREWASHING

The following details the proper procedure for washing utensils, pots, pans and dinnerware.

1. Prepare equipment...three-compartment sink, sanitizer, hot water, scraper, drying area and detergent.
2. Pre-wash or wet-scrape dishes.
3. Wash in hot water with a good detergent.
4. Rinse in clean, hot water. The second compartment need not be filled with water. Rinse under running water.
5. Sanitize in a chemical sanitizer in cool water at 75˚ F for 1 minute.
6. Air dry dishes and utensils. Inspect and store inverted in a clean, protected place.

Chemical sanitizing is achieved by using an approved sanitizer, i.e. chlorine, iodine or quaternary ammonium. The concentrations of these sanitizers are measured in parts per million (ppm) and the recommended concentrations and temperatures are as follows:

Chlorine	50 ppm at 75˚ F
Iodine	12.5 ppm at 75˚ F
Quaternary Ammonium	200 ppm at 75˚ F

Proper test kits are required to ensure the concentration of the sanitizer.

THE FOODHANDLER

The conscientious foodhandler :

- Wears clean clothing.
- Wears an effective hair restraint.
- Uses utensils properly.
- Has good health.
- Does not eat, drink or smoke in the kitchen.
- Wears no jewelry.
- Wears comfortable, non-skid soled shoes.

Food service workers must maintain a high degree of personal cleanliness, wear clean clothing and use good hygienic practices while working.

Food service workers must have clean and trimmed fingernails. **Artificial fingernails, long and painted fingernails are prohibited.**

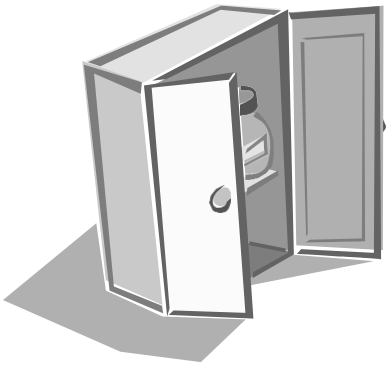
The Food Code forbids bare hand contact of ready-to-eat food. Workers must use suitable utensils such as deli tissue, spatulas, tongs or single-use, disposable gloves when handling any raw or cooked ready-to-eat foods.

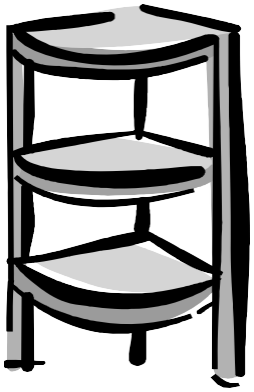
STORAGE PRINCIPLES

DRY STORAGE

Use only food-grade, approved containers for storage. The re-use of containers in which packaged foods or other items are received is prohibited.

Store dry foods on shelves and in cabinets that are clean and free from clutter. Avoid dampness to extend the shelf-life of these products and prevent spoilage.





Keep all foods in clean wrappers and containers. Packaging should never be re-used. Cover all stored foods with suitable lids, plastic wrap or foil.

Keep goods stored at least six (6) inches off the floor and covered.

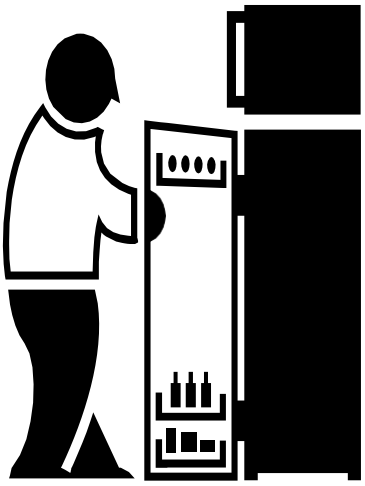
Milk crates and/or cola crates are not designed to be used as shelving.

COLD STORAGE

Store food properly to prevent the growth of bacteria and obtain the longest shelf-life possible for food products.

All perishable foods should be refrigerated or frozen as soon as possible after delivery. Refrigerated food should be kept at 41˚ F or below and frozen foods at 0˚ F or below. These reduced temperatures will slow or stop most bacterial growth.

Therefore, it is important that refrigeration and freezing units be in good working order and not overfilled as they depend on air circulation to keep the food cold.



Never store refrigerated raw products such as meat or poultry above cooked product or any ready-to-eat products as juices may leak and contaminate the foods. Store raw products on bottom shelves and cooked foods on top shelves.

Cold storage units must be in good repair, be kept clean and must maintain the temperature of the food at 41˚ F or below.

CLEANING SCHEDULES

Utensils and food contact surfaces must be cleaned and sanitized each time there is a change in processing between species of potentially hazardous food, between cooked and non-cooked foods, after any interruption of operations and after final use each day.

The food contact surfaces of cooking equipment and interiors of microwave ovens must be cleaned at least once a day. Non-food contact surfaces must be cleaned as often as necessary to keep the equipment free of dirt, food, dust and other debris.

Floors must be cleaned daily. Sweep and clean up spills as soon as possible while preparation and service is in progress. Mop with a good detergent/floor cleaner and rinse with clean water using a clean mop.

Store all cleaning equipment in its proper place, having the broom heads and mop heads off the floor and out of the mop water.

Clean the mop bucket and mop and store them clean.

WIPING CLOTHS

Wiping cloths that are used for wiping up spills on equipment and food preparation surfaces must be clean and rinsed often in a sanitizing solution. These cloths are to be used for **no** other purpose. When these cloths are not in use, store them in a sanitizing solution that is twice the strength of the sanitizer in the three-compartment sink.

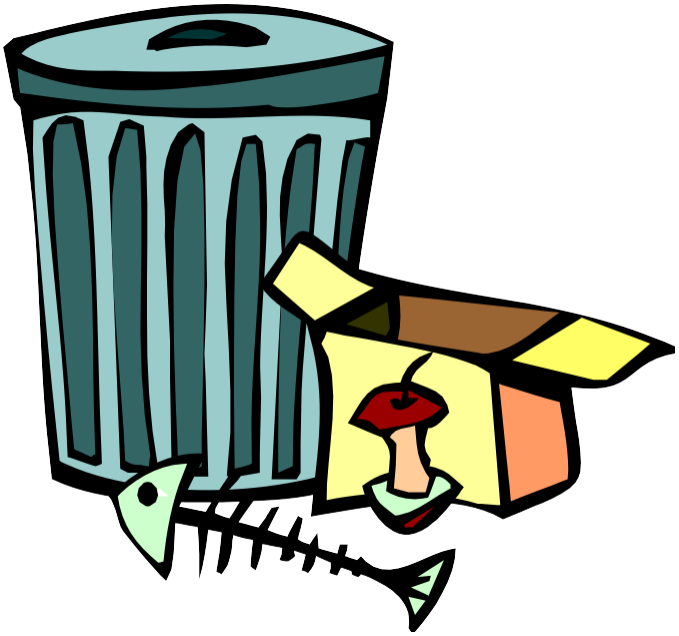
EQUIPMENT MAINTENANCE

Equipment that has regular preventive maintenance works better, lasts longer and costs less overall to operate. Equipment that has missing handles, doors that do not open because of broken hinges and cooler doors with broken gaskets are inefficient, difficult for employees to operate and cost more to operate.

Sinks with dripping faucets, leaking drain lines and missing handles waste time and money. Regular plumbing maintenance is essential for the operation of a food service establishment. Always check the sinks facilities to keep the equipment working properly. A leaking faucet uses your fresh water and fills up your waste water tank.

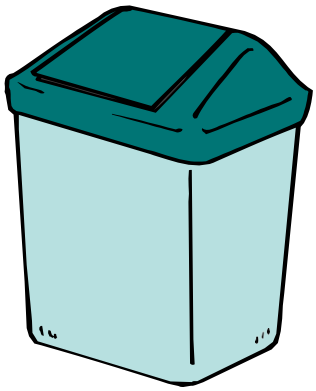
GARBAGE

Containers on the outside of the establishment must be easily cleanable, equipped with tight-fitting lids, be insect and rodent proof, not leak and be covered when not in use. There must be enough containers to hold all garbage that accumulates.



Containers used on the inside of an establishment must be durable, easily cleanable and have tight-fitting lids. Containers used in the food preparation area must be covered ***after they are filled and during non-working hours.***

The indoor containers must be washed on a regular basis to keep them odor-free, insect-free and free of accumulation of spilled food. The use of plastic liners is required.



INSECT AND RODENT CONTROL

All food service establishments must have tight-fitting, self-closing doors on all outer doors to prevent the entrance of rats, other animals and insects.

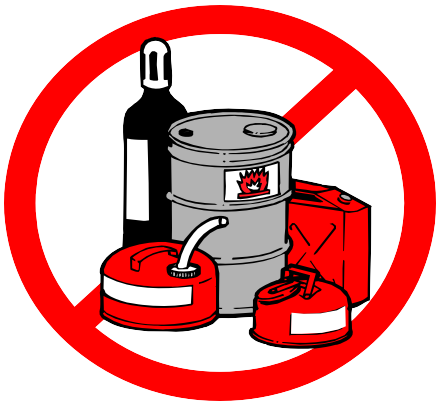
The premises of the food establishments must be regularly cleaned and cleared of all debris, refuse and anything else that would create harborage for vermin and insects.

A professional exterminator must be contracted to control pests. The use of over-the-counter pesticides is prohibited unless they are specifically designed for use in a food setting. Powdered roach inhibitor is for use in cracks and crevices only and should never be placed where a broom can stir it up or loose on shelving where it can easily get into food or on utensils.

Only low voltage bug lights are allowed and these must be mounted away from food preparation or storage areas and no more than three (3) feet above the floor.

TOXIC ITEMS

Cleaning chemicals or other toxic items must be stored completely separate from any food, food service utensils or preparation areas.



Pesticides must stored separately from all cleaning chemicals.

Label all spray bottles with indelible marker.

Keep on hand only those chemicals that are absolutely necessary for maintaining the establishment in a sanitary condition.