

Recreational Facilities



Concession Stands

Requirements for Food Permit



JEFFERSON COUNTY
DEPARTMENT OF HEALTH
FOOD & LODGING
DIVISION
1400 Sixth Avenue
South Birmingham,
AL 35233

Call (205) 930-1260 between 7:45 and 9:30AM
or 3:00 - 4:30PM for the opportunity to speak
with your Environmental Health Specialist.

Recreational Facilities Concession Stands



Permit Types

Option 1: No Permit Required **Foods
oK to sell:** prepackaged, individual serving, non-
potentially hazardous foods only.

examples of these foods are canned and bottled
soft drinks, commercially prepackaged potato chips
and similar snack foods, candy bars, prepackaged
cookies, prepackaged cotton candy, prepackaged
pickles, prepackaged ice cream novelties, and
prepackaged microwave popcorn.

**all prepackaged foods must be in
commercially packaged individual
servings**

Option 2: Limited Food Service
(Food Permit Required)

Foods ok to sell: foods in Option 1 *and*
unpackaged non-potentially hazardous beverages
and foods, commercially prepared, ready-to-eat
and fully cooked potentially hazardous foods
which require no heating or only re-heating, and

any combination of these which are served in
single service articles. Leftovers must be
discarded and not reused.

examples of these foods are fountain drinks,
bulk pickles, popcorn, dip ice cream, hot dogs,
nachos with cheese (if leftover cheese is
discarded and not reused).

Option 3: Full Food Service.
(Food Permit Required)

Foods oK to sell: foods in Option 1 and 2,
and

potentially hazardous foods that are cooked on
site.

examples of these foods are hamburgers and
fried chicken.

Options 2 and 3 will Require
the following:

Floors, Walls, and Ceilings

Floor examples are sealed concrete, vinyl tile
in good condition, quarry and ceramic tile.

if floors have drains, concrete masonry or
tile is required, graded to drain with coved
base.

Wall and ceiling examples are light colored,
smooth wall board; sheet rock with high
gloss paint; and concrete block (filled, sealed
and painted). Ceiling tiles, if any, must be
smooth and non-absorbent.

Base: any floor-wall juncture requires a
base or seam gap less than 1/32 inch.

Equipment

all Hand Sinks, dish Sinks, and mop Sink/can Washes must have hot water
Hand Sinks must be convenient to each food

Preparation area with hot and cold water provided through a mixing valve.

Floor mounted mop Sink/can Wash must have hot water

Dish Sinks (option 2) require at least a two- compartment sink with at least one drain board.

Dish Sinks (option 3) require a three- compartment sink with two drain boards.

A ventilation Hood is required for any fryer or grill. Hood must have written approval from the Fire Department or the local Fire Authority.

All equipment must be installed and located for cleaning equipment, floors, tables and surrounding equipment.

Garbage and refuse

Garbage containers must be covered.

Dumpsters must be on concrete or asphalt.

Restroom

Hot and cold water through mixing valve at handwashing sink.

vented to the outside

