



Health Inspection

The Jacksonville Caribbean Carnival is considered a temporary food service event. On Festival Day your food is prepared, served, or sold to the general public by you our vendors. All food services in the event must be inspected as per Chapters 61C-1 and 61C-4, Florida Administrative Code, and Chapter 509, Florida Statutes by the Florida Department of Business and Professional Regulation, Division of Hotels and Restaurants (DBPR-H&R).

The Jacksonville Caribbean Carnival is requiring all food service areas to be inspected and given a license.

Any statutory or other exclusions notwithstanding, as a condition on the organization's right to prepare and serve food at the event, the organization shall agree to allow any inspection of their food preparation and service area requested or initiated by the Florida Department of Health (FDOH). The organization shall further agree that the Jacksonville Caribbean Carnival may deny their right to prepare and/or serve food at the event if they invoke an exception to FDOH jurisdiction or otherwise cause any FDOH inspection not to proceed. As to the findings and recommendations of FDOH arising out of any such inspection, the organization agrees that the Jacksonville Caribbean Carnival is within its rights to follow all such findings and recommendations, including but not limited to required correction of violations and shutdown in the event of non-compliance.

The Jacksonville Caribbean Carnival will not be held liable if the organization neglects to meet the requirements of the Department of Business and Professional Regulation, Division of Restaurants and Hotels and are not allowed to serve food.

Inspection Requirements

Temporary public food service establishments and vendors are required to pay the following license fees at the time of licensing: 1-3 day event \$91. The division only accepts cashier's checks and money orders.

Specific requirements can be found at <http://www.myfloridalicense.com/DBPR/hotels-restaurants/licensing/temporarevent-guide/>

The following items will be checked during inspection;

Fire Protection – Make sure you have adequate fire-related equipment, (i.e. fire extinguishers). Fire extinguishers must have a state approved service tag and be a minimum classification of 2A-10BC. (Class K if producing grease – laden vapors)

Water – Make sure you have a clean water supply and proper waste water disposal. Waste water must be disposed in gray water bins, which will be provided by the Jacksonville Caribbean Carnival.

Hand Washing – Vendors must have a hand washing area that includes soap and clean single-use towels. Food handlers must use gloves when touching food items, and should not contact food with bare hands.

Sanitizer – There should be a sanitizer set-up in each food service area. For example, a bleach/water mixture in a tight spray bottle or container would be considered acceptable sanitizer.

Food Temperatures – All food must meet the proper temperatures. Hot foods must be maintained at 140° F or above and cold foods must be maintained at 41° F or below.

Food Protection – Food should be obtained from an approved source (i.e. no homegrown foods). All foods must have overhead protection during storage or portioning. The only exception to this rule is when food is being prepared on a grill, which must be at least five feet away from your covered area.