



Public Health
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Frederick County Health Department

Temporary Food Service Facility Requirements

Definition: A facility operating for a temporary period in connection with a fair, carnival, public exhibition, construction project, recreational facility, or other similar gatherings. Facility does not operate for more than 14 consecutive days.

The following **minimum requirements** must be met to operate an approved temporary food service facility as defined above from Code of MD Food Service Facility Regulations 10.15.03:

1. The site location must be approved by the Health Department. Food service operation must be conducted in an area where food is protected from contamination. Area must have overhead protection. Flooring may be concrete or pavement. Dirt/grass/gravel must be covered with mats, plywood, or other suitable material that controls dust and mud. Side protection must be provided that protects the interior from weather, windblown dust/debris, or other forms of contamination.
2. All food to be provided to the public must come from approved sources. Approved sources include licensed restaurants, caterers, or ingredients may be purchased from retail grocers/suppliers and all preparation, cooking, storage, and clean-up is conducted at the event site location. ***A private home may not be used for storage, clean-up, preparation, or cooking of food intended for the public.***
3. All food service operations require an adequate supply of potable water for hand washing, ware washing, and any food preparation. Acceptable sources include public/municipal connections, commercially bottled water, or water from a private well that has been recently tested for bacteria by a certified sampler with safe lab results. Water must be stored and conveyed in food-grade hoses/containers. ***Frost free hydrants are not approved water sources.***
4. Adequate hand washing facilities consist of a hand sink equipped with potable hot and cold running water, hand soap and paper towels. A temporary set-up can be provided with a portable container equipped with an on/off valve that allows the water to flow freely into a catch bucket as hands are washed. (Bar soap is not permitted.) ***Hand sanitizer cannot be substituted for hand soap or hand washing.*** Food handlers must wash their hands **prior** to starting any food handling or prep, and wash their hands frequently throughout food service operations.
5. Foods considered ready-to-eat (RTE) without further cooking/reheating may not be handled with bare hands. Gloves, deli tissues, tongs, or other similar utensils must be used.
6. Small wares and utensils that are used for food preparation/service on site require proper washing and sanitizing. This may be done in a 3-bin sink or a temporary set-up using bus tubs. First, items should be washed in hot soapy water. Second, they should be rinsed in clean water. Third, items should be chemically sanitized in warm water with an approved sanitizer and concentration. Lastly, the items are air dried. ***Test strips are required for checking sanitizer concentration.*** Chlorine sanitizer @ 50-100ppm. Quaternary Ammonia (QAT) sanitizer @ 200ppm.
7. Ice must be from an approved commercial source. Ice used in beverages or as an ingredient is to be kept separate, with no other food items. An ice scoop with a handle must be used to prevent bare hand contact with ice. Ice may be used to keep small amounts of perishable foods/beverages cold; sufficient ice must be available to maintain internal temperature of perishable foods $\leq 41^{\circ}\text{F}$. Foods must be in sealed packages and water must be drained as the ice melts to prevent contamination of the food items.
9. Self-serve condiments or “samples” should be in individual packets, squeeze bottles, or bulk dispensers with pumps, etc. Alternatively, food handlers should provide condiments/samples.
10. Individuals who have any type of wound/cut must wear a bandage and gloves. Individuals who have or may have illnesses that could be transmitted through food/water are not permitted to work with food. Food handlers are required to have their hair effectively restrained. Eating and tobacco use are not permitted while in food service areas. A closed drink with a lid is allowed. Only food service staff are permitted in the food service areas.
11. Separate raw and prepared/ready-to-eat foods in storage. Cutting boards and knives used for raw meats must not be used for any other foods until washed, rinsed, and sanitized.
12. A probe thermometer is required in 2° intervals for monitoring food temperatures. Ensure the thermometer is calibrated. Clean and sanitize prior to each use.
13. Foods that have been in the “**Danger Zone**” (41° - 135°F) for more than 4 hours or an unknown time must be discarded.

14. Maintaining safe food temperatures is a primary concern of food service to reduce the risk of foodborne illness. Adequate equipment is required for cooking, cooling, reheating, hot holding, and cold storage as needed for the proposed menu.
 - ‡ Cook pork, lamb, goat, whole steaks, and seafood to a minimum of **145°F** for 15 seconds
 - ‡ Cook ground beef/sausage, gyros and eggs to a minimum of **155°F** for 15 seconds
 - ★A **“Consumer Advisory”** is required if serving undercooked or cook-to-order items such as raw shellfish, sushi, ceviche, undercooked steak or hamburgers, etc. CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
 - ‡ Cook chicken/poultry and stuffed products to a minimum of **165°F** for 15 seconds
 - ‡ Once cooked – Maintain hot foods at \geq **135°F** (warmer, steam table, etc.)
 - ‡ Reheat cooked foods to a minimum of **165°F** within 2 hours for hot holding – or at any point foods may have dropped below the 135°F min. holding temperature
 - ‡ Cold Storage - Maintain potentially hazardous (perishable) foods \leq **41°F** using mechanical refrigeration or ice for short periods of time (ice must be kept drained)
 - ‡ Cooling – cooked/heated foods must be cooled from **135°F to 41°F** within a total of 6 hours **and** must reach 70°F within the first 2 hours
15. Thaw foods properly: as part of the cooking process, under refrigeration, or completely submerged under cold running water – ***never*** at room temperature.
16. Flies and insects can carry/transmit foodborne diseases. Cover all food items and keep surfaces clean to reduce the risk. If traps are used, they must be placed away from the food stand and any food contact surfaces.
17. Toxic chemicals, cleaners and pesticides must be kept separate and away from food and food contact surfaces. Read labels carefully and use only as directed.
18. Place grills and other hot equipment within the food service stand so that there will be no dangerous exposed areas that food handlers may burn themselves. Open grills and fryers are required to be under overhead protection. Covered smokers may be located just outside of tents. (Immediate vicinity must be free of noxious odors and smoke.)
19. Sufficient lighting must be provided in all areas of food operations. Lights above food preparation, equipment and utensil washing areas must be shatter proof or shielded to prevent loose broken glass.
20. All liquid waste, trash and garbage must be disposed of in an approved manor. Waste water, etc. may not be poured down storm drains or dumped on the ground.
21. Restroom facilities for food service workers must be provided within close proximity and accessible during all hours of food service operation.
22. Any items being sold or offered packaged (“Grab & Go”) must be labeled in compliance with COMAR 10.15.03.12.
23. Food/Beverage Vendors operating at events with live animals such as petting zoos, rodeos, carnivals, circuses, fairs, etc. should set-up food service operations only in non-animal areas. Additionally, vendors are to provide hand washing facilities (minimally hand sanitizer) and display hand washing signs instructing visitors to wash hands after touching animals and/or prior to eating/drinking. Signs, sanitizer and hand washing should be accessible to children and handicap individuals.

A valid Temporary Food Service Permit shall be posted in public view in every food service facility. Food/Beverage Vendors **MAY NOT** operate without a valid Temporary Food Service Permit issued by the Health Department.

Temporary Food Service Permits **MUST** be obtained prior to the date of the event. **Inspectors are unable to collect payment or issue permits on site at events.**

The Frederick County Health Department will conduct inspections of temporary food service operations based on risk assessment. The risk assessment takes into account menu items offered, preparation methods used, volume of food service, length of an event and the operator’s level of knowledge (and history of compliance, if applicable).