



Retail Meat Processing Requirements

(Addendum to Special Food Service Facility Requirements)

Frederick County Health Department

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

1. Provide ample supply of hand soap, paper towels and potable water in a spouted container for proper hand washing.
2. No eating, drinking, or smoking in meat cooking, cutting, boning, equipment washing and order assembling areas.
3. Provide approved method for on-site cleaning and sanitizing of utensils and equipment in a 3 compartment sink or multiple tubs.
4. All equipment and utensils must be in good condition and easily cleanable.
5. Provide test strips for monitoring proper sanitizer strength.
6. Equipment and utensils must be cleaned and sanitized immediately before starting, when transitioning from raw to ready to eat foods, after a minimum of 4 hours continuous use.
7. All equipment must be sanitized with either a 200 ppm solution of quaternary ammonia or a 50 ppm solution of bleach.
8. Keep batch records and properly label all food for traceability. Records must be kept for a minimum of 1 year.
9. Provide metal stem type thermometer, graduated in 2°F intervals.
10. Monitor and record time and temperature for all meat products (processing record forms). Temperatures should be monitored and recorded every hour to ensure internal temperature do not elevate above 41°F.
11. Potentially hazardous foods must be kept refrigerated at 41°F or below.
12. All food preparation and utensil washing must be conducted in a structure which provides overhead protection.
13. All food and equipment must be protected at all times from:
 - Public (food security, sneeze guard protection)
 - Environment (airborne contaminants, agricultural runoff, animal cages)
 - Personnel (blowing of nose, tobacco use, eating, drinking, clothing)
14. All food must be cooked to proper temperature standards outlined within the Temporary Food Service Facility Requirements.
15. Once meat product is fully cooked, product must be cooled from 135°F to 70°F within 2 hours and then to 41°F within an additional 4 hours.

A person who does not have a valid permit issued by the approving authority may not operate a special food service facility. **A valid permit shall be posted in a conspicuous place in every food service facility** and may not be transferable from person to person or from place to place.

The Frederick County Health Department will conduct inspections to determine compliance with these regulations. Contact Frederick County Health Department with any questions at 301-600-2542.