

- Cooking, Hot Holding & Reheating.**
 - 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.
 - Cook chicken/poultry to a minimum of 165°F for 15 seconds.
 - Once cooked, maintain hot foods at 135°F or higher.
 - 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 Holding. Maintain potentially hazardous (perishable) foods at 41°F or below 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.

- ▶ You will need a probe thermometer in 2° intervals for monitoring food temperatures during the above listed processes. Clean and sanitize prior to each use.
- ▶ Thaw foods properly: as part of the cooking process, under refrigeration, or completely submerged under cold running water—**never** at room temperature.
- ▶ Flies and insects can carry/transmit foodborne diseases. Cover all food items and keep surfaces clean to reduce this risk. If traps are used, they must be placed away from the food stand and any food contact surfaces.
- ▶ 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.
- ▶ 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.
- ▶ 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.
- ▶ Foods that have been in the “**Danger Zone**” for more than 4 hours or an unknown time must be discarded.



- ▶ Temporary food service operations will be inspected based on the Health Department’s 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).
- ▶ Any critical violations noted during an inspection must be corrected immediately due to conditions presenting an imminent health hazard. All other violations noted must either be corrected immediately or within 24 hours/prior to the operator’s next event.
- ▶ Temporary Food Service Permit Applications are available on the Health Department’s website or by contacting the Food Program Office. Permits must be paid for and picked-up **in person** at the Health Department **prior** to the date of the event.
- ▶ Temporary Food Service Permit Applications must include the **complete** menu—including beverages (alcoholic beverages involving mixers and/or ice must also be included), as well as equipment that will be utilized to maintain hot and cold temperatures of food.
- ▶ Food/Beverage Vendors **may not** operate without a valid Temporary Food Service Permit issued by the Health Department. Inspectors are unable to collect payment or issue permits on site at events—Temporary Food Service Permits must be obtained prior to the date of the event and displayed in public view at the stand.



The Center for Disease Control’s “Big 5” leading causes of Foodborne Illness:

1 Food from Unsafe Sources	2 Poor Personal Hygiene
3 Inadequate Cooking	4 Contaminated Equipment
5 Improper Cold and Hot Holding	

When in doubt, throw it out!



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Guidelines For Temporary Food Events

**Frederick County
Health Department**

**PERMIT
REQUIRED**

TEMPORARY FOOD STAND PERMITS



<http://health.frederickcountymd.gov>

"Temporary food service facility" means a food service facility that operates at a fixed location for not more than 14 consecutive days in conjunction with a fair, carnival, public exhibition, construction project, recreational facility, fundraising event, or similar gathering (includes Farmer's Markets).

A volunteer fire company may operate for up to 30 consecutive days.

"Public event" means an event or festival that is a planned gathering that is open to the public and regulated by the State or local jurisdiction in which the planned gathering takes place. "Public event" includes an event or festival attended by individuals from the general public whether or not a fee is charged; or advertised with fliers, banners, newspaper articles, radio or television announcements, or on an Internet website as being open to the public (includes Social Media).

Temporary food service operations often require the Department to provide exceptions to certain regulations required of permanently licensed establishments due to the nature of the design and operation of the facility; the food preparation or service methods; or the limited length of time that the



Food service operators and volunteers should have a basic understanding of how improper handling of Potentially Hazardous Foods (PHFs) and poor hygiene can cause foodborne illness.

The following guidelines are the minimal requirements for safe food handling and food service operations. The health department may make additional requirements beyond these guidelines.

PERMITS. Whenever offering food service to the general public, check with the health department about the requirement for necessary permits or licenses and associated fees.

FACILITY. Food service operation must be conducted in an area where food is protected from contamination. Area must have overhead protection. Flooring may be concrete/pavement, or dirt/grass/gravel if covered with mats, plywood, removable platforms, or other suitable material that effectively controls dust/mud and are graded to drain. Side protection must be provided that protects the interior from the weather, windblown dust and debris, or other forms of cross contamination.

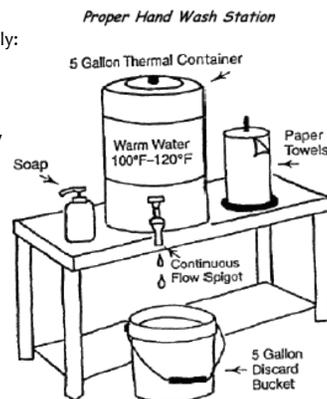


Hand Washing. Adequate hand washing facilities consist of a hand sink equipped with potable hot and cold running water, hand soap and paper towels. A temporary set-up can be provided with a portable container equipped with an on/off valve that allows the water to flow freely into a catch bucket as hands are washed. (Bar soap is not permitted.)

The hand wash station should be placed in an area that is easy to access and use at all times. More than one hand wash station may be needed for larger operations, etc. **The hand wash station must be set-up prior to the start of any food preparation/service.**

Food handlers must wash their hands frequently:

- ✓ Prior to starting any work
- ✓ After touching their face handling money
- ✓ After using the restroom
- ✓ After smoking
- ✓ After removing or handling garbage
- ✓ When switching from handling raw to prepared foods
- ✓ When changing gloves
- ✓ Any time a new task is started



Bare Hand Contact. Foods considered ready-to-eat (RTE) without further cooking/reheating may not be handled with bare hands. Gloves, deli tissues, tongs, spatulas, or other similar utensils must be used.

Warewashing. Small wares and utensils that are used on site for food preparation /service 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.



Chlorine sanitizer - 50 ppm
 Quaternary Ammonia (QAT) sanitizer - 200 ppm
Test strips are required for checking concentration.



Water. All food service operations require an adequate supply of potable water from an approved source for hand washing, warewashing, and any food preparation. Approved sources include public/municipal connections, commercially purchased bottled water, or water from a private well supply that has recently been sampled by a certified sampler for bacteria with lab results indicating the water is safe.

Frost free hydrants are not approved water sources. Potable water must be stored, conveyed and transported in food-grade hoses/containers.



Wastewater. Operators must dispose of liquid waste (gray water and grease) in a public or other approved sewerage system. Wastewater may not be disposed of on the ground or into storm water drains.

Ice. 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 the ice. Ice may used to keep small amounts of perishable foods or beverages cold. Foods must be in sealed packages and water must be drained as the ice melts to prevent contamination to the food items. Enough ice must be available to maintain perishable foods $\leq 41^{\circ}\text{F}$ for the duration of the event.



Condiments. 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.

Personnel. 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 to prevent spills. Only food service staff are permitted in the food service area.

Food Sources. All food to be provided to the public must be from an approved source. Approved sources include commercially licensed/regulated establishments such as restaurants, caterers, or ingredients may be purchased from retail grocers /suppliers and all preparation, cooking, storage and clean-up is conducted at the temporary event site. Any advance preparation must be within a licensed commercial kitchen and is subject to regulatory approval. A private home **may not** be used for storage, clean-up, preparation, or cooking of food intended for the public. (**Exception:** commercially prepackaged non-potentially hazardous foods.)

Maintaining safe food temperatures is a primary concern of food service to reduce the risk of foodborne illness. Food service operations must have adequate equipment for cooking, cooling, reheating, and hot and cold holding as needed for the proposed menu.