



GUIDELINES FOR TEMPORARY FOOD SERVICE FACILITIES

A temporary food service facility is one operating for no more than 30 consecutive days at a fixed location in conjunction with a fair, carnival, public exhibition, construction project, recreational facility, fundraising event or similar gathering.

A food service permit application should be completed as far in advance of the event as possible and submitted to Environmental Health Services of the Garrett County Health Department, 1025 Memorial Drive, Oakland, MD 21550. A fee of \$30 must be submitted with the application (**non-profit organizations are not required to pay the fee**). The application must provide the name and daytime phone number of a person that Environmental Health Services can contact. The operation must be inspected prior to the permit being issued.

APPROVED FOOD SOURCES

Food, water and ice must be obtained from approved sources. Food may not be prepared in a home kitchen and brought to the event. Food not prepared at the event must be prepared in a licensed food service facility and be transported to the event at proper temperatures.

FOOD TEMPERATURE REQUIREMENTS

Maintaining proper temperature for potentially hazardous foods is critical. Foods such as meat, poultry, seafood, shell eggs, salads such as potato, macaroni, chicken, tuna and other meat salads are potentially hazardous.

- A thermometer must be available to check food temperatures. Food temperatures should be taken frequently.
- Provide thermometers for all refrigerators and freezers.

REQUIRED TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS

Cook: 165°F or above for 15 seconds – Stuffing Poultry, Stuffed Meats and Poultry
155°F or above for 15 seconds – Ground Meats and Ground Fish
145°F or above for 15 seconds – All other foods

Hot Hold: 135°F or above

Cool: 135° - 70°F within 2 hours
70° - 41° F within an additional 4 hours

Cold Hold: 41° or below

Reheat: To 165° F or above, rapidly (within 2 hours)



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CROSS CONTAMINATION PREVENTION

- Protect all food, water and ice from contamination during preparation.
- Provide adequate hand washing facilities, including soap and paper towels. Bring clean water in a dispensing jug and provide a container to collect waste water if a hand sink is not available at your location. Hand washing must be performed after eating, drinking, smoking, sneezing, coughing, touching one's hair or skin, using the restroom, handling soiled equipment or utensils, handling raw products or after any procedure which would soil or contaminate one's hands.
- Bare hand contact on ready-to-eat foods is prohibited. Provide utensils (e.g. tongs, scoops, spatulas or other food dispensing devices) and/or plastic gloves to minimize direct hand contact with food. Reminder: Using gloves is not a replacement for hand washing.
- Persons with boils or infected wounds or communicable diseases (diseases which can be passed from person-to-person) must not prepare or serve food.
- Provide three separate dishpans or a 3-compartment sink for dishwashing purposes. Each container or compartment used for dishwashing must be large enough to submerge equipment at least halfway. Dishwashing procedures include washing, rinsing and sanitizing all washable items. One teaspoon of household bleach per gallon of water is an effective sanitizer.
- Store wiping cloths, between uses, in a container filled with a sanitizing solution (e.g. water containing one capful of bleach per gallon).
- Provide storage off the ground for all food and single service articles (e.g. paper plates, cups, napkins, plastic utensils). Protect single service articles from sources of contamination.
- For all temporary construction:
 - Overhead coverage is required. Tarps and other methods of covering need to be placed over all areas of the temporary food stand. This includes service, preparation and cook areas.

For more information, contact
Environmental Health Services of the Garrett County Health Department at (301) 334-7760.



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