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Food: Temporary Food Service Facilities (Special Event) Guidelines

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A temporary food service facility is one operating for no more than 14 consecutive days at a fixed location in conjunction with a fair, carnival, public exhibition, construction project, recreational facility or similar gathering.

A food service permit application must be completed 2 weeks prior to the event and submitted to the Anne Arundel County Department of Health, 3 Harry S. Truman Parkway, Annapolis, MD 21401. A fee of \$195 for high and moderate risk facilities or \$35 for low risk facilities must be submitted with the application. Examples of low risk temporary food service facilities include special event stands that serve the following types of food:

- beer
- bottled water
- cakes
- candy
- candy apples
- cookies
- cotton candy
- hand dipped ice cream
- non-dairy snow balls/cones
- packaged snack foods
- popcorn
- pretzels
- roasted nuts
- soda
- potentially hazardous commercially pre-packaged foods

No fee is required for an excluded organization with proof of tax exempt status. The application should provide the name and daytime/cell phone number of a person the Department of Health can contact.

Approved Food Sources

Food, water and ice must be obtained from an approved source. Well water must be tested before use. 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 transported to the event at proper holding temperatures.

Food Temperature Requirements

Maintaining proper temperature for potentially hazardous foods is critical. Foods such as meat, poultry, seafood, shell eggs (raw or cooked), milk products, cooked rice and beans, gravy and combination salads such as potato, macaroni, chicken, tuna and other meat salads are potentially hazardous.

- Provide a metal stem-type thermometer to monitor food temperatures. The thermometer must be scaled at $\pm 2^{\circ}$ F to assure proper internal food

temperatures. Food temperatures must be taken frequently, at every stage of food preparation, with a cleaned and sanitized metal stem thermometer.

- Provide thermometers for all refrigerators and freezers.

Required Temperatures for Potentially Hazardous Food

Cook:

- 165° F or above: Poultry. Stuffed Meats and Poultry.
- 155° F or above: Ground Beef. Ground Meat Products (i.e., Pork Sausage).
- 145° F or above: Pork. Beef. Seafood. Shell Eggs.
- 135° F or above: Commercial Pre-cooked Food. Fruits and Vegetables for hot holding.

Hot Hold: 135° F or above

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

Cold Hold: 41° F or below

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

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 with a spigot and provide a container to collect wastewater if a handsink 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.
- Provide utensils (e.g., tongs, scoops, spatulas or other food dispensing devices) and/or plastic gloves to minimize direct hand contact with food. Do not use bare hands for handling ready-to-eat foods. Reminder: Using plastic 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 1 teaspoon of bleach per gallon).
- Provide storage off the ground for all single service articles (e.g., paper plates, cups, napkins, plastic utensils). Protect single service articles from sources of contamination.
- Label all toxic items (e.g., detergents, bleach) and store away from food. Insecticides must be properly labeled and stored separately from detergents/sanitizers as well as food.

Eliminate Environmental Problems

- Toilet facilities should be maintained in a nuisance-free manner, away from food service.
- Control rodents and insects: use screening and fans; contain trash and debris; and keep the area clean.
- Control dust and standing water. Dispose of liquid waste in a sanitary manner.
- Provide artificial lighting in dark enclosed areas or for nighttime operation.

For more information, call the Anne Arundel County Department of Health, Housing and Food Protection Program at 410-222-7239.

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Anne Arundel County Department of Health, 3 Harry S. Truman Parkway, Annapolis, Maryland 21401, 410-222-7095