



**Public Health**  
Prevent. Promote. Protect.

## 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.*

### Frederick County Health Department

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 determined adequate by the approving authority and kept in a sanitary manner.
2. Precautions must be taken to minimize dust, dirt and mud in and around the food service operation. All food preparation and utensil washing must be conducted in a structure that provides overhead and side protection and ground covering (mobile trailers, tents, pavilions, etc.).
3. All food must come from approved sources. Foods not prepared on site must come from an approved food service facility. **No homemade foods allowed.**
4. All water and ice must be from an approved source and handled in a sanitary manner.
5. Sampling: The use of common containers for the tasting of foods is not permitted. This means no patron dipping of chips, pretzels, crackers, etc. Squeeze bottles are recommended; otherwise the vendor must serve all samples to the public. All preparation is to occur on site or at a licensed facility.
6. Potentially hazardous foods must be maintained at proper temperatures:
  - 41°F or cooler, 135°F or higher
  - Ice may be used in lieu of mechanical refrigeration if properly drained.
  - Hot foods may be stored in cleanable insulated containers as long as proper holding temperatures are maintained.
7. Foods must be handled in an approved manner:
  - Separate work surfaces for raw and cooked foods
  - Cooked or reheated to proper internal temperatures
    - reheat all foods to 165°F
    - cook pork to 155°F
    - cook poultry to 165°F
    - cook beef to 145°F
8. All foods, equipment and utensils must be protected from contamination. Use of sneeze guards as needed for exposed food items.
9. A metal stem type thermometer, graduated in 2° intervals from 0°F to 220°F, must be provided.
10. Conveniently located hand washing facilities with warm water, soap and paper towels must be provided (warm water in a portable sink or in a spouted container, such as a coffee urn or igloo spouted cooler is acceptable).
11. Provide approved methods for on-site cleaning of multi-use utensils and equipment (three portable basins minimally large enough for utensil washing to wash, rinse and sanitize utensils are acceptable). Provide a sanitizing solution of at least 50 ppm available chlorine or equivalent. (50 ppm chlorine = 1 ½ teaspoons bleach per gallon of warm water)
12. All food handlers must wear clean outer garments and effective hair restraints. No expectoration or use of tobacco is permitted.
13. All food handlers must keep their hands clean. **Follow hand washing practices in addition to use of gloves and/or utensils to ensure no bare hand contact with ready to eat foods.**
14. Approved provisions must be made for the handling and disposal of all liquid waste, trash and garbage.
15. Effective and approved measures must be used to control the presence of flies and other vermin from the immediate food service area.
16. Employee toilet facilities must be provided within a reasonable distance and accessible during all hours of operation (chemical toilets, adjacent trailer or building acceptable).
17. Adequate lighting must be provided in all areas of the food operation. Lights above food preparation and utensil washing areas must be shielded.
18. The immediate vicinity of the food service must be adequately ventilated so that noxious odors, smoke or nuisance conditions do not exist.

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.