



Public Health
Prevent. Promote. Protect.

Caroline County Health Department

Division of Environmental Health 410-479-8045 (Fax 410-479-4082)

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TEMPORARY FOOD SERVICE PERMIT APPLICATION

**THIS APPLICATION MUST BE SUBMITTED A MINIMUM OF 3 WEEKS PRIOR TO EVENT.
APPLICATIONS WILL NOT BE ACCEPTED LESS THAN 10 DAYS PRIOR TO THE EVENT.**

These instructions apply to any person/organization which establishes a Temporary Food Stand and/or sells or provides food to the public for a temporary period.

How to apply:

- Carefully read the entire application (5 pages).
- Fill out the application. Return pages 1 & 2 to this department. Retain pages 3-5 for your records.
- Contact the food program supervisor no later than 14 days prior to the event for an interview.

FACILITY/ORGANIZATION NAME: _____

CONTACT NAME: _____

MAILING ADDRESS: _____ CITY: _____

CONTACT PHONE: _____ ALTERNATE PHONE: _____

FAX: _____

NAME OF EVENT: _____

DATE(S) OF EVENT: _____

LOCATION OF EVENT: _____

BAKED GOODS:

Baked goods are breads, cakes, and pastries that are cooked with dry heat. The only homemade baked goods that may be provided to the public with or without charge are those that are non-potentially hazardous. Fruit pies made from high acidity fruits such as apples, cherries, strawberries, etc. are acceptable. Potentially hazardous baked goods such as pumpkin/sweet potato pies, cheesecakes, meringues, and pastries with potentially hazardous fillings or toppings are prohibited.

Foods shall not be prepared in homes where there are house pets, reptiles, birds, etc. All foods shall be prepared, portioned, and packaged in a sanitary environment at the food preparation site or prior to transporting to the sale location. Food preparers shall not have open wounds or sores on hands or forearms and be in general good health.

I understand that failure to comply with COMAR 10.15.03 Regulations Governing Food Service Facilities will result in the automatic suspension of the operating license, and all food operations must cease IMMEDIATELY.

Signature of Applicant: _____ Date: _____

-HEALTH DEPARTMENT USE ONLY-

- Approved
- Disapproved

Health Department Signature: _____ Date: _____

ID: _____ Set Up Time: _____ Water Supply From: _____

THIS PERMIT TO BE DISPLAYED DURING ENTIRE EVENT
INSTRUCTIONS FOR SPECIAL FOOD EVENTS IN CAROLINE COUNTY

MINIMUM HEALTH STANDARDS: *Authority COMAR 10.15.03, Article 43 MD Code.*

1. **PERSON-IN-CHARGE:** Designate a responsible adult to be in charge during each shift. It is this person's responsibility to monitor food temperatures, food preparation and storage, personal hygiene and food handling practices. All personnel must be trained on proper hand washing and food handling. Children under the age of 15 should not handle or prepare food.
2. **FOOD:** All food, including ice and drinks, must be obtained from approved, licensed commercial sources. Food may not be prepared in home kitchens. Serve easy to prepare foods. Foods involving more than one handling, preparation or cook step are more likely to cause food-borne illness.
3. **STORAGE:** Food will be stored in their original containers until used. Food grade plastic and stainless containers are to be used. Styrofoam coolers are not acceptable. Food, serving products and equipment will be kept off the ground.
4. **FOOD PROTECTION:** Overhead protection will be provided for all food, food & serving products and food prep areas. Open "pit" style grills should have covers or other appropriate protection. All food must be protected from insects, birds, weather, heat and direct sunlight. Raw food products must have separate containers and utensils and kept in separate areas from cooked and/or ready-to-eat foods. All foods must be transported and held at the correct internal temperature.
5. **EQUIPMENT:** Must be of acceptable commercial grade design, in good condition, easily cleanable and sanitized before use.
6. **PROBE THERMOMETER:** A probe thermometer must be provided to monitor internal temperatures of foods. Thermometers must be able to read from 0°F to 220°F.
7. **FOOD COLD HOLDING:** All foods must be held at 0°F or less if frozen, or 41°F or less if refrigerated.
8. **FOOD COOKING:** You need to monitor the final internal temperature of cooked foods. See attached chart for minimum temperatures.
9. **FOOD HOT HOLDING:** All hot food must be held at 140°F or above. Monitor internal temperatures of foods every hour and keep a temperature log.
10. **FOOD SURFACES:** Equipment and utensils must be thoroughly cleaned and sanitized every 2 hours or more often as needed. Sanitizer of the appropriate strength should be used for cleaning surfaces. Cloths used for wiping surfaces should be used for no other purpose and kept in a sanitizer solution when not in use. All food contact surfaces must be made with a non-absorbent material.
11. **PERSONNEL:** Must be healthy, wear appropriate clothing and minimal jewelry, have hair tightly restrained above the collar, and not eat, drink, chew gum or tobacco while handling food. Exclude anyone with diarrhea, illness, coughing & sneezing, or inadequate hand washing or food handling practices. Smoking is prohibited in the food area. It is the responsibility of the person in charge to train and monitor personnel to prevent food-borne illness.
12. **FOOD HANDLING:** NO BARE HAND CONTACT with food. Use a separate utensil for each food item. Gloves are not required, but if used, they should be used in the appropriate manner. Hands must be washed first and the gloves put on by handling the wrist part only. Gloves should be changed between tasks and as often as needed.
13. **UTENSIL/EQUIPMENT CLEANLINESS:** Must provide extra clean and sanitized utensils to be changed every 2 hours or more frequently if necessary. If a 3 compartment sink is available utensils must be washed, rinsed, sanitized and air dried. Chlorine sanitizer strength is 50 ppm, and 100 ppm for any in-place sanitization. Chemical test strips must be provided.
14. **HANDWASHING:** A cleanable cooler with spigot on the side, filled with hot soapy water, and bucket underneath to catch wastewater can be used. Single use paper towels are to be used for drying hands. Personnel must wash hands often. Pans filled with soapy water are not acceptable for hand washing. Hand sanitizer may be used in addition to, but cannot replace hand washing.
15. **EVENT LOCATION:** Toilet facilities must be provided, well supplied and easily accessible.
16. **WASTE:** Covered garbage containers must be provided at each food stand. All trash must be disposed of properly and regularly to prevent vermin infestation.
17. **INSPECTION:** An inspection may be required; the operation must be ready for operation at the time of inspection.

Cooking Temperature Chart

<i>PRODUCT</i>	°F
Beef (intact muscle)	145° for 15 secs
Fish & other Seafood	145° for 15 secs
Comminuted (Ground) Meat or Injected Meat (hamburger, ground pork, raw sausage, fish cakes)	155° for 15 secs
Microwaved Potentially Hazardous Foods	165°; let stand for 2 minutes
Poultry (chicken, turkey, ground turkey, etc.)	165° for 15 secs
Roasts (whole intact roasts)	145° for 3 min or Roasting Chart see
Pork	155°F for 15 sec
Stuffing, Stuffed Meats, Casseroles	165° for 15 secs
Egg Dishes	155° for 15 secs
Vegetables and All Other Foods	145° for 15 secs

REHEAT: 165° F or more, within 2 hours

HOT HOLD: 140° F or more

COLD HOLD: 41° F or less

WHOLE ROAST COOKING CHART

Whole Roasts# (beef, pork, ham, corned beef, lamb, venison, bison)	Minimum Internal Temp		Holding Time* at Specified Temperature
	(°F)	(°C)	
	130	54	121 minutes
	132	56	77 minutes
	134	57	47 minutes
	136	58	32 minutes
	138	59	19 minutes
	140	60	12 minutes
	142	61	8 minutes
	144	62	5 minutes
	145	63	3 minutes

Minimum oven temperature for roasts less than 10 lbs is 250°F.

For roasts greater than 10 lbs, oven temperatures are as follows:

Dry Heat: 350°F

Convection Oven: 325°F

High Humidity: 250°F

* Holding times may include post oven heat rise.

Roasts cooked according to one of the parameters specified above may be **hot held** at 140°F or more.

Leftover roasts must be **reheated** for hot holding by either:

1. rapidly reheating to 165°F within 2 hours then hot held at 140°F or more.
2. thoroughly re-cooking using the oven parameters and minimum time and temperature conditions specified above and then hot holding at 140°F or more.