



Public Health
Prevent. Promote. Protect.

Harford County Health Department
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HARFORD COUNTY HEALTH DEPARTMENT

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APPLICATION FOR A TEMPORARY FOOD SERVICE FACILITY LICENSE

Application is hereby made to operate a food service facility in accordance with Code of Maryland Regulations (COMAR) 10.15.03 Governing Food Service Facilities

****SUBMIT COMPLETED FORM AT LEAST 10 DAYS PRIOR TO EVENT****

A LICENSED CATERER IS NOT REQUIRED TO OBTAIN A TEMPORARY FOOD SERVICE FACILITY LICENSE FOR A PUBLIC EVENT BUT MAY BE SUBJECT TO INSPECTION.

EVENT INFORMATION:		
Name of Event:	Date(s) of Event:	Set Up Date & Time:
Location of Event (Where in Harford County is event being held?):		
Event Coordinator or Promoter:	Event Coordinator or Promoter's Phone Number:	
APPLICANT INFORMATION (Who is serving the food during the event?):		
Applicant/Business Name:	Contact Person:	
Mailing Address:	Best Daytime Phone Number:	
	Cell Phone Number:	
Email Address:		

APPLICANT NAME (Print Clearly): _____

APPLICANT SIGNATURE _____ DATE _____

The fee is \$25.00 per event and is non-refundable*. The Harford County Health Department accepts cash, checks, or money orders. Please make checks or money orders payable to HARFORD COUNTY. *There is no fee for non-profit organizations.

OFFICIAL USE ONLY

I.D. NUMBER _____ DATE ISSUED _____

APPROVED BY _____

TEMPORARY FOOD SERVICE FACILITY INFORMATION SHEET

Source of Water: _____
(Private wells must have Health Department approval)

Sewage Disposal: _____
(Describe method of disposal for wastewater generated by food service operation)

LIST ALL FOOD AND BEVERAGES WHICH WILL BE SERVED (OR PROVIDE MENU):

- 1. WHERE WILL FOOD BE STORED AND/OR PREPARED PRIOR TO THE EVENT?
No storage or food preparation is permitted from a home or an unlicensed facility. Provide name, address and copy of license for any commercial facility used.

Name and address of facility: _____

- 2. WHERE WILL FOOD SERVED AT THE EVENT BE PURCHASED?

Name and location of supplier: _____

- 3. HOW WILL YOU KEEP COLD FOOD COLD (41°F or below)? List *cold holding* equipment. (Examples of cold holding equipment include coolers with ice, refrigerators and freezers.)

- 4. HOW WILL YOU KEEP HOT FOOD HOT (135°F or above)? List *cooking and hot holding* equipment. (Examples of hot holding equipment include chafing dishes, electric hot holding cabinets, and grills.)

- 5. DESCRIBE THE HAND WASHING FACILITIES IN YOUR BOOTH. (Soap, paper towels, and potable rinse water must be supplied.)

- 6. DESCRIBE WASH-RINSE-SANITIZE SET-UP. (For example, if one of your cooking utensils falls on the ground, how will you wash, rinse, and sanitize it?)
