

TEMPORARY FOOD SERVICE FACILITY MINIMUM REQUIREMENTS

A license to operate a temporary food service facility will not be issued unless the following minimum requirements are met.

HAND WASHING FACILITY

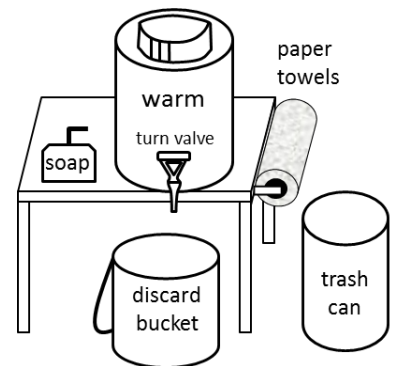
Must be approved by the Health Department prior to any food preparation.

Consists of:

- A running stream of warm water using a container such as a coffee urn or cooler with a flip-type spout
- A large bucket for waste water collection
- Soap, paper towels, and a trash receptacle

The event coordinator can provide information on the approved disposal site for gray/waste water. Frequent and thorough handwashing (20 seconds of lathering) is essential to prevent foodborne illness.

Reminder: Disposable gloves are only a *supplement* to adequate handwashing. Bare hand contact with ready-to-eat foods is prohibited.



THREE COMPARTMENT UTENSIL WASHING STATION

Food contact equipment and utensils must be washed on site using the traditional 4-step process:

WASH—RINSE—SANITIZE—AIR DRY

Buckets or tubs must be large enough to completely submerge all food handling equipment. The sanitizer, chlorine (unscented bleach) at 50 ppm, or quaternary ammonium chloride compound (QAC) at a concentration indicated on the manufacturer's label, is not rinsed off. A chemical test kit or chlorine/QAC test strips are required to verify sanitizer potency.



WIPING CLOTH BUCKET

All damp cloths must be stored in a sanitizing solution when not in use. A minimum of 50 ppm chlorine (bleach) or quaternary ammonium chloride compound (QAC) at a concentration indicated on the manufacturer's label is required. The chemical test kit must be used to check the potency of the wiping cloth solution.

METAL STEM THERMOMETER

A properly calibrated, metal stem thermometer accurate to within + or – 2°F and with a range of 0 – 220°F is required. Safe temperatures are as follows:

COOK TEMPS

Chicken, poultry	165°F
Hamburger, sausage	155°F
Crabcake (with egg ingredient)	155°F
Beef, lamb, pork, seafood	145°F

HOLD TEMPS

Hot Hold	135°F or above
Cold Hold	41°F or below



ADDITIONAL REQUIREMENTS

- Home prepared foods are prohibited. All foods must be prepared at a licensed food service facility or at the event.
- Bare hand contact with ready-to-eat food is strictly prohibited. Disposable food grade gloves, utensils, or deli paper must be used to prevent cross-contamination of exposed ready-to-eat food.
- Food contact surfaces must be easily cleanable and non-porous.
- All cooking equipment must be clean and in good repair. Final approval for use will be determined at the time of inspection.
- Food, food contact equipment, utensils and single service items must be stored off the ground and protected from contamination. Provide sneeze guards and overhead protection as needed.
- Food transport containers must be clean, non-porous, and capable of maintaining required hot hold food temperatures (135°F or above).
- Refrigerators and freezers must be equipped with thermometers.
- Lights must be shielded or shatterproof.

These requirements may not cover all requirements or situations. For specific information or if there are any questions, please call 410-877-2305.

A Public Event Permit may be required. Call 410-638-3103 for information.

Contact the Harford County Recycling Office at 410-638-3417 for guidance on recycling requirements at events taking place on public property with expected attendance of 200 or more persons.