

Temporary Food Service Facility Guidelines



Anne Arundel County
Department of Health

What is a temporary event?

A food service operating for no more than 30 consecutive days at a fixed location in conjunction with a fair, carnival, public exhibition, construction project, recreational facility or similar gathering.

A coordinator of a temporary event plans, organizes and implements the activities involving two or more temporary food service facilities. The temporary event coordinator is responsible for ensuring that public health requirements are met.

A temporary food service license application must be completed two weeks prior to the event and submitted. A fee of \$114 for high and moderate priority facilities or \$35 for low priority facilities must be submitted with the application.

High and moderate priority temporary food service facilities include those stands which prepare and serve potentially hazardous foods, such as hamburgers, sausages, hot dogs, pizza, fish, chicken, barbecue, crab cakes or shellfish.

Low priority temporary food service facilities include those stands which serve **commercially packaged** potentially hazardous foods such as ice cream or yogurt. Other foods in this category are non-potentially hazardous foods that are directly handled, cut, assembled or packaged on the premises.



Temporary Event Coordinator Requirements

- A temporary event coordinator is an individual that plans, organizes and implements a temporary event involving two or more temporary food service facilities.
- The temporary event coordinator is responsible for notifying food service facility vendors of the requirement to obtain a temporary food service facility license from the Anne Arundel County Department of Health. A temporary food service facility permit application must be submitted at least two weeks prior to the event.
- The temporary event coordinator is responsible for providing the following:
 1. A general map of the event showing the location of each temporary food service facility in relation to the set-up of the event; and
 2. A telephone number and point of contact if on-site problems or unforeseen circumstances occur.

Temporary Event Coordinator Requirements (Continued)

Water Supply

The temporary event coordinator is responsible for ensuring an adequate water supply is available for each temporary food service facility vendor that prepares or serves food outside of an original sealed package. Water from a private well must be tested for bacteria and nitrate-nitrogen. Water testing is available through Maryland state certified private laboratories. Test results must be submitted to the Department of Health before a water supply may be placed in use and before food is served to the public. Only food grade hoses (not garden hoses) may be used to provide an approved water source for each temporary food service facility vendor.

Wastewater Disposal

The temporary event coordinator is responsible for ensuring the disposal of wastewater from warewashing, hand washing and wiping cloth sanitizing solution in an approved manner. The temporary event coordinator must provide a designated location for the disposal of wastewater, which includes a mop sink, toilet facility or the use of an on-site holding tank and a licensed liquid waste hauler.

Toilet and Hand Washing Facilities

The temporary event coordinator is responsible for ensuring adequate toilet facilities are provided for the event. Toilet facilities must be provided in close proximity to the temporary food service facility vendors and must be maintained free from nuisances. Where potable water under pressure is available, hot and cold running water, hand soap and paper towels must be provided in or immediately adjacent to the toilet facilities. When temporary toilet facilities are made available, warm water, soap and paper towels must be provided.

Trash Storage, Disposal and Recycling Requirements

The temporary event coordinator is responsible for the proper storage and disposal of trash throughout the event. Leak-proof trash containers with tight fitting lids that are sufficient in size and number must be provided to prevent the overflow of trash. Plastic trash bags may not be used alone, since plastic bags are subject to breakage and may result in a health nuisance.

A combination of leak-proof trash containers tight fitting lids and plastic bags are recommended for the storage and disposal of trash throughout the event.

In addition to trash storage and disposal, recycle containers must be provided for events that: (a) use a public street, public park or publicly owned property or facility; (b) serve food or drink; and (c) expect 200 or more people to attend.

Recycle containers must be conveniently located adjacent to trash containers and must be clearly labeled to address the collection and recycling of paper, plastic, metal and glass throughout the event.

Dust Control/Standing Water

The temporary event coordinator is responsible for ensuring dust control measures are in place throughout the event. Spray trucks using clean liquid water may be used to control dust in areas where soil from dry weather conditions and vehicle traffic is expected to cause excessive dust. The temporary event coordinator must also ensure that standing water from the use of spray trucks is minimized throughout the event.

Temporary Event Summary of Requirements

Inspection Requirements

An inspection is required if a food service facility license is not issued at the time of application or prior to the start of the event. Your operation must be ready for inspection one hour prior to the start of the event. Food may not be served to the public unless a license is issued by the Department of Health. The items listed below must be provided before you will be issued a license to operate. Please note-Workers' Compensation information is required. An exclusion from workers' compensation insurance must be obtained from the Maryland Workers Compensation Commission (WCC). For more information, please contact the WCC at 410-864-5297.

Food Sources

Food must be prepared on site at the temporary food service facility or at a permanent licensed food service facility. Food may not be prepared at a private home. Exception-Cottage foods may be offered without a license only if all requirements of the Code of Maryland Regulations are met. See [Guidelines for Cottage Food Businesses](#) for more information. Ice must be obtained from an approved source.

Water Supply

There must be an adequate supply of water that is obtained from an approved source. A private well must be tested for bacteria and nitrate-nitrogen. Water testing is available through Maryland state certified private laboratories. Test results must be submitted to the Department of Health before a water supply may be placed in use. Only food grade (and not garden) hoses may be used to provide an approved water source.

Temporary Hand Washing Station Includes:

A dispensing container with a continuous flow spigot that supplies potable, warm water to the hand washing station;
A 5-gallon bucket or other container capable of collecting wastewater from the temporary hand washing station; Soap and paper towels.

Warewashing Station Includes:

A wash basin filled with soapy water;

A rinse basin filled with clean water; and

A sanitized basin filled with water and a sanitizing agent such as:

Chlorine bleach at 50-100 ppm; or

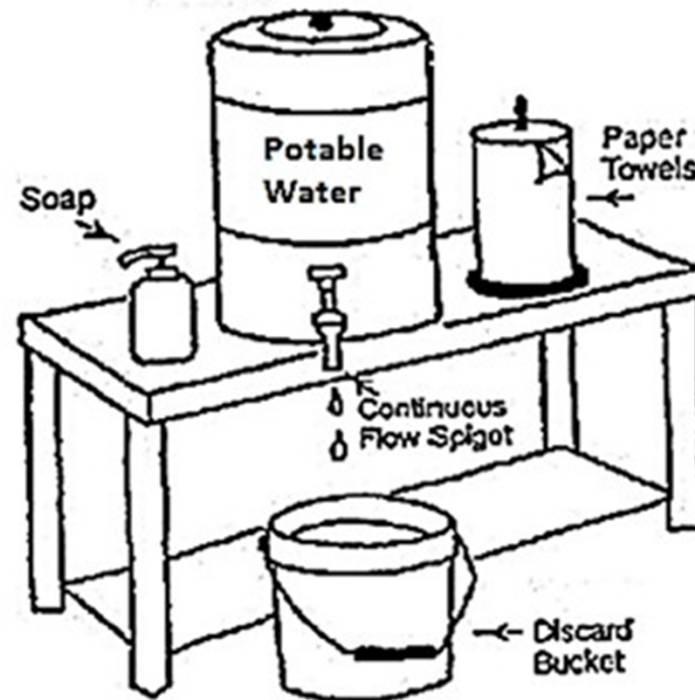
A quaternary ammonium compound (QAC) at the concentration designated by the manufacturer; and

Test strips for testing the concentration of sanitizer used.

Note: Each basin must be large enough to accommodate your largest utensil.

Temporary Event Hand Washing Setup

1. Soap
2. Warm, Potable Water
3. Paper Towels
4. Spigot
5. Wastewater bucket



Temporary Event Warewashing Setup

- (1) A wash basin filled with soapy water;
- (2) A rinse basin filled with clean water;
- (3) A sanitize basin filled with water and a sanitizing agent such as: (a) Chlorine bleach at 50-100 ppm* or (b) A quaternary ammonium compound (QAC) at the concentration designated by the manufacturer; and
- (4) Test strips for testing the concentration of sanitizer used.

Note: Each basin must be large enough to accommodate your largest utensil.

*Approximately $\frac{1}{2}$ teaspoon of bleach per 1 gallon of water

1. Wash 2. Rinse 3. Sanitize



Other Requirements

Sewage Disposal

Wastewater from the warewashing station and the hand washing station must be disposed of in a manner acceptable to the Department of Health.

Temperature Control

All potentially hazardous foods must be maintained at the temperatures indicated in the [Temporary Event Temperature Control Chart](#) . At least one calibrated metal-stemmed thermometer graduated in plus or minus 2°F is required. A thermometer measuring 0-220°F is recommended.

Food Protection and Food Storage

- Food, water and ice must be protected from contamination during storage, preparation, display, service and transport.
- A combination of gloves and utensils are required for handling ready-to-eat foods. Bare hand contact of ready-to-eat food items is not permitted.
- Food must be protected from contamination and environmental hazards at all times. Food, including condiments, must be protected from contamination with the use of lids, covers, sneeze guards, screening, fans, tents or additional measures.
- Shellfish must be obtained from an approved source and shellfish tags must remain with the product until the product is used. Shellfish tags must be kept for 90 days to readily identify the source of the shellfish and be maintained in chronological order.

Temporary Event Temperature Control Chart

Food Product	Prepared Internal Temperature	Hot Hold Temperature	Cold Hold and Cold Storage	Reheat to Internal Temperature
Poultry & Ground Poultry	165°F	135°F	41°F	165°F
Raw Animal Product Cooked in Microwave Oven	165°F	135°F	41°F	165°F
Stuffed Meats	165°F	135°F	41°F	165°F
Ground Meat Products (i.e. Pork Sausage, Ground Beef)	155°F	135°F	41°F	165°F
Shell Eggs NOT for Immediate Service	155°F	135°F	45°F	165°F
Shell Eggs for Immediate Service	145°F	135°F	45°F	165°F
Pork	145°F	135°F	41°F	165°F
Beef	145°F	135°F	41°F	165°F

Temporary Event Temperature Control Chart (Cont.)

Food Product	Prepared Internal Temperature	Hot Hold Temperature	Cold Hold and Cold Storage	Reheat to Internal Temperature
Whole Roasts (Beef, Corned Beef, Pork, Cured Pork, Ham)	130°F held for 112 minutes	130°F	41°F	165°F
Seafood	145°F	135°F	41°F	165°F
Live Shellfish	145°F	135°F	45°F	165°F
Ready-to-Eat Commercially Processed Food for Hot Holding	135°F	135°F	41°F	165°F
Fruits and Vegetables for Hot Holding	135°F	135°F	N/A	165°F

POTENTIALLY HAZARDOUS FOODS

Note: If the event is a multiple day event and food will be cooled and reused on subsequent day(s):

1. Food must be cooled from 135°F to 70°F within 2 hours; and
2. Food must be cooled from 70°F to 41°F within an additional 4 hours.

Food must be rapidly reheated to an internal temperature of 165°F within 2 hours for hot holding for those food items that go through an initial heating and cool down process.

Important Links

- [Temporary Event Main Page](#)
- [Temporary Event Coordinator Requirements](#)
- [Temporary Event Application](#)
- [Temporary Event Priority Assessment](#)

Environmental Health

Food Protection Services Program



Questions?

410-222-7192