



**BALTIMORE CITY HEALTH DEPARTMENT
ENVIRONMENTAL INSPECTION SERVICES
1001 E. FAYETTE STREET
BALTIMORE, MARYLAND 21202
(410) 396-4424**



FACTSHEET AND APPLICATION

TEMPORARY FOOD SERVICE FACILITIES:

FAIRS, FESTIVALS, AND BAZAAR

Temporary Food Service Facility means “a food service facility that operates at a fixed location for a period of time of not more than 14 consecutive days in conjunction with a single event or celebration.” Examples are festivals, block parties, carnivals, and etc.

I. Procedures for permitting temporary food service facilities:

Complete a food license application at the Food Control Section of the Health Department.

The following documents must be submitted to BCHD:

- A letter of approval from the sponsor of the event.
- A permit from Special Events.
- A permit from Parks and Recreation

II. Potential hazards may be associated with Temporary Events:

- A. The danger of food poisoning is increased tremendously during temporary activities.
1. All Potentially hazardous food must be cold held, cooked, hot held and reheated to proper temperature levels
 - Cold holding of foods 41°F or below
 - Hot holding of foods 135°F or above
 - Cooking temperatures for a minimum of 15 seconds:
 - 165 °F – Poultry, Stuffed Meats, Texturally Altered Foods (purees, etc.)
 - 155 °F – Pork, Ground Beef, Comminuted Meats & Fish (ground, minced, chopped, etc.)
 - 145 °F – Whole Beef, Fish, Seafood, Eggs, All Other Potentially Hazardous Foods Not Specified
 - Reheating of foods – 165°F for a minimum of 15 seconds
 2. Food handlers must use proper food handling procedures at all times:
 - All food must be protected from contamination
 - Keep all raw meats/seafood separated from cooked food.
 - Provide and use hand washing facilities (See picture below).
 - All food and drink (including water) must come from approved sources.
 - All **uncovered** food must be elevated at least **18** inches off of the ground.

- All **covered** food should be elevated at least **6** inches off of the ground.
 - All food must be protected by a sneeze guard (wrapped, covered, etc.) when on display and during preparation.
 - Bags of ice must not be set directly on the ground.
3. Insect and rodent control must be maintained.
 4. Employees must practice good hygienic procedures.
 - Keep clothes clean.
 - No hand contact with foods.
 - Use utensils, tongs, or plastic gloves whenever handling food.
 5. Never handle food with dirty hands. Always wash your hands after using the toilet, smoking, eating and whenever soiled.
 6. Do not eat or drink while handling foods.
 7. Food handlers must wear hair restraints (hats, hair nets, etc.).
 8. Provide and use a temporary 3 bin sanitizer set up to wash, rinse, and sanitize all utensils, and etc (See picture below).
 9. Provide and use proper trash and garbage receptacles with lids. Keep the area clean.
 10. Provide a tent or roofing to cover the food serving, preparation and display area. Protect all foods at all times.

For further guidance, please review the Code of Maryland Regulations, Title 10, Subtitle 15 (COMAR 10.15.03) and Baltimore City Health Code, Title 6

- B. Food poisoning outbreaks have occurred most commonly from the following:
 1. Improper temperature
 2. Improper food handling procedures
 3. Food handler not washing hands
 4. Cross contamination or bacteria contamination
 5. Dirty utensils
 6. Rodent and insect contamination
 7. Food handlers with sores, blisters, and cuts on their hands
 8. Food handlers who are ill

II. Use of Grills:

Propane gas (preferred), wood, and charcoal grills are allowed.

NOTE: Wood and charcoal grills may create more smoke and odor nuisances than a propane gas grill. If complaints are made, the Department may have to close the operation.

III. Required Set-Ups Inside Booth / Vending Areas:

- Temporary Hand Wash Station (See picture below)

Set up must be supplied with a container filled with water and consist of a manual open and close spout, soap, paper towels, wastewater catch container, and a trash receptacle.



- Temporary 3 Bin Sanitizer Station (See picture below)

Set up must include 3 bins:

Bin # 1 (Wash) – Fill with soap and water

Bin # 2 (Rinse) – Fill with clear water

Bin # 3 (Sanitize) – Fill with water and sanitizer.

(Approximately ½ teaspoon bleach per 1 gallon of water)



IV. Suspension of Food License:

Food licenses may be suspended should the owner/manager/operator hinder the inspection or when a Sanitarian or Health Department's duly authorized representative declares the facility unsanitary or finds conditions that constitute a hazard to the public.

V. Penalties

Any person engaged in a food service facility without an effective license shall be deemed guilty of a misdemeanor and upon conviction thereof, shall be punished by a fine of not more than one thousand dollars (\$1,000), or by imprisonment for not more than 12 months, or by both fine and imprisonment in the discretion of the court. Each day a violation continues shall constitute a separate offense.

Office Hours are: Monday – Friday 8:30-4:00

Contact the Food Control Section at 410-396-4424 if further assistance is needed.