



Temporary Food Service

Guidelines and Regulations

Cecil County Health Department ♦ Environmental Health Services ♦ 401 Bow Street Elkton MD 21921
Phone: 410-996-5160 ♦ Fax: 410-996-5153

Cases of food poisoning peak in the summer months, so if you plan on selling food at a public event or festival, remember these food safety tips and requirements from the Cecil County Health Department

Before the Event:

- Contact the Cecil County Health Department at 410-996-5160 at least 30 days prior to your event so that all necessary paperwork can be completed:
 - Application
 - Worker's Compensation or Certificate of Compliance
 - Equipment List
 - Floor Plan
 - Menu
 - HACCP Plan
 - \$80 fee, unless you are a tax-exempt non-profit
 - Approved water source and wastewater disposal method
 - All food is obtained from an approved source (no home prepared foods)
 - Refrigerators and hot holding units have accurate, easily readable, and properly located thermometers
 - Hand washing station includes paper towels and hand soap (hand sanitizer cannot be substituted for soap)
- Chlorine bleach (or approved sanitizer) with test strips
 - Three bins for wash, rinse, sanitize
 - Smooth and easily cleanable tables, counters and food contact surfaces
 - Overhead protection for entire operation
 - Stem thermometer (0°F - 220°F)
 - Cleaning agents and toxic substances not to be stored in food preparation area
 - Adequate trash containers must be provided
 - Restrooms must be available on-site



During Operation:

- ⇒ Everyone in the food prep area must wear hair restraints, clean clothes and aprons
- ⇒ No bare hand contact with ready to eat foods! Use disposable gloves & change after each task. Tongs, deli tissue or other clean and sanitized utensils can also be used
- ⇒ Do not smoke, eat or drink from open container in food prep/service area. Wash hands after engaging in the above mentioned activities
- ⇒ Do not wear jewelry on the wrist, hands or fingers
- ⇒ Water may not drain onto the ground. Place container under the spout to catch wastewater. Properly dispose of wastewater, grease and other waste. Never dispose of waste in a storm drain
- ⇒ Food workers who are sick are not allowed to work
- ⇒ Ice is considered to be a ready-to-eat food and should be from an approved source and protected from contamination
- ⇒ No home prepared food is permitted

♦ These items will be checked during routine inspections of events ♦

CLEAN



SEPARATE



COOK

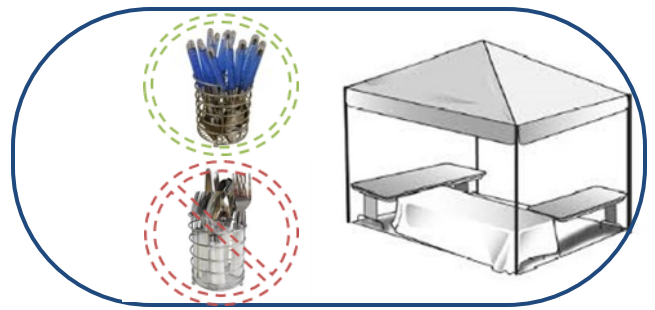


CHILL



Booth Set-up

The entire operation must be covered, food protected, and counters smooth and easily cleanable. Shields, splatter guards, or barriers may be needed to protect the public from grease splash. Forks, knives and spoons must be displayed handle-up.



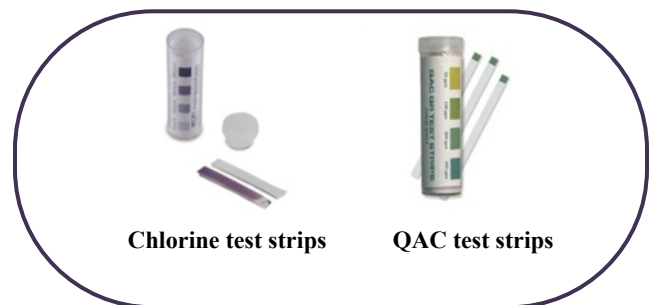
Three Compartment Sink

Three separate bins, large enough to submerge the largest piece of equipment, for washing, rinsing and sanitizing must be provided. Allow dishes to air dry. Bleach or appropriate sanitizer with correct test strips must be provided. Contact the Health Department for a list of retailers that sell test strips.



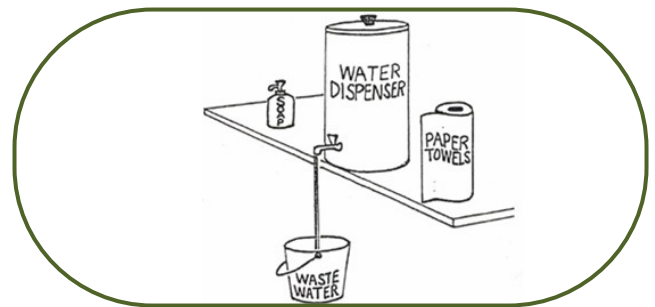
Sanitizer Buckets

A clean wiping cloth stored in a labeled sanitizing solution must be set-up and available to clean food contact surfaces when necessary during food preparation and service. To make sanitizing solution, add two teaspoons of bleach for every gallon of water and check with chlorine test strips.



Hand Washing

A hand washing station consisting of running water, soap, paper towels and wastewater catch basin must be provided. Place in an area to prevent contamination of food and clean utensils.



Monitoring Temperatures

Do not allow raw meats to touch or be stored above cooked meats or other ready-to-eat foods. Use separate cutting boards and utensils for raw and cooked foods.

You must have permission from the Health Department to reheat and re-serve leftovers.

At least one calibrated stem thermometer that reads from 0°F to 220°F is needed to check the internal product temperature of food during cooking, cold holding and hot holding temperatures periodically.

Place thermometers that are easy to read in cold holding and hot holding units.

