

# Carroll County Health Department

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**Public Health**  
Prevent. Promote. Protect.

## GUIDELINES FOR SPECIAL FOOD SERVICE FACILITY TEMPORARY FOOD LICENSES

The following are minimum requirements, which must be met to qualify for Health Department approval to operate under A Special Food Service Facility Temporary License. The License is issued to the event coordinator.

- 1.) Hand-wash facilities are required for operations that handle food products, which are not individually pre-packaged or pre-wrapped. A non-toxic, easily cleanable water dispenser with potable water must be used for hand washing with a basin to collect wastewater. Glove use is required by any person handling ready to eat foods. No bare hand contact with ready to eat food is allowed.
- 2.) Washing facilities for utensils, pots, pans etcetera, are required for those operations which handle food not individually pre-packaged or pre-wrapped and require utensils for serving or equipment for cooking. Three adequately sized, easily cleanable containers filled with potable water are to be used. These basins should be emptied and replenished as needed.
- 3.) Each stand must have a cooler or other acceptable means or refrigeration to keep potentially hazardous foods at 41° Fahrenheit or below each cooler or refrigeration unit must be provided with a thermometer.
- 4.) Any foods requiring heating shall be rapidly heated to these minimum temperatures:  
Measure the temperature at center of the food.

Shell Eggs and Roast Beef & Pork	145° F hold for 15 seconds
Poultry and Stuffed Meat	165° F hold for 15 seconds
Ground Beef & Comminuted Meats	155° F hold for 15 seconds
Commercially Prepared Foods	135° F hold for 15 seconds
Reheat Food Temperatures	165° F
Hot Hold for all Foods	135° F minimum
- 5.) All stands preparing food must always have a calibrated food thermometer on-site and available.
- 6.) All foods are to be wrapped or covered to protect them from contamination by dust, dirt, sneezing, coughing, unnecessary handling by the consumer, ad all other sources of contamination, during storage, preparation, display, and service.
- 7.) All stands preparing foods must have overhead protection (tent or canopy) as well as an approved ground cover. Examples of approved ground cover include concrete, asphalt, plastic tarps, and other non-porous cleanable surfaces.
- 8.) All Special Food Service Facility Events are subject to inspection by the Health Department.
- 9.) **Food must be prepared and stored at event location or a licensed approved food service facility.**

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