

Calvert County Health Department Requirements for Temporary Event Vendors

What is a temporary food service facility?

A temporary food service facility operates at a fixed location for a period of time not exceeding 30 consecutive days in conjunction with a single event. Events include, but are not limited to, fairs, carnivals, festivals, community dinners, and similar gatherings. Additionally, advertisement constitutes the event as being “public”. Temporary food service facilities are required to comply with the Code of Maryland Regulations 10.15.03.

Do I need a license?

Temporary food service facilities are required to be licensed in accordance with the Code of Maryland Regulations 10.15.03. food service facilities shall not operate without a valid license issued by the Department. Food service licenses must be conspicuously posted within the food service facility.

How do I obtain a license?

The application packet ([click here](#)) must be submitted to our office no later than **10 days prior to the event date**. Applications may be obtained in person at the Calvert County Health Department, Division of Environmental Health (205 Main Street, Lower Level, Prince Frederick, MD 20678). Our office is open Monday through Friday from 7:30am to 4:30pm or from our website at www.calverthealth.org.

What do I need to operate a temporary food service facility?

- The food service facility must be inspected and approved prior to beginning operation.
- The facility must be located on a clean and sanitary site. The ground surfaces should be impervious or covered with a cleanable material. Temporary food service facilities may not be located on surfaces covered by mud, sewage, or other contaminating materials. Food service facilities may not be located in close proximity to sewage or animal containing areas that may cause contamination.
- All food products must be purchased the day of the event. If purchased in advance all food must be stored in a licensed food service facility. Storage or preparation of food products in residences or other unapproved locations will result in the denial of the application to obtain an operating permit.
- All food and ice must be from an approved source. Approved sources include regulated grocery stores and food/ice/beverage distributors. All shell stock must be accompanied by a shell stock tag. This tag must remain attached to the product while in use. Shell stock tags and egg records must be kept for a minimum of 90 days after the event.

- Water must be from a potable (tested and approved for drinking) source. Food service facilities may not use water delivered through an unapproved supply hose, such as garden hoses or from frost free hydrants. All hoses must be for “potable water use”.
- All food service equipment, preparations areas, service areas, dish washing areas, and food storage areas must be covered by overhead protection, such as a tent, canopy, or similar structure. For pest control, all sides not used for direct customer service must be screened or covered. Appropriate pest control measures must be taken by the vendor to prevent contamination of the products and equipment at all times, including at customer service sides of the tent. Failure to maintain adequate pest control at any time will result in denial or suspension of the license to operate.
- Food and food equipment must be stored at least 18” from the ground or in tightly closed containers to protect the items from contamination.
- A stem thermometer that is capable of reading temperatures from 0° F to 220° F in 2 degree increments must be provided. The calibration of the thermometer must be checked prior to operating. Stem thermometers shall be properly washed and sanitized between uses.
- Potentially hazardous foods must be stored at 41° F or below for all cold foods. All potentially hazardous foods must be held at 135° F after the food item reaches the required minimum internal cook temperature ([Temperature Chart](#)). Product’s internal temperature must be checked periodically during the event.
 - o For multiple day events mechanical refrigeration or freezers must be provided for overnight food storage. These units must be closely monitored and must be secured after hours.
 - o For single day events, if ice is used as a method to cold hold food products, the ice must be drained and readily available during the event.
- Adequate hot holding equipment must be provided, if hot holding products. This may include chafing dishes with burners, warming cabinets, crockpots, or another approved unit to maintain foods at 135° F or greater during the event. Hot hold equipment is to only be used for keeping already cooked foods hot (not intended to cook or reheat food product).
- Adequate cooking equipment must be provided. Grills should have covers and must be composed of food grade materials. Ground cooking, such as campfires, is prohibited.
- Hand washing station must be provided along with soap and paper towels.
- Exposed food products must be covered, shielded, or spaced away from general public access to lessen the risk of contamination. Sneeze guards may be provided for food items on display to the public during the event. All food must be stored in approved containers.
- Ice or other ready to eat foods to be dispensed by staff/volunteers must be done so using a scoop with a handle. The handle of the scoop must NOT be stored in direct contact with the food.
- Food service staff or volunteers must wear clean outer garments and hair restraints. Bare hand contact with ready to eat foods is prohibited. Ensure gloves or a similar barrier (spoons, deli paper, etc.) is provided to handle ready to eat food product.
- A ware washing station must be provided. The bins must be able to submerge 50% of the largest piece of equipment at one time. The first bin is for warm soapy water, second bin is for rinsing the soap suds, and the last bin is for the sanitizing solution. The approved sanitizers for food service facilities are chlorine bleach (50-100ppm) or quaternary ammonia (refer to manufacturer’s label for concentration). Approved test strips must be readily available to verify required concentration of sanitizer.

- A surface cleansing bucket and sanitizer bucket must be provided. Counter surfaces and food equipment (ie, cutting boards, slicers, etc.) must be washed thoroughly with warm soapy water, rinsed, and then sanitized. This must be done at least every 4 hours of continuous operation. The sanitizer solution must be checked periodically to ensure solution is at the required concentration.
- Chemicals must not be stored next to food or food contact equipment. Pest control sprays or chemicals must not be used around or near food service areas.
- Food service staff or volunteers must not be sick while working directly with food or food equipment.
- Adequate garbage disposal containers, with lids, must be provided.
- Restroom facilities must be accessible and located within a reasonable distance.
- For after-dusk operation, shielded or shatter proof lighting must provide adequate illumination of the food service area.

For pictures please visit our presentation on temporary event food service facilities by clicking [here](#).