

CALVERT COUNTY HEALTH DEPARTMENT DIVISION OF ENVIRONMENTAL HEALTH

P.O. Box 980
Prince Frederick, Maryland 20678

David L. Rogers, MD, MPH
Health Officer

Paul S. McFaden, RS
Director



Phone (410) 535-3922
Washington Area (301) 855-1557
Fax (410) 535-5252

www.calverthealth.org

STATE OF MARYLAND

MINIMUM REQUIREMENTS FOR TEMPORARY FOOD STANDS

The following minimum food handling requirements governing temporary food facilities have been derived from the Code of Maryland Regulations. These requirements apply to Class II facilities that operate in a fixed location for a period of 14 days or less. These facilities must comply with C.O.M.A.R Regulations 10.15.03.01 - 10.15.03.25.

Requirements:

1. The site location must be determined to be adequate by the Calvert County Health Department and the areas kept in a sanitary manner.
2. All food shall come from an approved source.
3. Potentially hazardous foods shall be maintained at proper temperatures:
 - Frozen foods 0° F or less
 - Refrigerated foods 41° F or less
 - Hot foods 135° F or higher
4. Potentially hazardous foods shall be cooked to proper temperatures (see temperature chart).
5. Hand washing facilities must be provided in each work area.
6. Provide separate work surfaces for raw and cooked foods.
7. Exposed foods must be protected from contamination at all times. NO cooking on the ground.
8. A metal stem type thermometer graduated in 2° increments shall be provided to check temperatures during the cooking process.
9. All water must be from an approved source.
10. All ice must be from an approved source.
11. Employee toilet facilities must be provided within a reasonable distance and must be available during all hours of operation.
12. All food handlers must wear clean outer garments, effective hair restraints, and must keep their hands clean. Food handlers may not use tobacco in any form while engaged in the preparation or food service of food.
13. There must be an approved method of disposing of all garbage and liquid wastes.
14. Effective and approved vermin control measures shall be used to eliminate the presence of rodents, flies, roaches, and other vermin on the premises. This shall include but may not be limited to screening the entire food service food operation.
15. Adequate lighting must be provided.
16. An effective means of washing, rinsing, and sanitizing multi-use equipment and utensils must be provided.

These requirements shall be met by all temporary food service facilities covered under the Code of Maryland Regulation 10.15.03