

Date Paid:	_____
Amount Pd:	_____
Pd by:	_____

CALVERT COUNTY HEALTH DEPARTMENT
Division of Environmental Health
P.O. Box 980
Prince Frederick, MD 20678
410-535-3922/301-855-1557
Fax# 410-535-5252
www.calverthealth.org

APPLICATION FOR LICENSE TO OPERATE A TEMPORARY FOOD ESTABLISHMENT

Application is hereby made to operate a food establishment in accordance with the Annotated Code of Maryland-Health General Article Governing Food Establishments. A Permit Fee for a Temporary Food Establishment is \$50 that must accompany this application. Please make all checks payable to the Calvert County Health Department. **THIS APPLICATION AND ACCOMPANYING SURVEY AND HACCP PLAN (HIGH AND MODERATE PRIORITY OPERATIONS ONLY) MUST BE SUBMITTED A MINIMUM OF 10 CALENDAR DAYS PRIOR TO THE EVENT DATE. APPLICATIONS RECEIVED LESS THAN 10 DAYS PRIOR TO THE EVENT DATE MAY BE DENIED.** *If you have submitted a HACCP plan to this office within the past 5 years and your menu has not changed, you are not required to resubmit the plan with each application.*

PLEASE PRINT OR TYPE

I. Name of Facility: _____

Facility Physical Address: _____

Mailing Address: _____

Facility Phone# _____ **Owners Phone#** _____

Fax # _____ **E-mail Address:** _____

Contact Person: _____

Owner of Business: _____
(Please Print)

Owners Signature: _____

Event Coordinator Name: _____ **Contact Phone#** _____

Coordinator's Phone# for Date of Event: _____

Email Address: _____

II. Check Type of Establishment: (Check all that apply)

Temporary _____ Caterer _____ Mobile Unit _____ Other: _____

Sewerage: Public _____ Private _____ Water Supply: Public _____ Private _____

OFFICIAL USE ONLY: License Number: _____ Approved By: _____
HACCP Plan Approval Date: _____ Permit Approval Date: _____

III. Special Event (Name): _____

Location: _____

Date(s) and Time(s): _____

Menu: _____

Location(s) of Food Preparation: _____

IV. Mobile Unit: Make _____ Model _____ Color _____ Year _____

Tag#: _____ Vin#: _____

Owner: _____

(Name, Address, Phone Number)

Special Markings: _____

(Names, Numbers Etc.)

Food to be Sold: _____

V. Source of Food: _____

(Name of Supplier, Grocery, Restaurant or Commercial Distributor)

Type of Food Service System: (Check all that apply)

_____ Cook, Serve

_____ Cook, Hot Hold, Serve

_____ Cook, Chill, Reheat, Hold, Serve

_____ Cold, Hold, Serve

_____ Commercially Packaged Food Only

_____ Other: _____

VI. Workers Compensation Insurance Information:

Workers Compensation Insurance provided? _____ Yes _____ No

If "yes", please list Carrier Name: _____ Policy #: _____

If "no", please list reason (exempt, sole proprietor, etc....): _____

By signing this application, you hereby acknowledge that your business is in compliance with the Maryland Worker's Compensation Laws and Regulations.

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TEMPORARY FOOD ESTABLISHMENT ASSESSMENT

Event Information

Name of Event: _____

Event Start Date: _____ End Date: _____ Start Time: _____ End Time: _____

What time will the TFE be set-up & ready for inspection: _____

**Adequate shielded or shatterproof lighting must be provided after dusk.*

Operations

1.) Preparation of food will occur (**Check One**): ON SITE or OFF SITE

If OFF SITE, please attach a copy of the current food license and most recent Health Department inspection for the food establishment that the food preparation will be taking place at.

*Home Prepared and Home Stored Foods are NOT Permitted.

2.) Describe the method for transporting cold and/or hot foods:

3.) List the methods used for cold holding and hot holding food during the event:

4.) Describe the set-up for warewashing and the type of sanitizer that will be used during the event:

5.) Provide the type of sanitizer that will be used for sanitizing buckets:

**Test strips must be provided to measure sanitizer concentration.*

Please check the following items that will be provided during the event:

- Hair Restraints for all food staff
- Stem thermometer (digital or dial that reads temperatures in 2* increments ranging from 0 to 220*)
- Gloves for ready-to-eat foods
- Siding or screening for 3 of the 4 sides of the tent
- Cleaning bucket with soap and warm water for cleaning surfaces prior to sanitizing
- A potable water hose that is NSF approved or equivalent

Utilities

- 1.) What is the source of water used for hand washing, warewashing, and food preparation? (**Ensure proper backflow protection is provided if direct water connections will be used on-site*)

- 2.) *What is the method of waste water disposal from hand washing and warewashing equipment?*

- 3.) Who will be responsible for refuse disposal and how will it be stored on site?

Provide a drawing of the Temporary Food Establishment. Please include and label the following: **location of hand washing station(s), dishwashing location, food preparation tables for ready-to-eat foods and raw meat products, all cooking equipment and any self-service areas for customers.** If a truck or trailer will be used for food storage please ensure that no food is stored on the floor and the area is available for inspection.

Calvert County Health Department Temporary Food Service Facility Menu Page

All food should be prepared and cooked at the event. Should any of the menu items served at the event be prepared off-site then please fill in the information below and provide a copy of the facility's food license.

Name of Licensed Facility: _____ Facility Phone #: _____

Facility Address: _____

Facility Contact Person: _____ Facility License # _____

Below please list all the menu items that will be served during the event. All foods must be from an approved source and prepared at a licensed food service facility or onsite at the event. No food can be stored, prepared, or cooked at a private home. Should this form not be filled out or received incomplete this may delay the approval of your permit.

Menu Item	Place of Preparation	Method of Cold Holding*	Method of Cooking**	Method of Hot Holding***	Method of Cooling (if applicable)	Method of Reheating (if applicable)
Ex. Chicken	Fairgrounds under tent	In cooler with ice at 41°F or less	On-site, grill with cover or fryer to a temperature of above 165°F	Chaffing pan or warming unit. Product held at 135°F or greater	N/A	N/A

See next page for more space and for proper temperatures

Menu Item	Place of Preparation	Method of Cold Holding*	Method of Cooking**	Method of Hot Holding***	Method of Cooling (if applicable)	Method of Reheating (if applicable)

Required temperatures according to COMAR 10.15.03

*Cold Holding (minimum): All foods: 41°F or less; 45°F Shell Eggs & Shellfish; Vacuum Packaged Foods: 38°F

**Hot Holding (minimum): All foods: 135°F or greater

***Minimum Cook Temps: **SEE TEMPERATURE CONTROL CHART FOR ALL COOK TEMPERATURES**
 Poultry: 165°F; Ground Fish/Meats: 155°F; Whole Meat/Pork/Seafood: 145°F;
 Fruits, Vegetables & Ready-to-Eat Commercially Processed Foods Cooked for Hot Holding: 135°F
 Whole Roast: 130°F for 112 minutes

Cooling Process: All Foods: 135°F-70°F within first 2 hours then from 70°F-41°F within an additional 4 hours

Reheating Process: All Foods: 165°F within 2 hours