



## Queen Anne's County Environmental Health

206 N. Commerce St, Centreville, MD 21617  
Phone: (410) 758-2281 Fax: (410) 758-6602

### APPLICATION FOR CLASS 2 TEMPORARY FOOD SERVICE PERMIT

THIS APPLICATION TO BE SUBMITTED 2 WEEKS PRIOR TO EVENT. Fee \$15.00 per application. No f profits or facilities licensed in Queen Anne's County. Make checks payable to Queen Anne's County Health D This permit is required to serve or sell food from a fixed location for a temporary period.

Name of Event: \_\_\_\_\_ Date(s): \_\_\_\_\_

Location: \_\_\_\_\_

Your Company or Organization: \_\_\_\_\_

Address: \_\_\_\_\_ Phone: \_\_\_\_\_

Contact Person: \_\_\_\_\_ Phone: \_\_\_\_\_

Address of Contact Person: \_\_\_\_\_

<u>List all Foods and Beverages</u>	<u>(Continued)</u>

Source of above foods (ex. Supermarkets, wholesaler)

\_\_\_\_\_

Food Preparation: 1. Will all food be prepared on site?  Yes  No

2. If not, where will the preparation take place? \_\_\_\_\_

SIGNATURE OF APPLICANT: \_\_\_\_\_ DATE: \_\_\_\_\_

This application must be received in our Office 2 weeks prior to the event.

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**ENVIRONMENTAL HEALTH OFFICE USE ONLY**

\_\_\_\_ Approved  
\_\_\_\_ Disapproved  
\_\_\_\_ Other

\_\_\_\_\_  
Class 2 Food Permit #  
\_\_\_\_\_  
Food Program Supervisor

\_\_\_\_\_  
Approval Date  
\_\_\_\_\_  
Director/Asst Director

## **THIS PERMIT TO BE DISPLAYED DURING ENTIRE EVENT** **INSTRUCTIONS FOR SPECIAL FOOD EVENTS IN QUEEN ANNE'S COUNTY**

These instructions apply to any person or organization which establishes a Temporary Food Stand and/or sells or provides food to the public for a temporary period.

### **How to apply for Permit:**

1. Read the minimum health standards below to see if you qualify for a permit.
2. Fill out the application and include your \$15 fee when appropriate.
3. Contact the food program supervisor no later than 5 days prior to the event for an interview.

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### **MINIMUM HEALTH STANDARDS:** *Authority COMAR 10.15.03, Article 43 MD Code.*

1. **PERSON-IN-CHARGE:** Designate a responsible adult to be in charge during each shift. It is this person's responsibility to monitor food temperatures, food preparation and storage, personnel hygiene and food handling practices. All personnel must be trained on proper hand washing and food handling. Children under the age of 15 should not handle or prepare food.
2. **FOOD:** All food, including ice and drinks, must be obtained from approved, licensed commercial sources. Food may not be prepared in home kitchens. Serve easy to prepare foods. Foods involving more than one handling, preparation or cook step are more likely to cause food-borne illness.
3. **STORAGE:** Food will be stored in their original containers until used. Food grade plastic and stainless containers are to be used; Styrofoam coolers are not acceptable. Food, serving products and equipment will be kept off the ground.
4. **FOOD PROTECTION:** Overhead protection will be provided for all food, food & serving products and food prep areas. Open "pit" style grills should have covers or other appropriate protection. All food must be protected from insects, birds, weather, heat and direct sunlight. Raw food products must have separate containers and utensils and kept in separate areas from cooked and/or ready-to-eat foods. All foods must be transported and held at the correct internal temperature.
5. **EQUIPMENT:** Must be of acceptable commercial grade design, in good condition, easily cleanable and sanitized before use.
6. **PENCIL THERMOMETER:** A pencil thermometer must be provided to monitor internal temperatures of foods. Thermometers must be able to read from 0° to 220°.
7. **FOOD COLD HOLDING:** All foods must be held at 0° or less if frozen, or 41° or less if refrigerated.
8. **FOOD COOKING:** You need to monitor the final internal temperature of cooked foods. See attached chart for minimum temperatures.
9. **FOOD HOT HOLDING:** All hot food must be held at 140° or above. Monitor internal temperatures of foods every hour and keep a temperature log.
10. **FOOD SURFACES:** Equipment and utensils must be thoroughly cleaned and sanitized every 2 hours or more often as needed. Sanitizer of the appropriate strength should be used for cleaning surfaces. Cloths used for wiping surfaces should be used for no other purpose and kept in a sanitizer solution when not in use.
11. **PERSONNEL:** Must be healthy, wear appropriate clothing and minimal jewelry, have hair restrained, and not eat, drink, chew gum or tobacco while handling food. Exclude anyone with diarrhea, illness, coughing & sneezing, or inadequate hand washing or food handling practices. It is the responsibility of the person in charge to train and monitor personnel to prevent food-borne illness.
12. **FOOD HANDLING:** NO BARE HAND CONTACT with food. Use a separate utensil for each food item. Gloves are not required, but if used, they should be used in the appropriate manner. Hands must be washed first and the gloves put on by handling the wrist part only. Gloves should be changed between tasks and as often as needed.
13. **SINKS:** Hot water must be provided and 3 sinks/basins to wash, rinse and sanitize utensils and equipment.
14. **HANDWASHING:** A 5-gallon Igloo cooler with spigot on the side, filled with hot soapy water, and bucket underneath to catch wastewater can be used. Single use paper towels are to be used for drying hands. Personnel must wash hands often. Pans filled with soapy water are not acceptable for hand washing.
15. **EVENT LOCATION:** Toilet facilities must be provided, well supplied and easily accessible.
16. **WASTE:** Covered garbage containers must be provided at each food stand. All trash must be disposed of properly and regularly to prevent vermin infestation.