



Queen Anne's County Environmental Health

206 N. Commerce St, Centreville, MD 21617
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APPLICATION FOR CLASS 2 TEMPORARY FOOD SERVICE PERMIT

THIS APPLICATION TO BE SUBMITTED 2 WEEKS PRIOR TO EVENT. Fee \$15.00 per application. No fee for non-profits or facilities licensed in Queen Anne's County. Make checks payable to Queen Anne's County Health Department. 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: _____

List all Foods and Beverages	(Continued)

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.

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 10.15.04, 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.

Cooking Temperature Chart

<i>PRODUCT</i>	°F
Fish & other Seafood	145° for 15 secs
Comminuted (Ground) Meat or Injected Meat (hamburger, ground pork, sausage, hot dogs, venison)	155° for 15 secs
Microwaved Potentially Hazardous Foods	165°; let stand for 2 minutes
Poultry (chicken, turkey, ground turkey, duck, geese, exotic birds)	165° for 15 secs
Roasts (beef, pork, ham)	145° for 3 min or see Roasting Chart
Steak & Intact Muscle Meat (beef, lamb, veal, pork chops, ham steak, commercially raised game animals)	145° for 15 secs
Stuffing, Stuffed Meats, Casseroles	165° for 15 secs
Vegetables	140°
Unpasteurized shell eggs for immediate service	145° for 15 secs
Egg Dishes (substitute pasteurized eggs or egg mix in recipes)	155° for 15 secs

REHEAT: 165° F or more, within 2 hours

HOT HOLD: 140° F or more

COLD HOLD: 41° F or less

WHOLE ROAST COOKING CHART

Whole Roasts [#] (beef, pork, ham, corned beef, lamb, venison, bison)	Minimum Internal Temp		Holding Time* at Specified Temperature
	(°F)	(°C)	
	130	54	121 minutes
	132	56	77 minutes
	134	57	47 minutes
	136	58	32 minutes
	138	59	19 minutes
	140	60	12 minutes
	142	61	8 minutes
	144	62	5 minutes
	145	63	3 minutes

Minimum oven temperature for roasts less than 10 lbs is 250°F.

For roasts greater than 10 lbs, oven temperatures are as follows:

Dry Heat: 350°F

Convection Oven: 325°F

High Humidity: 250°F

* Holding times may include post oven heat rise.

Roasts cooked according to one of the parameters specified above may be **hot held** at 140°F or more.

Leftover roasts must be **reheated** for hot holding by either:

1. rapidly reheating to 165°F within 2 hours then hot held at 140°F or more.
2. thoroughly re-cooking using the oven parameters and minimum time and temperature conditions specified below and then hot holding at 140°F or more.