



**BALTIMORE CITY HEALTH DEPARTMENT
BUREAU OF FOOD & INSTITUTIONAL FACILITIES
1001 E. FAYETTE STREET
BALTIMORE, MARYLAND 21202
(410) 396-4424**



FACTSHEET AND APPLICATION

**TEMPORARY FOOD SERVICE FACILITIES: FAIRS, FESTIVALS, AND
BAZAAR**

THESE ARE FUN TIMES. THEY SHOULD BE ENJOYED IN GOOD HEALTH. IT IS UP TO YOU, THE FOOD HANDLER, TO MAKE CERTAIN THAT THE FOOD YOU SERVE OR SELL IS SAFE TO CONSUME.

Temporary Food Service Facility means “a food service facility that operates at a fixed location for a period of time of not more than 14 consecutive days in conjunction with a single event or celebration.” Examples are festivals, block parties, carnivals, etc.”

I. Procedures for permitting temporary food service facilities:

Complete a food permit application at the Bureau of Food Control. The following information must be provided

1. Date, time, and location of food operation.
2. Name of contact person to be at location.
3. Name and address of all persons selling or distributing food.
4. Types of food to be sold or distributed (menu).
5. Each separate food booth must obtain a separate permit to be posted in each food booth or at each food stand.
6. All grills **must be gas/propane grills.**
7. Each vendor must provide:
 - a. A letter of approval from the sponsor of the event;
 - b. A permit from Special Events;
 - c. A permit from Parks and Recreation.

II. Potential hazards may be associated with temporary food service facilities:

A The danger of food poisoning is increased tremendously during temporary activities.

1. Potentially hazardous food must be cooked at proper temperature and then maintained at the proper levels (45°F or below for food intended to be served cold; 140°F or above for hot food).
2. Food handlers must not contaminate food by improper hand washing, sanitizing of utensils, or cross contamination. Utensils used to handle raw meats, fish or poultry should not be used to handle cooked foods unless they are properly sanitized before using again.

3. Provide and use hand washing facilities.
4. Insect and rodent control must be maintained.
5. All food and drink (including water) must come from approved sources.
6. All uncovered food must be elevated at least 18 inches off of the ground.
7. All covered food should be elevated at least 6 inches off of the ground to avoid contamination from running water across a surface during and after rain, mud puddles, or vermin.
8. All food must be protected by a sneeze guard (wrapped, covered, etc.) when on display for service to the public.
9. Bags of ice must not set on the ground.
10. All food must be protected from contamination at all times.
11. Employees must practice good hygienic procedures. Keep clothes clean. Keep any hand contact with foods at a minimum. Use utensils, tongs, and plastic gloves whenever possible.
12. Never handle food with dirty hands. Always wash your hands after using toilet, smoking, or eating and before handling food.
13. Do not smoke or eat while handling food.
14. Food handlers must wear hair restraints (hats, hair nets, etc.).
15. Provide and use proper trash and garbage receptacles with lids for needed sanitary control. Keep the area clean.
16. Each licensed food operation is responsible for the safe operation of the food facility.

B. Food poisoning outbreaks have occurred most commonly from the following:

1. Improperly temperature
2. Improperly handling
3. Food handler not washing hands
4. Cross contamination or bacteria contamination
5. Dirty utensils
6. Rodent and insect contamination
7. Persons with sores, blisters, and cuts on their hands
8. People who are ill

C. Health and Safety Requirements

Each food service facility shall conform to the applicable health laws, rules, and regulations, and guidelines of the State of Maryland, and the federal government, and the City of Baltimore.

D. Suspension of Food Permit

Food permits may be suspended for hindering an inspection or whenever in the judgment of the sanitarian or Health Department's duly authorized representative an unsanitary or other condition constitutes a hazard to the public.

E. Penalties

Any person engaged in a food service facility without an effective permit shall be deemed guilty of a misdemeanor and upon conviction thereof, shall be punished by a fine of not more than one thousand dollars (\$1,000), or by imprisonment for not more than 12 months, or by both fine and imprisonment in the discretion of the court. Each day a violation continues shall constitute a separate offense.

Office hours are Monday – Thursday 9:00 AM – 3:00 PM.

If further information is needed, contact the Bureau of Food Control at 410-396-3787.



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TEMPORARY FOOD PERMIT
 (Events covering 14 consecutive days or less)
APPLICATION
FEE: \$50.00

Make check or money order payable to: Director of Finance

Type of Activity:

- Festival Parade Fair Trade Show
 Block Party Carnival Other _____

Activity – Name _____

Location _____

Date(s) _____

Rain Date(s) _____

Applicant – Name _____

Address _____

Phone Number _____

Signature _____

Date _____

Please submit application three (3) weeks in advance of event.