



BALTIMORE CITY HEALTH DEPARTMENT FOOD CONTROL AND PLAN REVIEW SECTIONS

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 licensing temporary food service facilities:

Complete a food license application at the Food Control Section, Health Department. The following information must be provided:

1. Date, time, operating hours, and location of food operation.
2. Name of contact person who will be at the location.
3. Types of food to be sold or distributed (menu).
4. Each separate food booth must obtain a separate license to be posted in each food booth or at each food stand.
5. 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. Proper food handling:

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

1. All hazardous foods must be cold held, cooked, hot held, and reheated to proper temperature
 - 41°F or below for cold held
 - 135°F or above for hot held
2. Food handlers must use proper food handling procedures at all times:
 - All food must be protected from contamination at all times
 - Keep all raw meats/seafood separated from cooked food
 - Provide and use hand washing facilities
 - All food and drink (including water) must come from approved sources
 - Food and bags of ice must not be set directly on the ground

- All uncovered food must be elevated at least 18 inches off of the ground
 - 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
 - All food must be protected by a sneeze guard (wrapped, covered, etc.) when on display for service to the public
3. Insect and rodent control must be maintained.
 4. Employees must practice good hygienic procedures.
 - Keep clothes clean.
 - No hand contact with foods.
 - Use utensils, tongs, or plastic gloves whenever handling food.
 5. Never handle food with dirty hands. Always wash your hands after using the toilet, smoking, handling money, eating before handling food, and whenever soiled.
 6. Do not eat or drink while handling foods.
 7. Food handlers must wear hair restraints (hats, hair nets, etc.).
 8. Provide and use proper trash and garbage receptacles with lids for needed sanitary control. Keep the area clean.

For further guidance, please review the [Code of Maryland Regulations](#), Title 10, Subtitle 15 and the [Baltimore City Health Code](#), Title 6.

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

1. Improper food temperatures
2. Improper food handling procedures
3. Food handler not washing hands
4. Cross contamination or bacteria contamination
5. Dirty utensils
6. Rodent and insect contamination
7. Food handlers with sores, blisters, and cuts on their hands
8. Food handlers who are ill

III. Usage of Grills

Propane gas (preferred), wood, and charcoal grills are allowed.

Note: Wood and charcoal grills may create more smoke and odor nuisances than a propane gas grill. If complaints are made, the department may have to close the operation.

IV. Suspension of Food License

Food licenses may be suspended should the owner/manager/operator hinder the inspection or when a sanitarian or Health Department's duly authorized representative declares the facility unsanitary or finds conditions that constitute a hazard to the public.

V. Penalties

Any person engaged in a food service facility without an effective license 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 Food Control Section at 410-396-4424.



BALTIMORE CITY HEALTH DEPARTMENT



TEMPORARY FOOD SERVICE FACILITY LICENSE
(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) _____

Operating Hours _____

Applicant – Name _____

Address _____

Phone Number _____

Signature _____

Date _____

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