



**Montgomery County Department of Health and Human Services**  
**Licensure and Regulatory Services**  
255 Rockville Pike, Ste 100, 1<sup>st</sup> Floor, Rockville, Maryland 20850  
Phone: 240-777-3986 Fax: 240-777-3088  
[www.montgomerycountymd.gov/licensure](http://www.montgomerycountymd.gov/licensure)

## **TEMPORARY FOOD FACILITIES GENERAL SANITATION REQUIREMENTS**

1. Food for a temporary event may **not** be prepared or stored at home.
2. Keep cold food at 41°F or below and frozen food at 0°F or below.
3. Cook food to the proper **minimum** temperature:
  - a. vegetables and commercially processed foods 135°F;
  - b. seafood, meat not otherwise specified, and shell eggs for immediate service 145°F;
  - c. ground pork or ground and ground beef, and eggs not for immediate service 155°F; and,
  - d. stuffed meats and poultry 165°F.
4. Maintain hot food at 135°F or above. Pre-heat hot holding units before use.
5. No bare hand contact with ready-to-eat food. Wear plastic gloves or use clean, sanitized utensils, foil, or wax paper. Wash hands before putting on the gloves and change gloves between tasks, when torn or soiled.
6. Store raw products below meats, poultry and seafood where they can not drip onto on or contaminate ready-to-eat foods. to prevent contamination of ready-to-eat foods. Store all food, equipment, and supplies off the ground and protect them from contamination. Protect all food on display (including exposed condiments) with sneeze guards, equipment lids, foil, or plastic wrap.
7. Provide and use a metal stem thermometer with minimum 2°F increments to monitor food temperatures.
8. All water and ice must come from an approved source. Provide scoops or utensils with handles to dispense ice.
9. Provide and use a hand washing station with tempered running water (minimum 100°F). Water must be dispensed through a faucet, valve, or spigot that does not require the use of hands to hold in the open position. Provide soap, paper towels and a catch bucket to collect waste water at all times. **No food preparation may begin without an operational and properly supplied hand washing station.**
10. Provide and use three containers of adequate size to first wash, second, rinse and third sanitize all food contact equipment and utensils. Unscented household bleach is an approved sanitizer. Use one tablespoon of bleach for each gallon of water to obtain 50 ppm (parts per million) chlorine. Allow the utensil to air dry before use. Provide and use appropriate test papers to check the sanitizer concentration.
11. Dispose of all waste water into the sanitary sewer system.
12. All storage, food handling, preparation, cooking, and serving of food must be conducted under an approved overhead cover, tent, canopy, or tarp.
13. No person who is ill or has an open wound is allowed to work with the food operation. All staff must wear clean clothing and hair restraints as needed. Staff involved with handling money must wash hands prior to preparing food.
14. Provide and use covered trash containers.
15. Prepared food items may **NOT** include ingredients which contain, 0.5 or more grams of artificial trans fat per serving (listed as partially hydrogenated oil, partially hydrogenated shortening or partially hydrogenated margarine). Exception: Commercially processed foods served in their original, unopened container.