Hood College Bake Sale/Food Sampler Regulations

Bake Sales/Food Samplers must be approved by the Student Activities Office and the Frederick County Board of Health. This permit is free!

FREDERICK COUNTY HEALTH DEPARTMENT
FOOD CONTROL DIVISION BAKE SALE REQUIREMENTS

The following are the minimum guidelines for food handling at your organization’s bake sale.

1. **Acceptable Baked Goods** – Cakes, cookies, candies and fruit or berry pies.
2. **Not Acceptable** – Baked goods that may promote rapid growth of bacteria (e.g., cream pies, cream filled pastries, pumpkin pie, éclairs, cream puffs and other potentially hazardous foods).
3. **Food Protection** – All food shall be pre-wrapped in the quantity to be sold. Acceptable materials: Food grade plastic wraps and bags or foil.
4. **Preparation** – Food shall be prepared under clean circumstances and by disease-free individuals.
5. **Hand Cleanliness** – Commercially produced hand wipes shall be available for hand cleaning as necessary.
6. **Records** – The name and product of each contributor shall be kept for future reference.

Any liability resulting from a food borne epidemic may be the responsibility of the organization or individual to whom the permit is issued.

The Health Department may hold surveillance inspections to denote violations. If violations are noted, the department will issue no further permits to this organization.

Food Samplers

Bake Sales/Food Samplers must be approved by the Student Activities Office and the Frederick County Board of Health. The cost of a permit is $15.00

FREDERICK COUNTY FOOD SAMPLING and TASTING REQUIREMENTS

1. The use of common containers for the tasting of foods is not permitted. This means no dipping of chips, pretzels, crackers, etc.
2. All exposed food must be properly protected by the use of sneeze guards, containers with lids, restricted opening containers, etc.
3. Approval of food dispensing with squeeze bottles is contingent upon the following:
   a. All potentially hazardous products must be kept 45°F or below. If ice is used as a refrigerant, keep ice to the level of the food product.
   b. Provide a clean container when empty. Do not add new product to old.
   c. All squeeze bottles are to be properly washed, rinsed, sanitized and air dried.
      Provide appropriate cleaning brushes, etc. as needed.
4. All food preparation (dips, soups, etc.) is to occur on site or from a licensed facility. Private homes, motel rooms, etc. are not acceptable.
5. Maintain acceptable food temperatures:
   a. Hot foods – 140°F or above
   b. Cold foods – 45°F or above
   c. Frozen foods – 0°F or below

SPECIAL FOOD SERVICE FACILITY REQUIREMENTS

DEFINITION: “Special food service facility” means a facility operating for a temporary period in connection with a fair, carnival, public exhibition, construction project, recreational facility or other similar gatherings.

The following minimum requirements must be met to operate an approved special food service facility as defined above from COMAR 10.15.03:

1. The site location must be determined adequate by the approving authority and kept in a sanitary manner.
2. Precautions must be taken to minimize dust, dirt and mud in and around the food service operation. All food preparation and utensil washing must be conducted in a structure which provides overhead and side protection and ground covering (mobile trailers, tents, pavilions, etc.)
3. All food must come from approved sources. Foods not prepared on site must come from an approved food service facility. No home-made foods allowed.
4. All water must be from an approved source and be handled in a sanitary manner.
5. Potentially hazardous foods must be maintained at proper temperatures:
   a. 45°F or cooler, 140°F or higher
   b. Ice may be used in lieu of mechanical refrigeration if properly drained.
   c. Hot foods may be stored in cleanable insulated containers as long as proper holding temperatures are maintained.
6. Foods must be handled in an approved manner:
   a. Separate work surfaces for raw and cooked foods
   b. Cooked or reheated to proper internal temperature (poultry to 165°F, pork to 155°F, reheated to 165°F)
7. All foods, equipment and utensils must be protected from contamination.
8. A metal stem type thermometer, graduated in 2°F intervals, must be provided.
9. Conveniently located hand washing facilities with soap and paper towels must be provided (portable sink, wash basin acceptable).
10. Provide approved method for on-site cleaning of multi-use utensils and equipment (three portable basins to wash, rinse and sanitize utensils are acceptable). Provide a sanitizing solution of at least 50 ppm available chlorine or equivalent. (50 ppm chlorine = 1½ teaspoons bleach per gallon of water).
11. All food handlers must wear clean outer garments and effective hair restraints; hands must be keep clean. No expectoration or use of tobacco is permitted.
12. Approved provisions must be made for the handling and disposal of all liquid waste, trash and garbage.
13. Effective and approved measures must be used to control the presence of flies and other vermin from the immediate food service area.
14. Employee toilet facilities must be provided within a reasonable distance and accessible during all hours of operation (chemical toilets, adjacent trailer or building acceptable).
15. Adequate lighting must be provided in all areas of the food operation. Lights above food preparation and utensil washing areas must be shielded.
16. The immediate vicinity of the food service must be adequately ventilated so that noxious odors, smoke or nuisance conditions do not exist.
17. When special food service operations are held in conjunction with an approved facility, all food preparation must be done in that facility.

A person who does not have a valid permit issued by the approving authority may not operate a special food service facility. A valid permit shall be posted in a conspicuous place in every food service facility and may not be transferable from person to person or from place to place.

The Frederick County Health Department will conduct inspections to determine compliance with these regulations. If there are any questions regarding these requirements, please call the Frederick County Health Department at (30) 694-2542.