



**MONTGOMERY COUNTY  
ENVIRONMENTAL HEALTH SERVICES**

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**FOOD RULES FOR TEMPORARY & SEASONAL FOOD SERVICE PERMIT**

**THE FOLLOWING REQUIREMENTS ARE TO BE MET BY ESTABLISHMENTS THAT OPERATE AT A FIXED LOCATION FOR A PERIOD OF NOT MORE THAN 14 CONSECUTIVE DAYS FOR A TEMPORARY PERMIT AND 120 DAYS FOR A SEASONAL PERMIT, IN CONJUNCTION WITH A SINGLE EVENT OR CELEBRATION.**

1. Food to be administered to the public may not be prepared in a private residence. For special fund raisers such as bake sales, pies, cakes, and cookies will be allowed to be prepared in a private residence as long as the following conditions are met.
2. All food, including ice must be from an approved source and kept in a food grade container.
3. The storage of food in contact with water or undrained is prohibited.
4. Food must be protected during storage, display, and cooking as follows:
  - a) Must be kept covered;
  - b) Must be stored on a clean surface;
  - c) Must be kept at the proper temperature: Potentially hazardous food requiring cold storage must be kept at 41° to 45° Fahrenheit or below; frozen foods at 0° Fahrenheit or below; foods requiring hot storage at 140° Fahrenheit or above. Thermometers must be kept in equipment or a metal stemmed product thermometer may be used to check internal food temperature;
  - d) All food, single service containers and utensils should be stored at least six (6) inches of floor.
5. Food dispensing utensils should be stored in food with handle out.
6. Enough potable water shall be available in the establishment for cleaning and sanitizing utensils and equipment and for hand washing;

A heating unit facility capable of producing enough hot water for these purposes must be provided. Bleach must be available for sanitizing purposes.

7. Three (3) plastic dish pans for washing, rinsing, and sanitizing food preparation equipment, such as cooking utensils, pots, pans, must be provided.

8. A thermos with a spigot shall be available for employee hand washing. Warm running water, soap, and individual paper towels must be provided.
9. Facilities must be available to retain all liquid wastes.
10. All stands must have adequate covered garbage containers and all permittees' are responsible for keeping the area clean and free of garbage.
11. ~~A temporary health permit for each stand must be obtained by mail two (2) weeks in advance of the event date or in person two (2) full business days before the event date. A late fee of \$25.00 will apply if not obtained in advance.~~
12. Non-compliance of these rules will result in the immediate closing of the stand and/or a citation issued by the Health Department.
13. Omit items # 7 through # 10 if prepackage foods are only being sold.