



**BALTIMORE COUNTY MARYLAND**

**DEPARTMENT OF HEALTH  
ENVIRONMENTAL HEALTH SERVICES**

**FARMER'S MARKET FOOD SERVICE FACILITY FACT SHEET  
FAIRS, FESTIVALS AND EVENTS OF LIMITED DURATION**

1. **“Farmer’s market food service facility”** means a special food service that:
  - (a) Provides:
    - (i) A letter from the organizer of the Farmer’s Market stating the operator is allowed to sell food at that market, and
    - (ii) A copy of the advertisement for the farmer’s market or any other document that states the day, time, and period of operation, and
  - (b) Operates only at a specific farmer’s market location;
  - (c) Serves only those foods approved by the approving authority, based on a:
    - (i) Review of the facility, equipment, and processing hazards, and
    - (ii) Determination that these foods can be prepared safely and in a manner that conforms to applicable laws and regulations, and
  - (d) **Operates for no more than one day each week during a period of not more than a five consecutive months with an additional one-month renewal in a 1 calendar year.**
2. For a special food service facility that is a **farmer’s market food service facility**, the operator shall ensure that:
  - (a) Compliance is maintained with either §.27A or B of COBCR 1.01.01 – Food Service Facilities (COBCR) as applicable, except that compliance with Regulations .23 and .24A, B(2), and E—O of COBCR is exempted;
  - (b) Where potable water under pressure is not available, sufficient containerized potable water is provided for hand washing;
  - (c) The period of time that the facility operates is limited to the time stated in the definition of a farmer’s market food service facility; and

(d) The facility is required to obtain a farmer's market food service facility permit as required in regulation .30 of COBCR.

### 3. Food Operator .

(a) An operator is anyone that sells or serves food either through sampling, donations, or direct sales.

(b) An operator requesting the right to operate at a farmer's market of limited duration shall meet the following requirements in order to apply for a Baltimore County farmer's market food service facility permit:

(i) Operates from a licensed medium or high priority food service facility, or

(ii) Operates from a licensed low priority food service facility that does not exceed the scope of his permit;

(iii) Has proof of a valid food service facility license from the jurisdiction's approving authority,

(iv) Offers catering services and has a food facility identification number,

(v) Separate permit is required for each location at a farmer's market,

(vi) Completes a Farmer's Market Food Service Facility Permit Application Form, and

(vii) Submits the completed form to the approving authority at least 21 days prior to the date of the event.

(c) The exception to (3)(b) of this section is a food operator that has a valid Baltimore County medium or high priority food service facility permit, and is listed on said permit as a caterer with a food facility identification number.

(d) The Baltimore County medium or high priority food service facility operator shall complete and submit the Farmer's Market Food Service Facility Permit Application Form at least 21 days prior to the event.

(3) A food operator not conforming to the above provisions will be subject to closure on site. It should be noted that an operator operating under a valid annual food service facility permit subjects that permit to suspension or revocation if COBCR is violated.

(4) All food items stored, used, or served at the concession stands must be protected by barrier, wrapping or cover. It is recommended that items be pre-wrapped and ready to serve if possible.

(5) A fixed stand must be constructed so as to protect the public, the merchandise and not create a nuisance.

- (6) A tent or canopy must cover the entire operation with the exception of grills that are covered with lids. (Anchors may be necessary for windy days.)
- (7) Screening may be required if there is a flying insect problem.
- (8) Food contact surfaces and utensils must be clean, sanitized, and in good repair in accordance with Regulations .16, .17 and .18 of COBCR;
- (9) Ice must be of commercial origin in chipped, crushed or cubed form and must be treated as a food and protected from contamination and properly drained to a sanitary sewer or portable waste container.
- (10) There may be no discharge of liquid waste onto the ground or into storm drains.
- (11) Adequate refuse containers must be provided at all stands and the concession area must be kept free of litter.
- (12) Cleaning compounds and other toxic items must be stored away from food products.
- (13) Food must be from an approved source. Preparation of foods prior to the event must be done in a licensed food service facility. Home preparation of food product is not allowed. No home canned foods may be sold with the exception of jams and jellies.
- (14) **There can be no preparation of raw poultry or poultry products on site unless that site meets the criteria for an approved facility as defined §.02B(7) of COBCR.**
- (15) The use of raw eggs is approved if fully cooked to 145°F or above; however, the use of pasteurized eggs or egg products is preferable.
- (16) Vendors purveying shellfish must meet all Maryland state shellfish documentation requirements as stated in §.04F of COBCR.
- (17) All vendors of potentially hazardous products will be required to maintain their refrigerated food at 41°F or below, frozen food at 0°F or below and hot food at 135°F or above.
- (18) Drained ice may be utilized for refrigerated holding at farmer's market event, as long as the product temperature is maintained and there is no cross-contamination between different types of products.
- (19) Dry ice may be utilized for holding frozen food products at farmer's market event, as long as the product temperature is maintained at 0°F.
- (20) A metal stem thermometer (graduated in 2° F intervals and properly calibrated) is required for taking food temperatures.
- (21) There is no reuse of displayed products not held under approved mechanical refrigeration.
- (22) Operators of farmer's market events that provide potentially hazardous products for sale or service must use an approved temporary handsink unit or any other method acceptable to

the approving authority. Vendors handling raw meat must have handwashing stations at all times.

(23) A temporary handwashing sink or station shall consist of the following:

(a) A commercial portable handwashing sink with hot and cold water and waste water tank available in the unit, soap, paper towels and a waste container attached to the unit; or

(b) A temporary handwashing station that shall consist of a container with a manual open-and close spout, a catch container to collect the wastewater, soap, paper towels and a waste container.

(24) During all fairs, festivals and events, food on display must be protected from contamination by insects, blowing dust, and dirt.

(25) All opened containers of food and exposed food contact products shall be stored at least 18 inches off the floor and/or ground.

(26) Protected food and food contact surfaces shall be stored at least six (6) inches off the floor and/or ground.

(27) Toilet facilities must be provided within a reasonable distance.

(28) Baltimore County licensed food service facility operators may be required by the farmer's market organizers to obtain a Baltimore County farmer's market food service facility permit.

(29) The use of an outdoor grill in conjunction with a farmer's market event, shall adhere to the following requirements, in order for approval to be granted by the approving authority:

(a) The grill must be provided with a hinged or clamshell lid to completely cover the product and cooking surface;

(b) All parts of the cooking surface must be accessible and easily cleanable;

(c) The grill must be located on an impervious surface, immediately adjacent to the covered food stand, and away from any refuse storage locations;

(d) Food items will be limited to the cooking of raw beef, pre-cooked poultry and pork products;

(e) Other food items to be cooked on the grill must be approved by the approving authority prior to the event;

(f) Limit preparation and/or handling of the food outside the grill area.;

(g) The meat shall be hot held on the grill after cooking or by any other methods approved by the approving authority;

(h) The cooked and raw meats shall be placed physically in completely separate areas on the grill's cooking/heated surfaces to eliminate the potential for cross contamination;

(i) The potential for cross contamination must be eliminated; and

(j) Foods must be prepared/sliced in the covered food service area.

***Contact the Department of Health, Division of Environmental Health Services at Eastern Family Resource Center, 9100 Franklin Square Drive, Suite 230, Baltimore, Maryland 21237 or call 410-887-FOOD (3663) for assistance. The fax telephone number is 410-887-3392.***