

Priority Assessment for Temporary Food Service Facilities

In order to properly classify temporary food service facilities, the Department of Health requires that all operators carefully review and provide the following information.

Please check ALL preparation processes that will be utilized at your temporary food service facility:

Low Priority \$35

- Commercially packaged, potentially hazardous products that are served directly to the customer
- Non-potentially hazardous food that is cut, assembled or packaged on the premises, such as candy, popcorn and shelf stable baked goods
- Hand-dipped ice cream

Examples: Pre-packaged ice cream & pre-packaged deli sandwiches for service at the temporary food service facility

Moderate Priority \$114

- Potentially hazardous food that is cut, assembled or packaged on the premises, such as meats and deli products, as well as raw seed sprouts, cut tomatoes, cut melon, and cut leafy greens
- Potentially hazardous food that is prepared using methods that require it to pass through the temperature range of 41 °F to 135 °F not more than one time prior to service

Examples: Deli sandwiches made to order and hot dogs that are kept hot for service at the temporary food service facility

Leftovers are discarded.

High Priority \$114

- Potentially hazardous food that is prepared a day or more in advance of service
- Potentially hazardous food that is prepared using methods that require the food to pass through the temperature range of 41 °F - 135 °F two or more times prior to service

Examples are prime rib – cooked and cooled at licensed facility and sliced to order on site; Maryland crab soup – cooked and cooled at licensed food service facility, reheated and kept hot for service at the temporary food service facility

Cooling is allowed; leftovers are kept and re-used.