



DEPARTMENT OF HEALTH AND HUMAN SERVICES

Licensure & Regulatory Services

2425 Reedie Drive, 9th Floor,

Wheaton, MD 20902

240-777-3986 Fax 240-777-3088

<http://www.montgomerycountymd.gov/licensure>

MOBILE FOOD SERVICE FACILITY LICENSE- RENEW

TODAY'S DATE

Applicant name (Facility/Licensee)

- APPLICATION
 - WORKER'S COMPENSATION NAME AND/OR POLICY NUMBER
- COPY OF VEHICLE REGISTRATION
 - VERIFY MOBILE TAG # WITH VEHICLE REGISTRATION ON APPLICATION (*by office staff*)
- COPY OF CERTIFIED FOOD MANAGERS CARD- *if applicable*
- COPY OF FOOD ALLERGEN TRAINING CERTIFICATE- *if applicable*
- COMMISSARY OR BASE OF OPERATION AUTHORIZATION FORM
 - A COPY OF THE FOOD SERVICE FACILITY LIC OF COMMISSARY OR BASE OF OPERATION
- COPY OF FULL MENU

- COPY OF THE RECEIPT FOR THE VENDORS LICENSE (OBTAINED @ DPS 2425 REEDIE DR. 7TH FLOOR OR CITY OF GAITHERSBURG OR ROCKVILLE OR
- OPERATING AT SPECIAL EVENTS ONLY (*ex: County fairs, private parties, etc.*)

-
- HACCAP
(IF MENU HAS CHANGED FROM THE PREVIOUS YEAR OTHERWISE EVERY 5 YEARS)

Staff initial: _____



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MOBILE FOOD SERVICE FACILITY GENERAL REQUIREMENTS

FOOD FOR A MOBILE FOOD SERVICE FACILITY MAY NOT BE PREPARED OR STORED IN A PRIVATE HOME.

1. A mobile food facility must operate from an approved base of operation and report at least daily to the base for cleaning and servicing of the unit. A valid copy of the license from the base of operation, if located outside of Montgomery County, is required.
2. An original letter (on letterhead) from the approved base of operation must be submitted with the application. This letter will indicate approval of its facility use as the mobile unit's base of operation.
3. A mobile food facility must have all required equipment (hand sinks, utensil washing sinks, refrigerators, facilities to store equipment and supplies, etc.) located/contained within the unit
4. Purchase all raw ingredients or prepared foods from a licensed commercial source (such as a commissary, wholesaler or retail food facility). No food from an unapproved source may be served or sold. Any food not prepared on the mobile unit must be prepared in a licensed kitchen located at the base of operation.
5. All equipment must meet the standards of the National Sanitation Foundation (NSF). Refer to COMAR 10.15.03 governing Food Service Facilities for specific information on these standards.
6. Maintain cold food at 41°F or below and frozen food at 0°F or below in approved equipment until cooked or served. Use of coolers with ice for storing potentially hazardous food is not allowed.
7. Cook food to the proper minimum internal temperature:
 - a. fruits and vegetables cooked for hot holding - 135°F;
 - b. seafood, meat not otherwise specified, and shell eggs for immediate service - 145°F;
 - c. ground pork, ground beef, and eggs not for immediate service - 155°F; and,
 - d. poultry, stuffed meats, and stuffed pasta - 165°F.
8. Rapidly reheat previously cooked food purchased from a licensed facility to a minimum of 165°F within 2 hours, using approved equipment. Do not use hot holding equipment such as steam tables, chafing dishes, or crock pots to reheat food. If food is cooked in advance at a licensed facility for cold transport, cool the food from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.
9. Maintain hot food at 135°F or above. Pre-heat hot holding units before use.
10. Eliminate bare hand contact with ready-to-eat food by wearing disposable gloves or using foil, wax paper or clean and sanitized utensils. Wash hands before putting on the gloves. Change plastic gloves between tasks or when torn or soiled.
11. Only use ice from an approved potable water source and keep it separated from raw animal foods. Provide scoops or utensils with handles to properly dispense ice.
12. Store raw products below and away from ready-to-eat foods. Store all food, equipment, and supplies off the floor and away from chemicals.

13. Provide a metal stem probe thermometer with minimum 2°F increments for monitoring food temperatures. To check ambient temperatures, provide thermometers with minimum 2°F increments in all cold and hot food storage units.
14. All water must come from an approved potable source. A clean and sanitized holding tank that is adequately sized for the intended use must be provided to store the water.
15. Provide a hand sink with hot (minimum temperature of 100°F) and cold running water. Water must be dispensed through a faucet. Provide soap and paper towels at the hand sink at all times. Wash hands after coughing or sneezing, using the restroom facilities, smoking, eating, handling raw animal foods, or after engaging in activities that could contaminate your hands.
16. Provide a three compartment sink with integral drainboards for utensil washing. Each vat must be large enough to fit the largest piece of equipment to be washed on the mobile unit. Using containers such as bus or hotel pans is not allowed in lieu of providing a commercial three compartment sink. Provide dishwash detergent and an approved sanitizer for proper washing, rinsing, and sanitizing of equipment. Provide appropriate test papers to check the sanitizer concentration.
17. Dispose of all waste water into a holding tank that is leak proof and provided with a drain plug. A waste water tank that is larger than the size of the water supply tank is required. Drain the waste water into an approved sanitary sewer system (not into a storm sewer or onto the ground).
18. Equipment used for cooking foods that may produce grease or steam must be adequately vented outside the mobile unit. Grease or steam may not be allowed to accumulate within the unit.
19. Provide floors and walls (if appropriate) that are light in color, cleanable, durable, and non-absorbent. Screen or seal all outer openings to prevent the entrance of vermin. Maintain the interior of a mobile food facility in a clean and sanitary condition.
20. Provide a minimum of 50 foot candles of shielded light inside the mobile food facility.
21. No person who has a communicable disease, infected wound or boil, or is experiencing diarrhea, vomiting, or persistent coughing or sneezing is allowed to work on a mobile food facility. All staff must wear clean clothing, hair restraints, and no jewelry except a smooth wedding band. Employee drinks are permitted provided the containers have a lid with a straw to prevent mouth-to-hand contamination. Smoking and the use of other tobacco products are prohibited in the mobile food facility.
22. Provide an adequate number of covered trash containers. Dispose of grease into an approved receptacle (such as a grease barrel or WSSC approved disposal site).
23. Only items related to the operation of the mobile food facility are allowed in the unit.
24. Foods that are not commercially processed and served in their original, unopened container must have no more than **0.5 grams** of artificial trans fat per serving (ingredients list indicates "partially hydrogenated" oil).
25. All mobile food service facilities that prepare or serve potentially hazardous foods or opened/unpackaged foods must complete and submit a HACCP plan.
26. A certified food service manager may be required for any mobile food service facility at the discretion of the Director.
27. Mobile units must operate independently and remain capable of being mobile at all times. Electrical, water or sewer connections to exterior facilities are not permitted.
28. No tables or chairs shall be placed outside of a mobile unit for customer sit down dining.

PLEASE KEEP THIS DOCUMENT FOR REFERENCE



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MOBILE FOOD SERVICE FACILITY LICENSE APPLICATION

(UNITS OPERATING AT A SITE SPECIFIC LOCATION MUST MOVE FROM LOCATION DAILY)

TODAY'S DATE: _____

One Year License: New [] Renewal [] Reciprocity [] Seasonal 90 Day License: New [] Renewal []

Name of Facility: _____

Trailer: [] Motor Vehicle: [] Cart: [] Food Sold: Pre-Packaged Only [] Open or Potentially Hazardous []

Mobile Tag No.: _____ State: _____ VIN: _____

Owner/Corporation Name: _____ Federal Tax ID: _____

Telephone No.: _____ Email: _____

Address of Owner/Corporation: _____

Months of Operation: _____ Working Hours and Days Open for Business: _____

Workers' Compensation Insurance Company Name: _____ Policy/Binder No.: _____

Check here [] if sole proprietor. The business is a sole proprietorship with no employees, Members of a partnership, or LLC must apply for a Certificate of Compliance from the Worker's Compensation Commission (410-864-5100 or 800-492-0479).

If you do not have Worker's Compensation Insurance, you must submit a copy of the Certificate of Compliance issued by the Worker's Compensation Commission (410-864-5100 or 800-492-0479).

When requesting a Mobile Reciprocity License, the following documentation must be attached to this application:

- Your Maryland "County of Origin" Mobile Food License and Inspection Report;
Menu and Stamped Approved HACCP Plan;
Commissary or Base of Operation Authorization Form and copy of Commissary or Base of Operation Food Service Facility License;
Montgomery County Certified Food Manager Card and Food Allergen Training Certificate (if applicable);
Copy of Vehicle Registration;
Copy of vendors license payment receipt (obtained from Department of Permitting Services @2425 Reddie Drive, 7th Floor or City of Gaithersburg/Rockville).

I hereby certify that the above information and attachments is accurate and complete:

Signature of Owner or Agent

Printed Name

LICENSES ARE NOT TRANSFERABLE FROM PERSON TO PERSON.

OFFICE USE ONLY:

Receipt No.: _____ Date Received: _____ Staff Initial: _____
Check/Money Order/Visa/MC.: _____ Plan review Fee: _____ Application Fee: _____

Payment Method: Check Money Order Visa Mastercard

Make checks or money orders payable to "**Montgomery County, Maryland**". Cash is not accepted.

Fee: \$ _____ Credit Card No: _____ Exp. Date: _____

Credit Cardholder's Name: _____ 3 Digit Security Code: _____

I agree to pay the indicated total amount according to card issuer agreement:

Cardholder's Signature: _____

FEE SCHEDULE

Type of License	Fee
(A) Low Priority (Facilities that serve commercially packaged potentially hazardous foods directly to the consumer or non-potentially hazardous foods that is cut, assembled, or packaged on the premises, such as candy, popcorn, and baked goods; or hand dipped ice cream)	\$200.00
(B) Moderate Priority (Facilities that serve potentially hazardous food that is prepared requiring the food to pass through the temperature danger zone, 41° F to 135° F, one time before service such as cooking, hot holding, and then serving; or facilities that cut, assemble, or package on the premises, such as meats)	\$375.00
(C) High Priority (Facilities that serve potentially hazardous food that is prepared a day or more in advance of service; or using food preparation methods that require the food to pass through the temperature danger zone, 41° F to 135° F, two of more times before service, such as cooking, cooling, and then reheating)	\$525.00
(F) Mobile Facilities, Event Series, or Seasonal or Pool Snack Bars operating for more than 14 days but less than 90 days with operating dates printed on the licenses:	\$175.00
Mobile Reciprocity License	\$300.00
Plan Review (one time)	\$55.00



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Commissary or Base of Operation Authorization Form

Annual Renewal Required YEAR: _____
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This serves to notify **Montgomery County, Maryland** that:

I, _____ (owner/agent) of the food facility noted below, will allow my facility to serve as a commissary for the mobile food establishment noted below. I understand that as a commissary for the mobile food establishment, I must allow the mobile food establishment to return for servicing daily. I understand that by signing this form my facility will be inspected to ensure the requirements are met.

Attach a copy of the Food Service Facility License to this application.

Name of Commissary or Base of Operation			
Address of Commissary or Base of Operation			
Name of Owner/Licensee			
Days/Hours of Operation			
Day Phone		E-mail Address	
Water Supply	<input type="checkbox"/> Public <input type="checkbox"/> Private	Sewage Disposal	<input type="checkbox"/> Public <input type="checkbox"/> Private
Name of Mobile Food Establishment			
Name of Mobile Food Establishment Owner/Corporation			

The following services are provided for the Mobile Food Establishment by my food facility serving as commissary.

Note: If you answer 'No' to any of the below please explain.

1. Adequate space for storage for food, utensils, and other supplies. Storage area shall be separated from the commissary's food, utensils, and other items. Storage areas for the mobile establishment will be clearly marked. () Yes () No	5. A food preparation area for mobile food establishment that conducts food preparation. Food preparation area shall be separated from that of commissary or preparation will be completed at alternate time of day. If Yes, describe. () Yes () No
2. Potable (drinking) water for filling water tanks. () Yes () No	6. Sanitary disposal of waste water and grease. () Yes () No
3. A three compartment sink for sanitizing utensils. () Yes () No	7. Disposal of garbage and refuse. () Yes () No
4. Hot and cold potable water under pressure for cleaning. () Yes () No	8. Storage of vehicle/cart. () Yes () No

Signature of Commissary Owner or Agent

Printed Name

Date

I, _____ (owner/agent) of the mobile food establishment noted above agree to use this food facility as a commissary for servicing daily. I will use the commissary for the requirements noted above. If I do not use the commissary, my Montgomery County Mobile Food Service License may be revoked, and I must stop operating until I obtain another commissary and provide a new commissary authorization document to the Montgomery County Department of Health and Human Services.

Signature of Mobile Food Establishment Owner or Agent

Printed Name

Date



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**Guidelines for Submitting a Hazard Analysis Critical Control Point
(HACCP) Plan**

***Please complete it if menu has CHANGED from the previous year otherwise EVERY 5 YEARS**

Health-General Article, §21-321, Annotated Code of Maryland, and the Code of Maryland Regulations (COMAR) 10.15.03 Food Service Facilities require that plans and specifications be submitted to the Department when a person proposes to construct, remodel or alter a food establishment, or convert or remodel an existing building for use as a food establishment. Plans and specifications for the building and equipment, and information regarding the foods to be prepared, processed, or manufactured are required. This information will be used to classify the facility as high, moderate, or low priority. Definitions of priority assessment levels are found in COMAR 10.15.03.33C.

A HACCP plan is required for all high or moderate priority facilities. Facilities which serve only hand dipped ice cream or commercially packaged potentially hazardous foods do not require a HACCP plan. The following information is intended to assist you in providing the necessary information for both priority assessment and HACCP plan development.

Contents

- A. Priority Assessment Information
- B. General food Handling Information and Procedures
- C. HACCP Plan Required Contents
- D. Model HACCP Format

A. Priority Assessment Information

1. Menu or foods – Provide a copy of the menu or a written description of the foods to be prepared and served.
2. Food service system – Specify the food preparation and service systems you will use, i.e. cook-serve, cook-chill-reheat-hot hold-serve, cold hold-serve.
3. Population served – Specify whether you serve food in a health care facility, as defined in COMAR 10.15.03.02B(38).

B. General Food Handling Information and Procedures (only required for facilities classified as “high” or “moderate”):

1. Describe how you will ensure that all foods are obtained from approved sources.
2. Specify how cross-contamination from raw to cooked or ready-to-eat foods will be prevented.
3. Indicate how frozen potentially hazardous foods will be thawed.
4. Indicate how potentially hazardous food will be cooled, i.e. ice baths, shallow pans, rapid chill.
5. Specify whether any prepared foods are distributed off-premises.
6. Specify whether any refrigerated foods are received which require storage temperatures below 41°F, i.e. pasteurized crab meat at 38°F.
7. Indicate whether reduced oxygen packaging of food, as defined in COMAR 10.15.03.02B(63), will be conducted onsite.
8. Include specific information for any processes or procedures which incorporate:
 - “Time-only” control (see COMAR 10.15.03.08),
 - Serving raw or undercooked animal foods (see COMAR 10.15.03.10 C, D &F).
 - Acidification of ready to serve food products.

C. HACCP Plan Required Contents

The plan must include:

1. Identification of Critical Control Points (CCP). CCPs generally include cooking, cooling, reheating, cold holding, and hot holding, but other steps may be included if needed for a specific food. Note that cold food preparation, like chopping, mixing and slicing, is not a CCP step. Hazards are controlled during those processes by following Good Retail Practices (GRPs), sometimes referred to as Standard Operating Practices (SOPs).
2. Critical limits for each CCP.
3. Monitoring procedures for each CCP.
4. The corrective action that will be taken if there is a loss of control at a CCP due to such factors as employee error, equipment malfunction, or power failure.
5. Verification procedures that will ensure proper monitoring of each CCP such as calibration of cooking and holding equipment and thermometers, and maintenance and review of records such as temperature logs. Using logs for record keeping is strongly encouraged, but not required, as long as the facility can demonstrate that temperatures are routinely monitored, as described in the HACCP plan, and that specified corrective actions are taken when critical limits are not met.
6. A list of equipment used to support the proposed food service systems and maintain control at each CCP.
7. Written procedures for employee training on HACCP procedures (see attached example).

D. Processes

PROCESS 1

Food items do not go through a cook step. For example: commercially prepared ready-to-eat foods, cold cut deli sandwiches, salads in which ingredients are not pre-cooked, cut melons and sprouts.

Menu items prepared under Process 1: _____

Control Point / Critical Control Point	Critical Limit	Monitoring Procedures	Corrective Actions	Verification	Equipment Used
Receiving and Storage					
Processing (Washing, Cutting, Assembling)					
Cold Holding					

PROCESS 2

Food items prepared for same day service with no reuse of leftovers. For example: cooked fast food meals, soups, rice, and other cooked foods where leftovers are not saved. **No cooling** of foods for ingredients in other dishes.

Menu items prepared under Process 2: _____

Critical Point / Critical Control Point	Critical Limit	Monitoring Procedures	Corrective Actions	Verification	Equipment Used
Receiving and Storage					
Cold Holding					
Cooking					
Hot Holding					

PROCESS 3

Complex Preparation. Food items cooked and cooled, then possibly reheated. Food items travel through the temperature danger zone more than one time. Includes soups, salads, sauces and meats that are cooled and reheated.

Menu items prepared under Process 3: _____

Control Point / Critical Control Point	Critical Limit	Monitoring Procedures	Corrective Actions	Verification	Equipment Used
Receiving and Storage					
Cold Holding					
Cooking					
Hot Holding					
Cooling					
Reheating					

WRITTEN PROCEDURES FOR EMPLOYEE HACCP TRAINING (SAMPLE)

All employees will be trained to use the approved HACCP plan prior to beginning employment and periodically after that. Training will include identification of the processes that are critical control points, how these processes will be monitored and what corrective actions must be taken critical controls are violated. The approved HACCP plan will be available in the food preparation area at all times.

Food temperature logs* will be used to monitor product temperatures during the preparation process. These completed logs will be maintained in the food preparation area, and held for review by management, as part of the HACCP monitoring system.

Training in basic sanitation will include hand washing procedures and methods for cleaning and sanitizing utensils, equipment, and food preparation surfaces. All employees will be trained to use and calibrate a metal stem thermometer, and will be required to check and recalibrate thermometers weekly.

*Note – Use of logs for record keeping is strongly encouraged, but not required, as long as the facility can demonstrate that temperatures are routinely monitored, as described in the HACCP plan, and that specified corrective actions are taken when critical limits are not met.

FOOD	MINIMUM INTERNAL TEMPERATURE		HOLDING TIME AT SPECIFIED TEMPERATURE
	°F	°C	
Shell eggs. Fish, meat, and all other potentially hazardous foods not specified in Chart 1.	145	63	15 seconds
Shell eggs not prepared for immediate service, ratites, comminuted fish and meats, game animals commercially raised for food, and injected meats.	145	63	3 minutes
	or		
	150	66	1 minute
	or		
	155	68	15 seconds
	or		
Whole roasts (beef, corned beef, pork and cured pork roasts such as ham). Holding time may include post oven heat rise. Minimum oven temperature for roasts greater than 10 pounds is 250°F for dry heat. For roasts less than 10 pounds, minimum oven temperatures are 350°F for dry heat and 325°F for convection ovens. Oven temperature may be 250°F or less for high humidity cooking (relative humidity greater than 90 percent for at least 1 hour or in a moisture impermeable bag that provides 100 percent humidity).	130	54.4	112 minutes
	or		
	131	55	89 minutes
	or		
	133	56.1	56 minutes
	or		
	135	57.2	36 minutes
	or		
	136	57.8	28 minutes
	or		
	138	58.9	18 minutes
	or		
	140	60	12 minutes
	or		
	142	61.1	8 minutes
	or		
144	62.2	5 minutes	
or			
145	62.8	4 minutes	
or			
147	63.9	134 seconds	
or			
151	66.1	54 seconds	
or			
155	68.3	22 seconds	
or			
158	70	none	
Poultry; stuffed meat, pasta, or poultry, and exotic bird species; wild game animals; and stuffing containing fish, meat, or poultry. Reheat of leftovers for hot holding.	165	74	15 seconds
Raw foods of animal origin cooked in a microwave oven.	165	74	Hold for 2 minutes after removing from microwave oven
Fruits and vegetables and ready-to-eat commercially processed foods cooked for hot holding.	135	57	None
Ready-to-eat commercially processed foods for immediate service.	None		None



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HACCP CHART

<u>STEP</u> (Control Point / CP or Critical Control Point / CCP)	<u>CRITICAL LIMIT</u> (What is the standard that must be met?)	<u>MONITORING PROCEDURE</u> (Is the critical limit being met?)	<u>SAMPLE CORRECTIVE ACTIONS</u> (How can you protect the public and bring the process back into control)	<u>VERIFICATION</u> (Do your procedures ensure the critical limit is being met?)
<u>RECEIVE</u>	<ul style="list-style-type: none"> ● Approved source ● Free from spoilage ● Proper temperature ● Egg and shellfish receipts ● Packaging intact (i.e., not torn or damaged) 	<ul style="list-style-type: none"> ● Inspect food ● Measure and document food temperature ● Inspect packaging ● Check invoice (receiving only what was ordered?) 	<ul style="list-style-type: none"> ● Reject the food ● Contact supplier ● Change delivery schedule, type, or quantity of food ordered ● Train employees on proper receiving practices 	<ul style="list-style-type: none"> ● Review temperature logs ● Review invoices ● Inspect delivery vehicle to determine if clean and refrigerated (if appropriate) ● Review corrective action records
<u>STORE</u>	<ul style="list-style-type: none"> ● Maintain cold food at 41°F or below ● Protect from contamination ● Follow the recommended sell-by / use-by dates ● Label and date food for proper rotation ● Store food off the floor 	<ul style="list-style-type: none"> ● Measure and document food temperature ● Inspect food for signs of contamination ● Check refrigeration units (overstocked? clean?) ● Measure and document equipment temperatures ● Calibrate food and equipment thermometers 	<ul style="list-style-type: none"> ● Discard contaminated food ● Cover food ● Relocate food ● Provide adequate refrigeration ● Repair refrigeration units ● Repair or replace non-functioning thermometers ● Train employees on proper food storage practices 	<ul style="list-style-type: none"> ● Review food temperature logs ● Review equipment temperature logs ● Review equipment maintenance invoices ● Review calibration logs ● Review corrective action records
<u>COLD HOLD</u>	<ul style="list-style-type: none"> ● 41°F or below ● Frozen foods at 0°F or below ● Pasteurized crab meat at 38°F or below ● Shell eggs at 45°F or below ● Shellfish at 45°F or below 	<ul style="list-style-type: none"> ● Measure and document food temperature ● Inspect for signs of contamination ● Check for overstocking of refrigeration units) ● Measure and document equipment temperatures ● Calibrate food and equipment thermometers ● Check food labels and dates 	<ul style="list-style-type: none"> ● Adjust thermostat to a lower setting ● Use proper equipment ● Discard food if above 41°F for more than 2 hours ● Cover food ● Relocate food ● Provide adequate refrigeration ● Repair refrigeration units ● Repair or replace non-functioning thermometers ● Train employees on proper cold holding practices 	<ul style="list-style-type: none"> ● Review food temperature logs ● Review equipment temperature logs ● Review equipment maintenance invoices ● Review calibration logs ● Review corrective action records ● Review employee training logs

STEP (Control Point / CP or Critical Control Point / CCP)	CRITICAL LIMIT (What is the standard that must be met?)	MONITORING PROCEDURE (Is the critical limit being met?)	SAMPLE CORRECTIVE ACTIONS (How can you protect the public and bring the process back into control)	VERIFICATION (Do your procedures ensure the critical limit is being met?)
<u>THAW</u>	<ul style="list-style-type: none"> ● In a refrigerator at 41°F or below ● Under running potable water less than 70°F ● In a microwave as part of the cooking process 	<ul style="list-style-type: none"> ● Measure and document food temperatures ● Measure and document equipment or water temperatures ● Check to see that food and equipment thermometers are properly calibrated 	<ul style="list-style-type: none"> ● Refrigerate for a longer period of time ● Discard product if above 41°F for more than 2 hours ● Cook from a frozen state ● Calibrate food and equipment thermometers ● Train employees on proper food thawing practices 	<ul style="list-style-type: none"> ● Review food temperature logs ● Review equipment temperature logs ● Review equipment maintenance invoices ● Review calibration logs ● Review corrective action records ● Review employee training logs
<u>COMBINE / PROCESS</u>	<ul style="list-style-type: none"> ● Wash hands properly ● Wash and sanitize utensils and work surfaces ● Wear single use gloves when handling ready-to-eat food ● Pre-chill ingredients for ready-to-eat food ● Wash / peel raw fruits and vegetables ● Food is held out of temperature control for less than 2 hours if rapidly re-chilled to 41°F ● Eggs are cold held when not combined for immediate service ● Minimize hand contact ● Prohibit ill or infected employees from handling food ● Avoid cross contamination of food, utensils, and work surfaces 	<ul style="list-style-type: none"> ● Measure and document food temperatures ● Measure and document equipment or water temperatures ● Check handsinks for soap, paper towels, and hot and cold water ● Check sanitizer concentration ● Observe handwashing practices ● Observe food handling practices ● Observe cleaning practices ● Check for illness in employees ● Check for burns, cuts, boils, or excessive jewelry on employees' hands 	<ul style="list-style-type: none"> ● Minimize the time that the food is out of temperature control ● Discard food is above 41°F for more than 2 hours ● Use separate areas and utensils for raw and cooked food preparation ● Wear single use gloves when handling ready-to-eat food ● Rapidly re-chill finished food ● Decrease volume of food being prepared / out of refrigeration at one time ● Use proper utensils that have been washed and sanitized ● Remove ill or infected employees from food handling duties ● Remove excessive jewelry and wash hands before continuing food handling duties ● Train employees on proper food handling practices and equipment washing procedures 	<ul style="list-style-type: none"> ● Review food temperature logs ● Review equipment temperature logs ● Review equipment maintenance invoices ● Review calibration logs ● Review corrective action records ● Review employee training logs

STEP (Control Point / CP or Critical Control Point / CCP)	CRITICAL LIMIT (What is the standard that must be met?)	MONITORING PROCEDURE (Is the critical limit being met?)	SAMPLE CORRECTIVE ACTIONS (How can you protect the public and bring the process back into control)	VERIFICATION (Do your procedures ensure the critical limit is being met?)
COOK (At required minimum temperature for at least 15 seconds, except whole roasts)	<ul style="list-style-type: none"> ● Poultry and stuffed meats or pasta at 165°F or above ● Raw foods of animal origin cooked in a microwave (hold for at least 2 minutes after cooking) ● Ground beef at 155°F or above ● Pork at 155°F or above ● Shell eggs for immediate service, fish, other meats at 145°F ● Shell eggs not for immediate service and injected meats at 155°F ● Whole roasts at 130°F for 122 minutes or as specified in COMAR 10.15.03.10A(1) ● Fruits and vegetables cooked for hot holding and commercially processed foods at 135°F 	<ul style="list-style-type: none"> ● Measure and document food temperatures ● Measure and document equipment temperatures ● Observe cooking practices ● Check to see that food and equipment thermometers are properly calibrated 	<ul style="list-style-type: none"> ● Increase cooking time ● Adjust thermostat to a higher setting ● Use proper equipment ● Cook smaller amounts of food ● Relocate food ● Provide adequate cooking equipment ● Repair or replace non-functioning equipment or thermometers ● Calibrate food and equipment thermometers ● Train employees on proper cooking temperatures 	<ul style="list-style-type: none"> ● Review food temperature logs ● Review equipment temperature logs ● Review equipment maintenance invoices ● Review calibration logs ● Review corrective action records ● Review employee training logs
HOT HOLD	<ul style="list-style-type: none"> ● 135°F or above 	<ul style="list-style-type: none"> ● Measure and document food temperatures every 2 hours ● Measure and document equipment temperatures ● Observe hot holding practices ● Check to see that food and equipment thermometers are properly calibrated 	<ul style="list-style-type: none"> ● Reheat food to at least 165°F if below 135°F for not more than 2 hours ● Discard food after 2 hours ● Reduce the amount of food ● Preheat equipment ● Cover the food to retain heat ● Use shallow containers ● Stir frequently ● Use proper equipment ● Repair or replace non-functioning equipment or thermometers ● Calibrate food and equipment thermometers ● Train employees on proper hot holding practices 	<ul style="list-style-type: none"> ● Review food temperature logs ● Review equipment temperature logs ● Review equipment maintenance invoices ● Review calibration logs ● Review corrective action records ● Review employee training logs

STEP (Control Point / CP or Critical Control Point / CCP)	CRITICAL LIMIT (What is the standard that must be met?)	MONITORING PROCEDURE (Is the critical limit being met?)	SAMPLE CORRECTIVE ACTIONS (How can you protect the public and bring the process back into control)	VERIFICATION (Do your procedures ensure the critical limit is being met?)
COOLING	<ul style="list-style-type: none"> Hot Foods: To 41°F or below within 6 hours (i.e., from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours) Ready-To-Eat Foods for cold service: To 41°F or below within 4 hours 	<ul style="list-style-type: none"> Measure and document food temperature Measure and document equipment temperatures Observe cooling practices Check to see that food and equipment thermometers are properly calibrated Check for signs of contamination 	<ul style="list-style-type: none"> Refrigerate in uncovered pans with food not more than 3 inches deep Use an ice bath with frequent stirring Reduce the volume of food Cook then serve immediately, eliminating the need to cool Use a blast chiller Provide additional refrigeration equipment Discard hot food if above 41°F for more than 6 hours Discard cold service foods if above 41°F for more than 4 hours Use a cooling wand Add ice made from potable water as an ingredient Train employees on proper cooling practices 	<ul style="list-style-type: none"> Review cooling logs Review equipment temperature logs Review equipment maintenance invoices Review calibration logs Review corrective action records Review employee training logs
REHEAT	<ul style="list-style-type: none"> 165°F or above within 2 hours 	<ul style="list-style-type: none"> Measure and document food temperature Measure and document equipment temperatures Observe reheating practices Check to see that food and equipment thermometers are properly calibrated 	<ul style="list-style-type: none"> Increase the temperature of the reheating equipment Increase the reheating time, but keeping within 2 hours Reduce the volume of food Use a more rapid reheating procedure Prepare only the amount needed for a meal to avoid leftovers Discard leftovers Purchase additional cooking equipment Train employees on proper reheating practices 	<ul style="list-style-type: none"> Review food temperature logs Review equipment temperature logs Review equipment maintenance invoices Review calibration logs Review corrective action records Review employee training logs
DELIVER	<ul style="list-style-type: none"> Cold Foods: At 41°F or below Hot Foods: At 135°F or above 	<ul style="list-style-type: none"> Measure and document food temperature Measure and document equipment temperatures Check to see that food and equipment thermometers are properly calibrated 	<ul style="list-style-type: none"> Use insulated or temperature controlled equipment or containers Use temperature controlled vehicles Reduce delivery area Keep food covered during transport Train employees on proper delivery practices 	<ul style="list-style-type: none"> Review food temperature logs Review equipment temperature logs Review equipment maintenance invoices Review calibration logs Review corrective action records Review employee training logs

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STATE OF MARYLAND
WORKERS' COMPENSATION COMMISSION
10 EAST BALTIMORE STREET
BALTIMORE, MD 21202-1641

CERTIFICATE OF COMPLIANCE

Based solely on the application submitted to the Workers' Compensation Commission by the individual/business named below, the individual/business appears to be in compliance with the Maryland Workers' Compensation Act; therefore pursuant to § 9-105 of the Labor and Employment Article of the Annotated Code of Maryland, this Certificate of Compliance is presented on this day, September 4, 2018

To

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This Certificate is not binding on the Workers' Compensation Commission under any circumstance. This Certificate may be used only to secure a license from a governmental agency that requires proof of workers' compensation coverage or exemption from workers' compensation insurance.



Steven Jones

Appointing Authority

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DEPARTMENT OF HEALTH AND HUMAN SERVICES

Marc Elrich
County Executive

Raymond L. Crowel
Director

RE: Workers' Compensation

Dear Food Service Facility Licensee:

Under the State of Maryland HEALTH-GENERAL Annotated Code § 1-202; Before any license or permit may be issued, an employer who engages in an activity in which the employer may employ a covered employee, as defined in § 9-101 of the Labor and Employment Article, the employer shall file with the issuing authority (in this case, our office):

- (1) A certificate of compliance with the Maryland Workers' Compensation Act; or
- (2) The number of a workers' compensation insurance policy or binder.

A covered employee, as defined in § 9-101, means an individual for whom a person, a governmental unit, or a quasi-public corporation is required by law to provide Workers' Compensation Insurance coverage. A sole proprietor, Code Ann. § 9-227, however is not considered a covered employee. If you are a sole proprietor who does not hire any covered employees, Workers' Compensation insurance is not necessary. An officer of a Corporation or a member of a limited liability company (LLC), Code Ann. § 9-206, consequently is considered a covered employee if the officer or member provides a service for the Corporation or LLC for monetary compensation. A Corporation or LLC must therefore have Workers' Compensation Insurance, with or without employees.

If your business is a Corporation or LLC, you may elect to be exempt from Workers' Compensation Insurance. To do so, you must obtain a "Certificate of Compliance" issued by the State of Maryland Workers' Compensation Commission. To apply for a "Certificate of Compliance", please contact the Workers' Compensation Commission at 410-864-5100 or 800-492-0479.

Public Health Services • Licensure and Regulatory Services

2425 Reedie Drive, 9th floor, Wheaton, MD 20902 • 240-777-3986 • 240-777-3088 FAX

www.montgomerycountymd.gov/licensure



DEPARTMENT OF HEALTH AND HUMAN SERVICES
Licensure and Regulatory Services
2425 Reedie Drive, 9th Floor
Wheaton, Maryland 20902
240-777-3986; 240-777-3088 (Facsimile)
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CERTIFIED FOOD SERVICE MANAGER ("CFSM") - FACT SHEET

Montgomery County Code 15-8(b)(2) states a licensee must not operate a food service facility unless the facility is under the immediate control of a Certified Food Service Manager.

As a CFSM applicant, how do I obtain a Montgomery County CFSM License?

1. Applicant must successfully complete an approved Food Service Manager's course.
2. Complete the Certified Food Service Manager License Application, A Montgomery County CFSM Photo identification card is valid for a maximum of three (3) years from the initial completion date of the approved course.
3. Submit application to the Department of Health and Human Services, Licensure and Regulatory Services office: at 2425 Reedie Drive, 9th Floor Wheaton, MD. Monday through Friday, 8:00 a.m. to 12:00 p.m.
4. Pay \$50 CFSM fee. Payments made by Master Card, Visa, Money Order, or Check, made payable to "Montgomery County Government". **NO CASH payments accepted.**

Required CFSM Documents*

In order to receive a Montgomery County CFSM photo ID, you must have, or complete the following:

<u>"New" Certification</u>	<u>"Renew" Certification</u>	<u>"Transfer" Certification from DC or Other "Maryland" counties</u>
<p>Provide "Original" certificate verifying you passed an approved ANSI course; http://www.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing.aspx?menuID=8&orgID=8&statusID=4</p> <p align="center">AND,</p> <p>Provide government-issued photo identification;</p> <p align="center">AND,</p> <p>Complete and submit an application in person.</p>	<p>Provide "Original" certificate verifying you passed an approved re-certification/ANSI course; http://www.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing.aspx?menuID=8&orgID=8&statusID=4</p> <p align="center">AND,</p> <p>Provide current government-issued photo identification card;</p> <p align="center">AND,</p> <p>Complete and submit an application in person.</p> <p align="center">OR,</p> <p>Provide proof of completing an approved self-inspection/in-house training program;</p> <p align="center">AND,</p> <p>Provide your current Montgomery County CFSM card, or government-issued photo identification card.</p> <p align="center">AND,</p> <p>Complete and submit an application in person.</p>	<p>Provide your current CFSM card;</p> <p align="center">AND,</p> <p>Provide government-issued photo identification;</p> <p align="center">AND,</p> <p>Complete and submit an application in person.</p> <p align="center">OR,</p> <p>Cards issued by other jurisdictions will be considered for transfer on a case-by-case basis;</p> <p align="center">AND,</p> <p>Complete and submit an application in person.</p>

Food Allergen Awareness and Training

With approximately 15 million Americans affected by food allergies each year, Montgomery County is trying to create a safer dining out experience for an individual and families managing food allergies. Although most food allergies cause relatively mild to minor symptoms, some food allergies can cause severe reactions, and may even be life-threatening. While there is no cure for food allergies, strict avoidance of food allergens, early recognition and management of allergic reactions to food are important measures to prevent serious health consequences.

Maryland Code Annotated, Health-General 21-330.2(A)

As of March 1, 2014, state law requires that "a food establishment shall display prominently in the staff area of the food establishment a poster related to food allergy awareness that includes information regarding the risk of an allergic reaction."

- Allergy Awareness Poster ([English](#)) ([Spanish](#))

Montgomery County Bill 33-16

On November 1, 2016, the Montgomery County Council, sitting as the Board of Health, went a step further and enacted Bill 33-16, Eating and Drinking Establishments -Food Allergen Awareness Training.

Effective July 1, 2017, **Bill 33-16** requires all "Eating and Drinking Establishments", which are required to be under the immediate control of a certified food service manager, to have on the premises at all times when food is being prepared or served, an employee who has completed a food allergen awareness training course and passed a test as required by this Regulation to protect the health of county residents.

A trained employee with a valid certification must be on the premise at all times when food is being prepared or served in order to meet compliance.

How do I take a Food Allergen Awareness Training?

Anyone may take the training. The applicant must successfully complete one of the approved online Food Allergen Awareness Training courses and pass the exam. Once completed, the applicant will receive a certificate to show proof of completion. The certificate is valid as accredited through ANSI from the initial completion date of the approved course.

Approved Food Allergen Awareness Training courses

Food Allergy Research & Education (FARE) works on behalf of the 15 million Americans with food allergies, including all those at risk for life-threatening anaphylaxis. FARE partnered with two trusted resources, the National Restaurant Association and MenuTrinfo, LLC for endorsement of their food allergen training programs. To find out more about FARE or these training programs, please visit the [FARE website](#). You may also go directly to the course web links below.

These trainings are the only food allergen awareness courses approved by the Department for compliance with Montgomery County Bill 33-16.

[National Restaurant Association](#)

[MenuTrinfo, LLC approved training includes both AllerTrain™ and AllerTrain Lite™](#)

[AboveTraining/StateFoodSafety.com](#)

[TAP Series](#)

Parking Location for Inspection



