



HEALTH DEPT. VENDOR APPLICATION INFORMATION
Taste supporting BridgingLife
Monday, April 24, 2023 at 1623 Brewing Company

Step 1: IMPORTANT

Email Heather Akers, Event Manager to indicate your commitment to participate. If received before **November 1**, you will be entered into a drawing to win something cool AND you can choose which location you prefer to set up in. Indicate in your email "same as last year", brewhouse, or tent.

If received by **January 1**, you will be listed on the invitation being mailed to 500+ community members in March. The sooner you commit, the sooner you are listed on Taste website.

Step 2: By April 1st, 2023 complete and return the following:

- **TWO** completed and signed copies of the Vendor Form (we provide the hand-washing facility and 3-pan dishwashing set up) and **There are NO Health Dept fees!**
- **TWO** signed copies of the *Guidelines for Special Food Service Facility Temporary Food Licenses*
- Signed "**Foods to be Served**" chart

Deadline for Health Department Forms: April 1, 2023

- **Scan and Send to:** hakers@lifebridgehealth.org
- **OR Mail to:**
Taste – Carroll Hospital Foundation
ATTN: Heather Akers 200 Memorial Ave., Westminster, MD 21157
- **OR Drop off packet** at Carroll Hospital East Pavilion Security desk at 291 Stoner Ave.
- **OR Call 410-871-6200** to make arrangements for pick up

Food service begins at 6:00pm & food samples may be inspected for temperature by the health department

Benefits to participating in Taste

Support quality hospice care at the Dove House & community bereavement programs

Market your business to 700+ attendees with pre and post event marketing

Banner, electric, trash receptacle & serving supplies provided

Network with industry professionals

For further questions, call Heather Akers 410-871-6200 or email hakers@lifebridgehealth.org

Thank you so much for supporting hospice care in our community.

CARROLL COUNTY HEALTH DEPARTMENT
BUREAU OF ENVIRONMENTAL HEALTH
290 South Center Street
Westminster, Maryland 21157



410-876-1884
Toll-Free: 800-966-3877
FAX: 410-876-4430
Website: cchd.maryland.gov

Edwin F. Singer, L.E.H.S.
Health Officer, Carroll County

Public Health
Prevent. Promote. Protect.

Leigh T. Broderick, L.E.H.S.
Director, Environmental Health
Andrea Drenner-Hanley, L.E.H.S.
Assistant Director, Environmental Health

Vendor Form

Applicant's Name: _____

Applicant's Home Phone Number ____ - ____ - ____

Do you have a Food Service Facility License in the State of Maryland? ___ Yes ___ No

Name of Event: Taste - A toast to Comfort & Care

Date(s) of Event: April 24, 2023

Location of Event: 1623 Brewing Co. Eldersburg, MD

Sponsoring Organization: BridgingLife c/o Carroll Hospital Foundation

I do hereby make application to operate a stall or stand under the temporary Food Service Facility License issued to the above-noted sponsoring organization. In making this application, I agree to comply with all pertinent Health Department regulations. **Please Provide A Copy Of Your Current Food Service Facility License**
The foods and equipment I intend to use are as follows:

Foods

Equipment

Hand-washing facility with soap and disposable towels —
provided by event
3-pan dishwashing set-up with soap and water, rinse water, and sanitizer water (Separate from hand-washing station) —
provided by event
Food Thermometer(s) and Disposable Gloves
Cooking Equipment: _____
Hot Hold Equipment: _____
Cold Hold Storage: _____
Other: _____

~~Fee \$15~~ Paid N/A
Date _____

Vendor's Signature _____

****All foods must be prepared the day of the event. No foods may be cooled under temporary license****

***Food must be prepared and stored at event location or a licensed approved food service facility.**

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GUIDELINES FOR SPECIAL FOOD SERVICE FACILITY TEMPORARY FOOD LICENSES

The following are minimum requirements, which must be met to qualify for Health Department approval to operate under a Special Food Service Facility Temporary License. The License is issued to the event coordinator.

- 1) The application must be completed in **duplicate** and returned to the Health Department with **original** signatures. Do not accept fax.
- 2) Hand-wash facilities are required for operations that handle food products, which are not individually pre-packaged or pre-wrapped. (Example: pizza, hot dogs, hamburgers, sandwiches, ect.) A non-toxic, easily cleanable **water dispenser** with potable water must be used for hand washing with a basin to collect wastewater. (Example: plastic or non-toxic metal drink dispensing coolers are acceptable.) Soap, paper towels, and a trash receptacle must be provided. Please note that hand-washing facilities and dishwashing facilities must be separate. Hand washing must occur before and between glove uses. Hand Sanitizer does not replace hand washing setup. Hands must be washed for a minimum of 20 seconds.
- 3) Glove use is required by any person handling ready to eat foods. No bare hand contact is allowed. Gloves must be changed when going from raw food to ready to serve foods; if gloves become damaged; and after a period of continued use.
- 4) Washing facilities for utensils, pots, pans, ect. are required for those operations which handle food not individually pre-packaged or pre-wrapped and require utensils for serving or equipment for cooking. Three adequately sized, easily cleanable, containers filled with potable water are to be used. Example: plastic or non-toxic metal is acceptable. The first basin is to contain soap and water. The second basin is to contain clear rise water. The third basin is to contain clear rinse water with the proper concentration of sanitizing agent poured into the water (Example: 1/4-oz of bleach per gallon of water). These basins should be emptied and replenished as needed.
- 5) Each stand must have a cooler or other acceptable means of refrigeration to keep potentially hazardous foods. (Example: hamburgers, hot dogs, pizza, and sandwiches, etc.) at 41° Fahrenheit or below each cooler or refrigeration unit must be provided with a thermometer to check the temperature. An adequate supply of ice or ice packs may be used in the coolers. However, food must not be placed so it can be flooded by melted ice. All raw foods must be stored separately from ready-to-eat foods.
- 6) Any foods requiring heating shall be rapidly heated to these minimum temperatures:
Measure the temperature at center of the food.

Shell Eggs	145° F hold for 15 seconds
Roast Beef & Pork	145° F hold for 15 seconds

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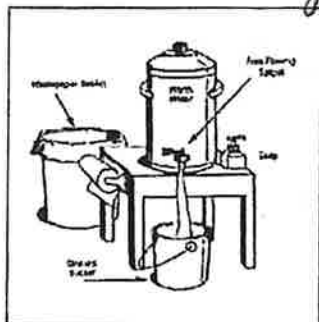
Poultry	165° F hold for 15 seconds
Stuffed Meat	165° F hold for 15 seconds
Ground Beef & Comminuted Meats	155° F hold for 15 seconds
All Others	145° F hold for 15 seconds
Reheat Food Temperature	165° F
Hot Hold for All Foods	135° F minimum

- 7) All stands preparing food must have a calibrated food thermometer on-site and available at all times.
- 8) All foods are to be wrapped or covered to protect them from contamination by dust, dirt, sneezing, coughing, unnecessary handling by the consumer, and all other sources of contamination, during storage, preparation, display, and service.
- 9) All food and food contact items must be elevated off the floor or ground.
- 10) All food must be prepared and stored at the approved location.
- 11) Equipment shall not have cracks or crevices and shall be made of nonporous, non-toxic material. It shall also be free from dirt, corrosion, chipping paint, and shall be in a general state of good repair. Equipment shall also be easily cleanable. Plastic, which is cracked, metal which is rusted or pitted, and chipped enamelware; should not be used.
- 12) All stands preparing foods must have overhead protection (tent or canopy) as well as an approved ground cover. Examples of approved ground cover include concrete, asphalt, plastic tarps, and other non-porous cleanable surfaces.
- 13) All Special Food Service Facility Events are subject to inspection by the Health Department.
- 14) Food must be prepared and stored at event location or a licensed approved food service facility.

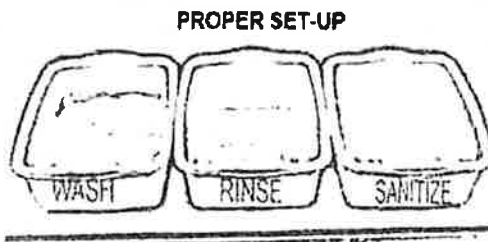
My signature constitutes my agreement to comply with the Guidelines for a Special Food Services Facility Temporary License.

Signature: _____ Date: _____

Name of Event: Taste - supporting
Bridging life Date of Event: 4/24/23



Temporary Hand-Wash Station



3-Compartment Sink Set-Up

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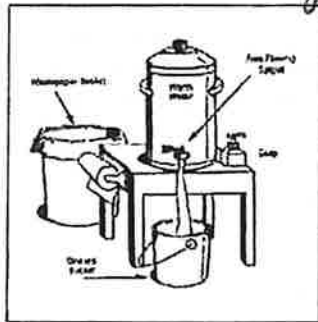
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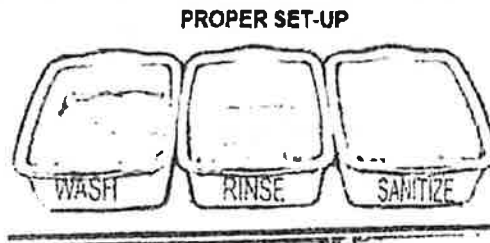
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