Food Vendor Guidelines:
Maryland Foodie Fest
Saturday, June 13, 2020 - 12:00-7:00pm
Estimated attendance 4,000

1. Payments
   a. You will be responsible for handling your own payments on the day of the festival
   b. Please be prepared to collect cash (and offer change), credit card (if applicable) or other payment.
   c. If you participated last year, there will NOT be any tickets involved in the festival this year - this is just a straight sales opportunity for you. Any proceeds you collect are yours to keep.
   d. RAM will NOT be responsible or involved with any financial transactions.

2. Menu
   a. Since there will be numerous vendors participating, it is highly suggested to sell small(er) portions and low-priced items in addition to or in lieu of full portions of your signature dishes.
   b. Everyone must offer at least one-two items under $5.00.
   c. Every vendor must offer water priced at $1.00 per bottle if you’re selling it.
   d. Other drinks aside from water can be priced as you wish.

3. Space
   a. You will receive (2) 6 ft. tables (1 for prep, 1 for serving)
      i. You are required to bring your own set up which may include:
         1. Linens
         2. Chairs
         3. Cooking Equipment
         4. 3 Compartment Sink
         5. Handwashing Station
         6. Ice
         7. Serving Equipment/ Disposables

4. The following will be available on site:
   a. Refrigerated truck
      i. You will be responsible for transporting and monitoring your own items.
   b. Dumpsters
      i. You will be responsible for providing your own trash bins/bags and removal (including grease).
   c. Electricity ($30.00 fee (if required))
   d. Water (you will need to provide your own containers for transport)
5. Mandatory Requirements:
   a. Hand washing stations/ 3 Compartment Sink
      i. You are fully responsible for providing and setting these items up accordingly to policy provided by the Harford County Department.
      ii. If you are unable to provide and set up these items, RAM can help with sufficient prior notice.
      iii. See below for guidelines
   b. How to secure your One Day Harford County Health Department Permit
      i. If you have a catering license, please forward it.
      ii. Once your completed permit application has been finalized with Harford County, provide us with either a copy of the check or credit card receipt to confirm their receipt and approval.
**METAL STEM THERMOMETER**
A properly calibrated, metal stem thermometer accurate to within + or − 2°F and with a range of 0 – 220°F is required. Safe temperatures are as follows:

<table>
<thead>
<tr>
<th>COOK TEMPS</th>
<th>HOLD TEMPS</th>
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</thead>
<tbody>
<tr>
<td>Chicken, poultry</td>
<td>165°F</td>
</tr>
<tr>
<td>Hamburger, sausage</td>
<td>155°F</td>
</tr>
<tr>
<td>Crab cake (with egg ingredient)</td>
<td>155°F</td>
</tr>
<tr>
<td>Beef, lamb, pork, seafood</td>
<td>145°F</td>
</tr>
<tr>
<td>Hot Hold</td>
<td>135°F or above</td>
</tr>
<tr>
<td>Cold Hold</td>
<td>41°F or below</td>
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</tbody>
</table>

**ADDITIONAL REQUIREMENTS**

- **Home prepared foods are prohibited.** All foods must be prepared at a licensed food service facility or at the event.
- Bare hand contact with ready-to-eat food is strictly prohibited. Disposable food grade gloves, utensils, or deli paper must be used to prevent cross-contamination of exposed ready-to-eat food.
- Food contact surfaces must be easily cleanable and non-porous.
- All cooking equipment must be clean and in good repair. Final approval for use will be determined at the time of inspection.
- Food, food contact equipment, utensils and single service items must be stored off the ground and protected from contamination. Provide sneeze guards and overhead protection as needed.
- Food transport containers must be clean, non-porous, and capable of maintaining required hot hold food temperatures (135°F or above).
- Refrigerators and freezers must be equipped with thermometers.
- Lights must be shielded or shatterproof.

These requirements may not cover all requirements or situations. For specific information or if there are any questions, please call 410-877-2305.

**WIPING CLOTH BUCKET**
All damp cloths must be stored in a sanitizing solution when not in use. A minimum of 50 ppm chlorine (bleach) or quaternary ammonium chloride compound (QAC) at a concentration indicated on the manufacturer’s label is required. The chemical test kit must be used to check the potency of the wiping cloth solution.