

Food Equipment at At-risk Afterschool Meal Program Sites

- Sites where all **disposable utensils and food containers** are used:
 - No three compartment sink is required
 - A hand sink is always required, no matter the food service model
 - Must be conveniently located to where the food will be served (local health department will determine during review)
 - Hand sink must have running water and soap – portable hand sanitizer dispenser is not acceptable as a replacement for proper hand washing
 - No items shall be washed in the hand sink, e.g. no rinsing vendor utensils/containers in the hand sink prior to return of containers/utensils to vendor
 - When using all disposable utensils and food containers, there must be extras present in the event of something getting contaminated, e.g. by dropping a spoon during service
 - If meals are vended, non-disposable utensils and food containers can be used if and only if the vendor does not require the items to be rinsed/washed before the items are returned to the vendor. If rinsing/washing is required, the site must be able to accomplish this without rinsing and washing in the hand sink, e.g. provide a three compartment sink or remove utensils and containers off premises for rinsing/washing before return to the vendor.
- Sites where **non-disposable utensils, food containers, and equipment** are used:
 - A three-compartment sink is required to wash, rinse, and sanitize utensils and equipment
 - A hand sink is always required, no matter the food service model
 - Must be conveniently located to where the food will be served (local health department will determine during review)
 - Hand sink must have running water and soap – portable hand sanitizer dispenser is not acceptable as a replacement for proper hand washing
 - No items shall be washed in the hand sink, e.g. no rinsing vendor utensils/containers prior to return of containers/utensils to vendor
- Food thermometer for checking and monitoring temperatures is always required, no matter the food service model, e.g. for verifying the hot hold temperature upon receipt of hot food from a vendor
- Cold Holding
 - 41°F or below
 - Regulation requires that safe temperatures be maintained but does not stipulate what equipment needs to be used to maintain those temperatures
 - A cooler with ice or display of food stored on ice/gel packs are examples of methods that may be used for cold holding food for immediate service as long as the 41°F or below temperature requirement is met
 - “Self-prep” sites and other sites that will have food cold holding from one day to the next (i.e. not immediate service of cold food) will need mechanical refrigeration to achieve this long term temperature control of the cold food
- Hot Holding

- 135 °F or above
- Regulation requires that safe temperatures be maintained but does not stipulate what equipment needs to be used to maintain those temperatures
- Disposable aluminum pan/chafing pan with fuel burner and an electric warmer are examples of methods that may be used for hot holding food (i.e., no requirement to purchase steam table)
- Ventilation over cooking equipment
 - Regulation requires ventilation (grease removal and heat/steam removal) over cooking equipment “when needed” and this can be evaluated on the following factors: menu, frequency of use of the cooking equipment, and quantity of food being cooked on the cooking equipment
- Non-sanitation certified equipment (i.e. non “commercial grade”) can be evaluated for use in a non-profit organization’s kitchen and other locations’ kitchens. Code of Maryland Regulations (COMAR) 10.15.03.15B, allows for the local health department to accept the use of equipment that is not sanitation certified if a review shows that the equipment and its use are: (1) Not harmful to public health; and (2) Consistent with industry standards and practice.
 - Sites can submit information for review on non-commercial grade appliances to the local health department, e.g. equipment can maintain safe temperatures, food contact surfaces are in good repair, equipment will be used for intended purpose, frequency of use (how often per day/per week they will be using the equipment) and type and quantity of food in the equipment
 - Examples – residential style stove without hood, microwave, toaster oven for pre-cooked chicken nuggets, crock pot for hot holding (not cooking), etc.