



STATE OF MARYLAND

DHMH

Maryland Department of Health and Mental Hygiene

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MARYLAND INTERPRETIVE MEMORANDUM (MIM)

MIM #:	08-05
TO:	Environmental Health Directors/ Food Program Supervisors/ Sanitarians
FROM:	Jody Menikheim, Chief, Division of Facility and Process Review
DATE:	June 12, 2008
SUBJECT:	Priority Assessment of Food Service Facilities Serving Only Hot Dogs

Under the newly adopted COMAR 10.15.03, food service facilities that heat and hot hold only commercially processed hot dogs are considered moderate priority facilities. Previously under a 1991 Interpretive Memorandum entitled, "Priority Assessment for Chain Food Service Facilities", convenience stores which reheated only commercially produced hot dogs and hot held them for service could have been classified as a low priority facility. This was in light of epidemiological evidence indicating that hot dogs were rarely involved in food-borne disease outbreaks in food service facilities.

Given the increase in food-borne disease outbreaks due to hot dogs, a decrease in convenience stores that heat and hot hold only commercially processed hot dogs, and the increased availability of prepackaged, ready to heat and eat, individual serving sized hot dog products, it is reasonable to consider facilities heating and hot holding hot dogs as moderate priority facilities.

This memorandum will be placed on the Retail Facilities page of the Office of Food Protection Website at: <http://www.cha.state.md.us/ofpchs/fc/retail.html> . Any questions regarding this document should be directed to the Division of Facility and Process Review at 410-767-8400.

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