



Maryland Line n' Dine Program

The Maryland Department of Health (MDH) and the Maryland Department of Natural Resources (DNR) have partnered on the Line n' Dine Program (the Program) in an effort to promote and engage in the safe sale and offering of select finfish caught in Maryland through a partnership with the local charter fishing industry and local Maryland restaurants. This Program (1) provides charter boat fishing clients with the opportunity to catch finfish from Maryland waters and (2) allows restaurants to cook and serve those fish (but ONLY to the same charter boat fishing clients who caught those fish). **Please direct any questions to mdh.foodplanreview@maryland.gov, ATTN: RROs and indicate "MD Line N' Dine" in the subject line.**

Approved Source: All food served to the public must come from an "approved source" (COMAR 10.15.03.04A(4)), meaning it is safe, labeled, and approved by the local health agency. This Program allows licensed restaurants to prepare and serve recreationally caught fish *only* to the clients who caught them, provided the following guidance is followed.

Licenses: Both the restaurant and the charter boat/captain must be licensed.

- **Restaurant (FSF):** Must be a full-service restaurant and hold a local health department license (Health-General Article [§21-305](#), COMAR [10.15.03.28](#)).
- **Charter Boat Captain:** Must hold a DNR Fishing Guide license, a Charter Boat Decal (Natural Resources Article, [§4-701\(b\)\(4\)](#), [§4-745\(d\)\(1\)](#)), and a U.S. Coast Guard Captain's license (National Maritime Center, [Charter Boat Captain](#)).

Responsibilities for Food Safety:

- **Charter Captains Must Ensure:** Awareness of fish advisories, proper cleaning/gutting/scaling before delivery, adequate ice from potable water, immediate placement and transport on drained ice, and proper labeling with fish type, date/time caught, who caught it, and where. (A food handler's course is strongly recommended.)
- **Participating Restaurants Must:** Comply with Maryland food safety laws; properly process, maintain custody, and serve the cooked fish *only* to program participants (not the public); and have written staff procedures detailing how to ensure participants receive their own fish, how to thoroughly clean and sanitize contact areas afterward, and how to return or discard any remaining fish.

Preventing Foodborne Illness at the Restaurant:

- Inspect all fish upon delivery (checking for sound, wholesome appearance; may refuse unsafe-looking fish).
- Wash, rinse, and sanitize all equipment/utensils used for recreationally caught fish before startup, at the end of the day, and at least every four (4) hours while in use.
- Ensure enough space to process fish safely, prevent cross-contamination, and maintain product identity and custody.
- *Recommended:* Use separate, dedicated equipment/utensils, and avoid routine restaurant activity during preparation.

Regulatory Authority: Only licensed Maryland restaurants can participate. LHDs do not need to approve FSFs prior to participation. Non-compliance with cross-contamination standards or facility/equipment requirements may result in the immediate cessation of the Program within that facility until compliance is achieved.