

**Tennessee Department of Health
Division of General Environmental Health
Requirements for Temporary Events**



Contact: Your Local Health Department

**PERMITTING OF TEMPORARY FOOD SERVICE
ESTABLISHMENTS**
(Fairs and Special Events)

The following is a partial list of requirements and recommendations to be used for temporary food service establishments. This is only a guideline; refer to State Regulations for Food Service Establishments for a complete list of requirements. Temporary events shall be worked on the opening day of the event, if possible.

DEFINITIONS:

1. Temporary food service establishments shall include but not limited to: tent, open booth, mobile type unit or permanent structure.
2. Temporary event is an event that is two or more days. People preparing or serving food to the public in the area of the event during any part of the event will be required to get a permit.
3. Potentially hazardous foods include but not limited to milk, meat, fish, poultry and egg products.
4. Non-hazardous foods are cotton candy, candied apples, etc.

REQUIREMENTS:

1. Outer openings in potentially hazardous food areas shall be protected:
 - A. Cookers with lids are accepted.
 - B. Enclosed preparation areas for tents and open air booths are required.
 - C. Air screens are acceptable for small areas.
2. Potentially hazardous food shall be held at a temperature of **41 degrees or less or 140 degrees or more**. Approved facilities shall be provided to maintain product temperatures (cold and hot holding units).
3. If packaged food is stored in ice, the ice container must be self-draining, with waste water going into a container or area not creating other problems.
4. A hand washing facility shall be provided in food preparation area. Running warm water, soap and disposable towels shall be provided. (Warm water may be stored in a cooler with a spigot. Waste water shall be disposed of in an approved system according to law. Handi-wipes can be substituted only when no potentially hazardous foods are prepared or served.)

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5. Personnel Hygiene
 - A. Food handlers must wash hands prior to starting work, after eating, drinking or smoking, after using the restroom, after handling garbage cans or dirty utensil, etc.
 - B. All food handlers shall wear clean outer garments and persons with infections shall be prohibited from working.
 - C. No eating, drinking, or smoking in food preparation areas.
6. All food must be from an approved source. Evidence may be required.
7. Utensils must be sanitized. Wash in hot, soapy water, rinse and sanitize with an approved chemical (mix 1 tablespoon of bleach to 3 gallons of water).
8. Floors and ground surfaces shall be designed to prevent the accumulation of liquids.
9. All food products and single service articles shall be stored 6 inches off the ground.
10. An adequate number of leak proof and insect proof garbage containers shall be provided and serviced as needed.

Temporary Permit Fee is \$30.00 for maximum of 14 days. Collection of this money is in **CASH** only, no checks.

HEALTH DEPARTMENT REQUIREMENTS FOR TEMPORARY FOOD SERVICE ESTABLISHMENTS

Structures:

All food must be dispensed from a booth or facility approved by the Tennessee Department of Health. Facilities in which cooking is done, serving, or the handling of food takes place must be a full enclosure with walls, ceiling and a cleanable floor surface.

A nonabsorbent, smooth, easily cleanable work surface must be provided within the enclosure where food is prepared or handled. Such equipment should be properly elevated by tables or similar structures. Commercial cutting boards are recommended.

Only authorized personnel shall be allowed inside the work and service areas.

All premises and equipment shall be maintained in a clean and sanitary condition at all times.

Utensils and Equipment

The use of single service utensils is recommended. For reusable utensils and equipment, provide facilities for washing, rinsing and sanitizing same. (Required - three (3) large containers; one for washing, one for rinsing and the other for sanitizing utensils). [If household bleach is used as a sanitizer, mix one tablespoon of bleach with every three (3) gallons of water placed in the last tub: Check with Chlorine Test Strips to be sure that mixture concentration is correct.]

Provide an adequate supply of hot water, from an approved source, for washing utensils and hands.

Protect foods from contamination by the public through the use of sneeze shields, wrappers, etc., where necessary. Do not unnecessarily handle foods. (Use tongs, spoons, etc., instead of hands when possible)

Do not store food and containers directly on floor. Elevate at least six (6) inches on shelves or pallets.

Use condiment containers that are of the pump or squeeze design or in single service packets.

All waste water and other liquid waste must be disposed of in an approved manner. It cannot drain out onto the surface of the ground.

Food

All food must be from a approved source. (Retail / Wholesale Sources) NO FOOD PREPARED AT HOME SHALL BE SOLD OR GIVEN AWAY.

Temperature of Potentially Hazardous Foods (Dairy products, Meats, Poultry, Fish, Egg, etc.) must be kept under complete control. Cold @ 41°F or below: Hot @ 140°F or higher A probe thermometer with a range of 0°F to 220°F should be available for monitoring said temperatures.

Ice intended for consumption shall be properly protected and stored separately from ice used for refrigeration purposes.

Personal Hygiene

All food handlers must wash their hands with soap and water prior to the start of food preparation activities and especially after using the restroom, eating, drinking, smoking. All food handlers shall wear clean outer garments and suitable hair restraints.

Potable water shall be provided for use in the facility. Disposable towels and soap shall be provided with a container of warm water for hand washing exclusively. Smoking, eating, and drinking is prohibited in food preparation and service areas.

CHECK LIST FOR TEMPORARY FOOD SERVICES

DISPOSABLE TOWELS AND HAND SOAP

A TUB FOR HAND WASHING STATION

BLEACH

DISH WASHING DETERGENT

THREE (3) TUBS FOR UTENSIL WASHING

SPONGES

PAPER TOWELS

COVERED GARBAGE CONTAINER(S)

HAIR RESTRAINTS (CAPS, HATS, HEAVY COATING OF HAIR SPRAY, ETC.)

SERVING SPOONS, SPATULAS, TONGS

CUTTING BOARDS

WORK TABLES OR COUNTERS WITH WASHABLE SURFACES

EQUIPMENT FOR HEATING WATER

PROBE OR STEM THERMOMETER

ADEQUATE SCREENING AND SELF-CLOSING DOORS FOR POTENTIALLY HAZARDOUS FOOD SERVING FACILITIES

LEAK PROOF CONTAINER(S) FOR RETAINING LIQUID WASTES IF NEEDED