

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.)

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.