

The State of Tennessee Department of Health

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 TN Department of Health 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 food 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 acceptable.
 - 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 store in ice, the ice container must be self-draining, with wastewater 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 store in a cooler with a spigot. Wastewater shall be disposed of in an approved system according to law. Handi-wipes shall be substituted only when no potentially hazardous foods are prepared or served.)

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5. **Personal Hygiene**
 - A. Food handlers must wash hands prior to starting work, after eating, drinking, or smoking, after using the restroom, after handling raw potentially hazardous foods, after handling garbage cans or dirty utensils, after handling money, 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 the 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 one-tablespoon of bleach to one gallon of water.) Three containers must be provided for this purpose.
8. Floors and ground surfaces must be protected to prevent accumulation of liquids (rubber mats, cardboard, etc.)
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.