

# Definitions:

# Requirements:

**Temporary Food Establishment:**- a food service establishment that operates at a fixed location in conjunction with an organized event for more than 1 day and not more than 14 consecutive days.

**Food Service Establishment-est.** where food is prepared and the public is offered to be served or is served the following, but not limited to: foods and/or beverages not in the original container or package. (ex. fountain drinks, snow cones, sliced watermelon, hot dogs, hamburgers, etc.)

**Organized event or celebration-**the event is planned by groups or organizations and advertised accordingly. (ex. fairs, Festivals, etc) Events lasting more than one day will be regulated.

**Potentially Hazardous Foods (\*PHF):** (time/temperature control for safety food) means a food that requires time/temperature control for safety. (Examples: chili, beans with meat, ice cream, baked potatoes, potato salad, some funnel cake mixes, nacho cheese, poultry, beef, etc)

**Non-Potentially Hazardous foods (\*NPHF)-** snow cones, cotton candy, canned apples (note: establishments only serving these type foods and hot dogs are exempt for screening and are allowed to use hand sanitizer/hand wipes for hand washing)

**Potable Water:** means water that is safe for drinking.

**Screening:** protective material in good repair with at least 16 mesh to the inch.

**Approved Source:** means acceptable to the regulatory authority based on a determination of conformity with principles, practice, and general recognized standards that protect public health.

**Cost of Temporary Permit \$30.00**

1. **Hand washing (PHF only)** est. shall provide warm running water, soap, individual paper towels, and proper waste water disposal. (example: warm water in a cooler with a spigot placed above a bucket to catch the waste water) Employees shall clean their hands immediately before engaging in food prep including working with exposed food, clean equipment and utensils and single-use articles.

2. **Ware-washing:** 3 adequately sized containers or buckets to allow for washing, rinsing, and sanitizing of utensils. (sanitizing can be done with a solution of approximately 1 tablespoon of bleach to 3 gallons of water) (test strips are needed for accuracy)

3. **Temperature controls:** all PHF must be held at 41 degrees or less in cold holding or at 135 degrees or above in hot holding \*\*note: at the end of each day of operation, all hot PHF shall be cooled from 135 to 70 degrees F or below within 2 hours and to 41 or below within the next 4 hours. The cooling device must be located within a permitted food establishment. If this cannot be done, the PHF must be discarded.

4. **Water Supply-** enough potable water shall be available for food prep, for cleaning and sanitizing utensils and equipment, and for hand washing. A method for heating water shall be provided. (waste water shall be disposed of in an approved sewer/septic system)

5. **Solid waste/trash** shall be contained in durable, easily cleanable, insect-proof containers that do not leak nor absorb liquids

6. **Food Source** -All food must be from an approved source.

7. **Food Protection:** Food shall be protected from contamination during preparation, display, and service. Each operation will be evaluated to determine if the proposed method of protection

is adequate. Appropriate screening of the food prep areas is the most common method of food protection for areas of extensive food preparation. In operations where there is limited or restricted food preparation, lids, covers, etc. may be acceptable.

8. **Employees:** barriers need to be in place to prevent exposure of bare hands to ready to eat foods. (ex: deli tissue, spatulas, tongs, single-use gloves, etc)

9. **Proper Cooking Temperatures:** Foods shall be cooked properly to heat all parts of the food to a proper temperature and a specific time. (note: a properly calibrated food service thermometer (0-220 F) will be needed to check this)

## Basic Cooking Temperatures:

Poultry (whole or ground) includes chicken, turkey; 165 F (for 15 seconds)

Stuffing with any meat, Stuffed fish, stuffed pasta, stuffed poultry : 165 F (for 15 seconds)

Leftovers/casseroles/dishes mixing cooked and uncooked items: (reheating temperature) 165 F (for 15 seconds) \*\*must reach this within 2 hours of removal from refrigerated storage

Ground Beef, Pork, veal, lamb: 155 F (for 15 sec)

Beef/Pork steaks/chops: 155 F (for 15 seconds)

Eggs (for holding): 155 F (for 15 seconds)

Eggs (for immediate service): 145 F

Fish : 145 F (for 15 sec)

Fruits / vegetables cooked for hot holding: 135 F



## Supplies; Check List

(suggested, not required)

- \_\_\_\_\_ Soap
- \_\_\_\_\_ Paper towels
- \_\_\_\_\_ Cooler with spigot
- \_\_\_\_\_ Waste water container
- \_\_\_\_\_ Adequate supply of potable water
- \_\_\_\_\_ 3 containers for wash/rinse/sanitize
- \_\_\_\_\_ Bleach
- \_\_\_\_\_ Hair restraints
- \_\_\_\_\_ Equipment for heating water
- \_\_\_\_\_ Method of cooling food
- \_\_\_\_\_ Cold storage
- \_\_\_\_\_ Hot storage
- \_\_\_\_\_ Thermometers
- \_\_\_\_\_ Trash containers
- \_\_\_\_\_ Tent/screening
- \_\_\_\_\_ Handi-wipes
- \_\_\_\_\_ Test strips for sanitizer
- \_\_\_\_\_ Gloves for food handling

- Cannon Co 615-563-4243
- Clay Co. 931-243-2651
- Cumberland Co 931-707-2559
- DeKalb Co 615-597-7599
- Fentress Co 931-879-9936
- Jackson Co 931-268-0218
- Macon Co 615-666-2142
- Overton Co 931-823-6260
- Pickett Co 931-864-3178
- Putnam Co. 931-646-7704
- Smith Co 615-735-0242
- Warren Co 931-473-6160
- White Co. 931-836-2201
- Van Buren Co. 931-946-2438

(Please contact the county where event is to be held with any questions)

Or for a complete list of all the rules and regulations please refer to:

<http://www.tn.gov/health/section/eh>

## TENNESSEE DEPARTMENT OF HEALTH; TEMPORARY EVENT GUIDELINES



*This is only a guideline; refer to the State of Tennessee rules and regulations for food service for a complete list. Please contact the local health department with any questions. (phone numbers on back)*