

# **REQUIREMENTS FOR TEMPORARY ESTABLISHMENTS**

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# REQUIREMENTS FOR TEMPORARY ESTABLISHMENTS

## 1. GENERAL

Temporary food service establishments shall comply with the requirements of the Tennessee Department of Health's Food Service Establishment Rules and Regulations except as otherwise provided in 1200-21-231-.02 (13).

Before a permit is issued, no violations of critical items shall exist.

## 2. DEFINITIONS

- a. **TEMPORARY FOOD ESTABLISHMENT** means a food service establishment that operates at a fixed location in conjunction with an organized temporary event for more than one (1) day and not more than fourteen (14) consecutive days.
- b. **COMPETITIVE COOKING EVENTS-** Temporary food service establishments involved in competitive cooking competitions are not required to obtain a permit if all of the following conditions apply:
  1. All of the food is consumed only by the judges and team members of the event.
  2. Judges and team members are identified by t-shirts, badges, or by other easily recognizable methods.
  3. Prior to the event, a letter is submitted to and approved by the Field Office Manager.

## 3. FLOORS

Floors shall be constructed of concrete, asphalt, tight wood, or other similar cleanable material kept in good repair. Dirt or gravel, when graded to drain, may be used as sub flooring when covered with clean, removable platforms or duckboards, or covered with wood chips, shavings, or other suitable material effectively treated to control dust.

## 4. WALLS and CEILINGS (FOOD PREP AREAS)

- Ceilings shall be made of wood, canvas, or other material that protects the interior of the establishment from the weather.
- Walls and ceilings shall be constructed in a way that prevents the entrance of insects.
  - a. Doors to food prep areas shall be solid or screened and self-closing.
  - b. Screening material used for walls, doors, or windows shall be in good repair and at least 16 mesh to the inch.

- **Establishments serving ONLY non-potentially hazardous foods (and the following potentially hazardous foods: hotdogs, frankfurters, and Polish or Italian sausages) are exempt from the screening requirement.**

## **5. HANDWASHING**

A convenient handwashing facility shall be available for employee handwashing. Handwashing facilities shall provide at least warm running water, soap, and individual paper towels.

- **Establishments which ONLY serve non-potentially hazardous foods may use hand-wipes in lieu of a handwashing facility.**

## **6. 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 food preparation 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.

## **7. SINGLE-SERVICE ARTICLES**

All temporary food service establishments without effective facilities for cleaning and sanitizing tableware shall provide only single-service articles for use by the consumer.

## **8. WAREWASHING**

Three (3) adequately sized bins or buckets are allowable for washing, rinsing, and sanitizing of utensils in a permitted temporary food establishment as approved by the environmentalist.

1. Wash in hot soapy water.
2. Rinse in clean water.
3. Sanitize with bleach solution ( $\frac{1}{4}$  oz bleach to 1 gallon of water).

## **9. WATER SUPPLY**

Enough potable water shall be available in the establishment for food preparation, for cleaning and sanitizing utensils and equipment, and for handwashing. The temporary food establishment shall provide a method of heating enough hot water for these purposes.

Where potable water is obtained from a spigot, a food-grade hose shall be used.

## **10. WASTEWATER DISPOSAL**

The wastewater tank must be emptied into an approved sanitary sewer at the end of each day of operation.

**11. SOLID WASTE**

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

**12. LEFTOVER FOODS**

At the end of each day of operation, all potentially hazardous food that is held hot must be rapidly cooled to below 41° F within 4 hours. The cooling device must be located within a permitted food establishment. If this is not possible, then the food must be discarded.

**13. FOOD SUPPLIES**

All food items must be purchased from an approved, permitted food service establishment or supplier. All food must be prepared onsite or at a food service establishment permitted by the Health Department. No food may be prepared at home.

**14. RESTROOMS**

Restrooms are required to be available, though warm water for handwashing can be provided in the establishment. Portable restrooms are acceptable.

**15. ADMINISTRATION**

Temporary permit fee is \$30.00 payable only in cash. There is no exemption for non-profit organizations.