

# General Requirements for Temporary Establishments

By definition, a **temporary food service establishment** 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. The fee for a single permit is \$30 cash, and must be paid prior to the permit being issued.

Listed below are risk factors that are most commonly reported as contributing factors to foodborne illness outbreaks. A temporary permit may be withheld, at the inspector's discretion, until all risk factors are brought into compliance.

## Time/Temperature Control for Safety Food (TCS)

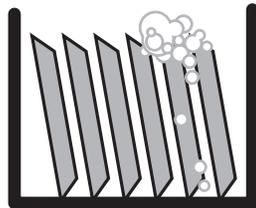


Stored frozen TCS foods shall be maintained frozen. Hot held TCS foods shall be maintained at 135°F or above, except during preparation, cooking or cooling. Cold held TCS foods shall be maintained at 41°F or less. TCS foods shall be cooked to the proper temperature for the proper

length of time. A stem thermometer with the ability to measure the internal temperature of TCS foods to  $\pm 2^\circ\text{F}$  of the intended temperature range shall be provided by the operator.

## Ware Washing

Three adequately sized bins or buckets are allowable for washing, rinsing and sanitizing utensils in a permitted temporary food service establishment as approved by the environmentalist. An approved sanitizing solution must be provided and used to sanitize utensils and equipment. Test strips that accurately measure the concentration in mg/L of the sanitizing solution shall be provided by the operator as well.



## Demonstration of Knowledge

The Tennessee Food Service Establishment Rules require a designated Person In Charge (PIC) to be at the temporary food establishment during all hours of operation. The PIC is required to demonstrate knowledge of foodborne disease prevention through compliance, certification or knowledge.



## Employee Health

A temporary food service establishment shall require food employees and conditional employees to report to the PIC information about their health and activities as they relate to diseases that are transmissible through food in an attempt to reduce the risk of foodborne disease transmission. Key symptoms to report to the PIC would include: diarrhea, vomiting,

jaundice, sore throat with fever, and any infected cuts or burns on hands or wrists.

## Handwashing



A convenient handwashing facility shall be available for employee handwashing. Handwashing facilities shall provide at least warm running water, liquid hand soap and individual paper towels, as well as a means for containing waste water.

## No Bare Hand Contact (NBHC) with Ready-to-Eat (RTE) Foods

Food that is RTE may become contaminated by food handlers' bare hands. Food employees can handle RTE food without touching it with bare hands by using any of the following utensils or tools to create a barrier between hands and RTE foods: clean, single-use disposable gloves; forks, tongs, scoops, spatulas, deli paper and toothpicks.



## Date Marking

Date marking is a procedure to ensure food is discarded before bacteria can cause foodborne illness. All RTE, and TCS foods that are held under refrigeration for more than 24 hours must be date marked, except shellstock and foods prepared and packaged by an inspected food processing plant.



# You will also be asked to comply with the following good retail practices:

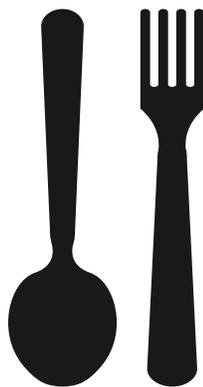
## Temporary Structure/Set-Up

1. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards or other approved materials that are effectively treated to control dust and mud.
2. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
3. The outer openings of a temporary food service establishment shall be protected against the entry of insects and rodents by 16 mesh to 25.4 mm screens, properly designed and installed air curtains, or other effective means. **Outer openings do not need protection if flying insects or other pests are absent due to the location of the establishment, the weather or other limiting conditions.**



### Food Supply

All food items must be obtained from an approved source, such as a permitted food service establishment or supplier. All food must be prepared on site.



### 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.



### Water Supply

Water shall be obtained from an approved source that is constructed, maintained and operated according to law. The water source and supply shall be of sufficient capacity to meet the peak water demands of the food establishment.



### Wastewater Disposal

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



### Solid Waste

Solid waste/trash shall be contained in durable, easily cleanable, insect-proof containers that do not leak or absorb liquids.