

REQUIREMENTS FOR TEMPORARY ESTABLISHMENTS

1. **General**

Temporary food service requirements 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-** A food service establishment that operates at a fixed location for a period of time of not more than 14 consecutive days in conjunction with an organized event or celebration.

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 subflooring 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 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.

** Counter-service openings shall not be larger than necessary and in no event larger than two feet wide by two feet tall.

a. Service openings shall be provided with tight fitting solid or screened doors or windows, or provided with fans installed and operated to restrict the entrance of flying insects.

b. Counter-service openings shall be kept closed, except when in actual use.

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

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. 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.

7. WAREWASHING

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

8. WATER SUPPLY

Enough portable 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 portable water is obtained from a spigot, a food-grade hose shall be used.

9. WASTEWATER DISPOSAL

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

10. SOLID WASTE

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

11. LEFTOVER FOOD

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

12. FOOD SUPPLIES

All food items must be purchased from an approved, permitted food service establishment or supplier.

13. RESTROOMS

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

14. ADMINISTRATION

A food service establishment inspection report shall be completed on the temporary food service establishment.

* The inspection report shall contain, at a minimum, the owner, the establishment name, location, city, state, violations and score.

* Inspections are not to be entered into the computer system in the same manner as regular inspections. Continue to account for time in the same manner as you always have.

* Retain inspection reports for ninety(90) days after the temporary event.