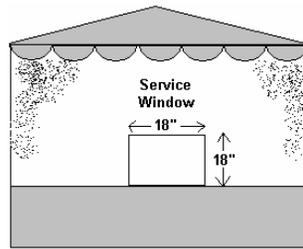
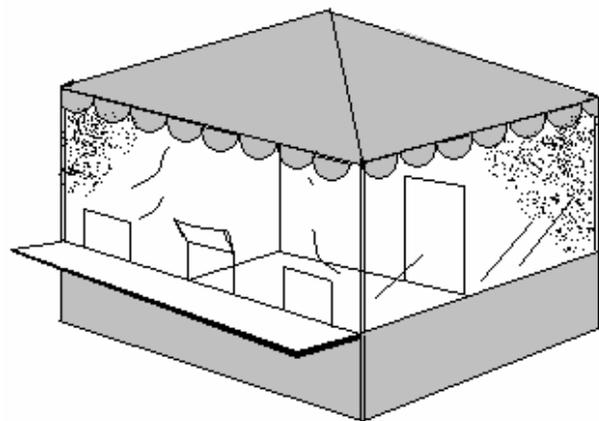


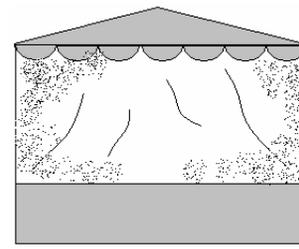
Booth Construction Guidelines:

- Booth must be entirely protected from pests.
- Sides may be screened, solid material or a combination of both.
- Screen must be 16 mesh or smaller.
- Top must be constructed of waterproof material.
- Entrance/exit must be protected with solid or screen flap.
- Service window(s) must be no larger than 18 x 18 inches.
- Openings larger than 18 x 18" must be protected with an **approved** air curtain (fan). Air curtains must cover the entire opening and effectively prevent flying insects from entering the booth.
- Booth must be inspected and meet the requirements of the Metro Fire Marshal.



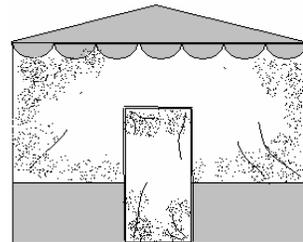
FRONT

Service windows must be no larger than 18 by 18 inches.



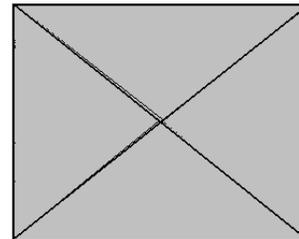
SIDE

Sides may be solid covering or partially screened.



REAR

All doors must be fully covered with flap made of solid material or screen.



TOP

Top of booth must be canopy or equal solid type covering.

An enclosed booth must be used wherever potentially hazardous foods are prepared, such as but not limited to the following:

- Meat (Beef, lamb, etc.)
- Pork
- Poultry
- Seafood
- Dairy
- Any food of animal origin
- Cooked potato & Rice products

Foods from unapproved sources such as homes or unlicensed establishments are prohibited.

Food Protection Services

Requirements For Temporary Food Events



**Metro Public Health Department
Nashville, Tennessee**

William S. Paul, M.D., M.P.H.
Director of Health

**Metro Public Health Department Requirements
Regarding Food For Temporary Events***

FOOD BOOTHS

1. All food must be dispensed from a booth or enclosure approved by Food Protection Services.
2. Booths wherein cooking, portioning, preparing, or handling of foods occur must be a complete enclosure with mesh walls, solid ceiling and a cleanable floor surface. Asphalt and concrete are considered acceptable surfaces for street fairs. The walls can be interrupted by an opening on one side that is only used for serving. The opening must be no greater than 18 inches square.
3. All enclosures where there is cooking shall meet the Metro Fire Marshal's requirements.
4. All counters or tabletops shall be 30 inches above the ground.
5. A nonabsorbent, smooth, easily cleanable work surface must be provided within the enclosure where food is prepared or handled. Such equipment should be properly elevated by tables or similar structures. Commercial cutting boards are recommended.
6. Only authorized personnel shall be allowed inside the work and service areas.
7. The premises and all equipment shall be maintained in a clean and sanitary condition at all times.
8. Provide an adequate fire retardant ground cover for the entire tent area. (Vinyl laminated, fire retardant tent-top fabric)

UTENSILS AND EQUIPMENT

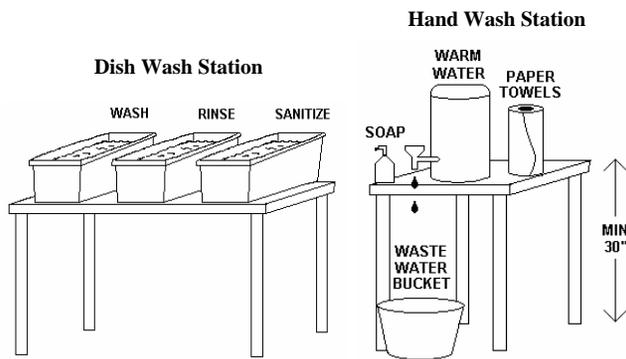
1. The use of single service utensils is recommended.
2. Provide adequate facilities for washing, rinsing and sanitizing utensils. Provide three large containers; one for washing, one for rinsing and another for sanitizing utensils. Use one tablespoon of bleach for every gallon of bleach for the sanitizing solution. Utensils must remain in the sanitizing solution for 60 seconds.
3. Provide an adequate supply of hot water for washing utensils and hands (water to be from an approved source).
4. All food and beverages shall be protected from unnecessary handling and shall be stored, displayed and served so as to be protected from contamination. Sneeze guards are required to protect all unwrapped food displayed to the public. All food and containers shall be stored at least 6 inches off the ground.
5. Condiment containers shall be pump type, squeeze containers or single service packets.
6. An adequate number of leak proof garbage containers with covers shall be provided and regularly serviced.
7. Wastewater and other liquid waste, including waste from ice bins, drink bins and utensil washing containers must be drained into a leak proof container/holding tank or disposed into an approved sewage system. **DO NOT** discard onto the ground.

FOOD

1. All food must be from an approved source. **NO FOOD PREPARED AT HOME SHALL BE SOLD OR GIVEN AWAY.**
2. Ice intended for consumption shall be properly protected and stored separately from ice used for refrigeration purposes.
3. Temperature controls shall be provided for all potentially hazardous foods. Provide bayonet type stem thermometers for checking temperatures.
 - a) Cold foods must be 41°F or below.
 - b) Food held hot must be 140°F or above.
 - c) Cooking temperatures:
 - i. Seafood, fish, and eggs—145°F
 - ii. Ground beef and pork—155°F
 - iii. Chicken—165°F

PERSONNEL/HYGIENE

1. All food handlers must wash their hands with soap and water prior to the start of food preparation activities and especially after visiting the restroom, after eating, drinking or smoking and upon entering the food preparation area.
2. All food handlers shall wear clean outer garments and hair restraints.
3. Plastic disposable gloves must be worn at all times while in the food preparation area. Whenever practical, food handlers shall use suitable utensils to minimize hand contact.
4. Each booth must provide at least one 5-gallon container equipped with a spigot for dispensing warm water to be used for hand washing purposes.
5. A soap dispenser and disposable towels shall be provided at each designated hand washing station.
6. Liquid hand sanitizer must be utilized immediately after washing hands.
7. **Do not eat, drink or smoke in the food preparation area.**



CHECK LIST FOR FOOD CONCESSIONAIRES

- ___ Liquid Soap
- ___ Bleach
- ___ (2) 5-gallon covered water containers with spigot
- ___ 3 large plastic containers for utensil washing
- ___ Paper Towels
- ___ Sanitizer test strips
- ___ Plastic Disposable Gloves
- ___ Several extra serving spoons, spatulas, tongs, etc.
- ___ Cutting Boards
- ___ Hair Restraints (hat)
- ___ Plastic wrap for covering food
- ___ Pallets/shelving for storage of food and single service items
- ___ Adequate amount of preparation surfaces that are easily washable
- ___ Plastic garbage bags
- ___ Equipment for heating water
- ___ At least 10 gallons of potable water
- ___ Bayonet type food thermometer
- ___ Tent/Screening
- ___ Tubs/Barrels for retaining all waster water

* **ADDITIONAL GUIDELINES MAY APPLY TO THE TENNESSEE STATE FAIR**

Note: Temporary permit fees are \$30 per establishment that will be collected in cash during the event.

For additional information contact:
**Food Protection Services
Metro Public Health Department
311 23rd Ave North
Nashville, TN 37203
Phone: (615) 340-5620
Fax: (615) 340-2109
E-mail: steve.crosier@nashville.gov**