

## TEMPORARY FOOD PERMIT PACKAGED GOODS

Temporary food permits for bake sales are issued to sponsoring agencies by the Shelby County Health Department with the following requirements:

1. Application and fee payment, if applicable, of \$30 must be made to the Germantown Festival as a additional Fee if you are selling packaged foods at your booth.
2. The place of the sale must comply with zoning regulations. Water and restroom facilities must be available.
3. All items must be sold whole or previously packaged in the home of the preparer under the revised April 17, 2017 Changes to the Domestic Kitchen Laws Regulations Tennessee's Cottage Food Industry.
4. Home preparation of items is limited to cakes, cookies, pies, pastries, bread or candy, no cream filled pastries, nor custard pies are permitted. All such potentially hazardous foods must be prepared at site (requiring annual food service establishment permit) or at a permitted commercial establishment. No **home canned food** of any type are allowed, except jams, jellies, and preserves.
5. All potentially hazardous foods must be kept below 41 degrees Fahrenheit or above 135 degree Fahrenheit.
6. Ice may be used to keep foods cold, but the food must not be submerged in water.
7. Drainage from ice bins, etc., must be contained to avoid attracting flies or causing other unfavorable conditions.
8. Labeling must list the ingredients, allergen, company name, address and lot number under the revised April 17, 2017 Changes to the Domestic Kitchen Laws Regulations Tennessee's Cottage Food Industry.
9. There can be no more than two (2) permits issued for the same location and to the same person or organization in any six (6) months period. Each temporary permit can be issued for a maximum of 14 consecutive days.

# GUIDE/CHECKLIST FOR TEMPORARY OPERATIONS

## A. PERSONNEL

1. Hand washing as needed by approved method-- fingernails, short and clean, no cuts or sores on hands.
2. In handling food, use of bare hands is prohibited; use utensils or plastic gloves.
3. Personnel free of illness and/or infection.
4. Workers preparing food, not at same time cleaning, disposing of garbage, or handling money, etc.
5. Smoking by workers is prohibited in food preparation area.
6. Eating or drinking by workers is prohibited in food preparation area.
7. Clean outer garments, hair restraints, beards, and mustaches restraints are required.

## B. FOODPREPARATION

1. All food (ice) from an approved source, wholesome, not adulterated--no home food products used, including relish and pickles.
2. Potentially hazardous food (PHF) handled properly-- kept hot, above 135 degrees Fahrenheit or cold, below 41 degrees Fahrenheit, rice and bean dishes considered PHF--metal-stem (probe) thermometer or check temperatures.
3. Adequate refrigeration (cooling) on hand.
4. Prepared hot food sold immediately or kept at required hot holding temp.
5. Limit menu items and prepare food so at "warm" temperatures only short time and to avoid leftover.
6. Handle uncooked (raw) food separately from cooked food to avoid cross contamination.
7. Eggs--if used in food preparation, be sure that the finished product is thoroughly cooked.
8. Raw fruits, vegetables washed thoroughly before use or sale.
9. Keep food preparation and food contact (work) surfaces clean.
10. All food properly covered--protection from dirt, insects, handling by customers, other contamination.

C. **FOOD SERVICE**

1. Use proper utensils (tongs, spoons, etc.) to dispense or place food on plates.
2. Keep serving counters clean.
3. Single-service items handled properly--dispensed in vertical holders so only handle touched by consumer.
4. Single-service items properly stored, off ground--partially used cartons (packages) protected from contamination (dirt).
5. Ice handled properly--no submerged containers--ice used for drinks shall be dispensed by a scoop or tongs and be used only for consumption.
6. Sugar (sweetener) in individual packets or closed (pour) container.
7. Condiments (ketchup, mustard, relish, etc.), when self-served by consumer, in squeeze containers with pumps or in individual packets.