

**Fannin County Health Department**  
**Temporary Food Booth/Stand Requirements**

1. A temporary food permit must be purchased for each booth/table
2. Permits are \$25 each unless Nonprofit (**501c3** MUST be provided)
3. Permits must be received 5 days prior to the event
4. All workers must have a current approved food handler card or the person in charge must have an approved food manager certificate
5. No home prepared food allowed- Do **NOT** make/cook food at home
6. Only commercially prepared meats are allowed
7. Ice for human consumption shall not be used to cool food products or drink containers.
8. Adequate equipment must be available to maintain cold food at 41 degrees Fahrenheit or below, to reheat food rapidly to 165 degrees F or above, and to maintain hot food at 135 degrees F or above.
9. An accurate food product thermometer (metal stem thermometer) must be available and used to measure internal temperatures of potentially hazardous foods (meat, fish, milk, eggs) it must be scaled 0-220 degrees F.
10. Handwash facilities with water, soap and individual disposable towels shall be provided for employee handwashing. The handwash facility may consist of a container of water with spigot and catch pan or two separate basins, one for washing and one for rinsing. Chlorine bleach at 100ppm will be used as a sanitizer (1 tsp of bleach per 2 quarts of water = 100ppm) for wiping cloths and sanitizing hands (a chemical test kit must be available on-site).
11. Water shall be available and come from an approved source.
12. Food stands shall have at least 3 sides to prevent entry of unauthorized personnel into the service area. Booths shall have overhead protection and flooring.
13. Garbage held inside the booth shall be placed in durable, cleanable, leakproof, insect-resistant containers, which are lined with a plastic or wet strength bag. Containers shall be cleanable, have tight-fitting lids/doors/covers.
14. Only single-service articles, such as plastic cups, lids, containers, bags and similar artless, intended and designated for contact with food will be used. Utensils and/or deli papers and disposable plastic gloves shall be used.
15. Hair restraints must be worn (caps, hats, nets, or visors) during food preparation.

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