

# PARSONS PEAVINE ARTS & CRAFTS FESTIVAL

P.O. Box 128  
Parsons, TN 38363

[parsonspeavinefestival.com](http://parsonspeavinefestival.com)

(731) 847-6359  
Fax (731) 847-9272

---

---

## FOOD VENDOR GUIDELINES & APPLICATION

### Entry Deadline: September 1st, 2010

- Check-in time, directions to the event, and sign-in location will be provided once your application has been approved.
- All food vendors must have a minimum of one 5# ABC fire extinguisher in booth.
- Vendors shall provide a list of items they propose to sell.
- This festival is a "rain or shine" event.
- Vendors will be notified by phone of acceptance into the festival.
- Fees are non-refundable once a vendor has been accepted, unless approved by festival steering committee.
- All dimensions are outside dimensions. Booths will only be sold in the dimensions listed, but you may purchase multiple spaces.
- All vendor booths should be attractive from all sides and to distract from the booth next to you.
- No animals will be allowed in booth spaces.
- All extension cords must be in good repair and have proper grounds.
- Any person or persons working the booth must have a neat appearance and shall not wear any clothing with messages or artwork that is distressful.
- We reserve the right to bar any clothing, exhibit, or product that could be considered offensive.
- Garbage must be bagged and ready for pickup at scheduled pickup times.
- You must provide your own garbage cans.
- Only your approved menu items are to be sold.
- The Health Department will issue permits for a cost of \$30.00. Do not send this money to the Festival. It should be paid directly to the Health Department when you arrive. For more information, contact Bradley Dodd, Decatur County Health Department, (731) 852-2461
- A signed application constitutes a contract to follow all rules and regulations and is a commitment to participate.
- Exhibitors must furnish their own tables, skirting, chairs, canopies, tents, and extension cords.
- Alcoholic beverages and illegal drugs are prohibited.
- Vendors must be ready to open at 11:00 a.m. Friday, September 17, 2010.

# Temporary Food Service Event (TFSE) State of Tennessee

**DEFINITION:** TFSE is any event occurring on more than one (1) and up to fourteen (14) consecutive calendar days. If the EVENT exceeds one (1) day, all food service operations must be inspected and permitted regardless of the amount of time food service operation occurs. Preparation of food is included when calculating number of days of the event (Tennessee Food Service Establishment Law and Regulations, TN Dept. of Health)

## 1. Notification

TFSE operators should notify the local county health department for guidelines and assistance prior to the scheduled event. For more information, contact Bradley Dodd, Decatur County Health Department, (731) 852-2461

## 2. Permitting

Upon compliance with regulations and payment of fee (currently \$30) a permit will be issued and must be conspicuously displayed by the food vendor.

## 3. Minimum Requirements

- Enclosures must be present (screening, etc.) to protect the food preparation and service areas from insects, birds, and dogs. Screening shall be 16 mesh to the inch or more. Service windows shall be solid or screened or provided with fans installed to restrict the entrance of insects. Total enclosures will not apply to non-potentially hazardous food operations.
- Handwashing facilities must be present and convenient to all food handlers. This facility must consist of warm running water, soap, and individual paper towels. Non-potentially hazardous food operations may use alternate hand cleansing methods.
- Sanitizing facility of 3 sinks or 3 containers with potable water and sanitizer.
- Wastewater must be caught and disposed of properly.
- Food must come from an approved source. Home-prepared food is prohibited. Food must be covered and protected at all times and enough facilities must be present to maintain product temperature of 41 degrees or below or 140 degrees or above at all times when in holding. Proper internal cooking temperatures must be met.
- Solid waste must be disposed of properly.
- Customers must use single service articles unless proper sanitizing facilities are present to wash, rinse, and sanitize dishes, etc.
- Floors, walls, and ceilings should be clean and able to minimize dust circulation.
- Food contact surfaces and equipment must be clean and free of contamination.
- Personnel must maintain high degrees of personal cleanliness and good hygienic practices. No one with infectious cuts or other infections shall work with food operations. No one with any disease or disorder, which may be passed and borne with food, shall be present in the food preparation and service area.

## 4. Other Requirements

Other requirements may be ordered if needed.

# **TWO CATEGORIES OF FOOD**

## **(Potentially Hazardous and Non-Potentially Hazardous)**

### **Potentially Hazardous Food:**

Food in which microorganisms (bacteria, viruses, parasites, and fungi) can grow rapidly. This type of food often has a history of being involved in foodborne illness outbreaks, has potential for contamination due to methods used to produce and process it, and has characteristics that generally allow microorganisms to thrive. Potentially hazardous food is often moist, contains protein, and has a neutral or slightly acidic pH. Food handlers should take extra precautions to ensure that these types of food are handled and processed properly, are kept at proper temperatures, and that good personal hygiene is practiced.

#### **Examples:**

- Milk and milk products
- Meats such as beef, pork, lamb
- Fish
- Cooked potatoes
- Cooked rice
- Cooked beans
- Bean sprouts and sprout seeds
- Eggs
- Poultry
- Shellfish and crustacea
- Tofu
- Sliced melons
- Possible other foods (check with health authority)

### **Non-Potentially Hazardous Food:**

All other foods fall into this category.

#### **Examples:**

- Cotton candy
- Shaved ice mixtures
- Candy apples
- Dry beans and dry ice
- Lemonade
- Pork skins
- Peanuts
- Funnel cakes
- Most baked cakes and pies
- Pickles
- Hot dogs are considered in this group, but product temp must be met
- Cornbread and other breads
- Popcorn
- Fried pies
- Other foods

**For more information, contact**  
**Bradley Dodd**  
**DECATUR COUNTY HEALTH DEPARTMENT**  
P.O. Box 178  
Decaturville, TN 38329  
Phone (731) 852-2461  
Fax (731) 852-3794

# PARSONS PEAVINE ARTS & CRAFTS FESTIVAL

P.O. Box 128  
Parsons, TN 38363

parsonspeavinefestival.com

(731) 847-6359  
Fax (731) 847-9272

---

---

## FOOD VENDOR APPLICATION

Vendor Name \_\_\_\_\_

(Vendor name is the official contact and that name will appear on exhibitors' list given to the public.)

Business or individual name \_\_\_\_\_

Street address \_\_\_\_\_

City, state, zip \_\_\_\_\_

E-mail address \_\_\_\_\_ Website \_\_\_\_\_

Food to be sold \_\_\_\_\_

### Application and Booth Space Rental Fee

\_\_\_\_\_ 10 x 12 Booth Space: Free if I certify that I am a Tennessee resident and that my annual sales is less than \$3,000.00  
(Booth space shall include trailer tongues, doors, tables, and awnings. No extra space provided)

\_\_\_\_\_ 10 x 12 Booth Space: \$50.00 (if above does not apply) \_\_\_\_\_ Additional 10 x 12 Booth Space: \$25.00  
(Booth space shall include trailer tongues, doors, tables, and awnings. No extra space provided)

\_\_\_\_\_ Electricity: \$20.00

### Select method of payment:

\_\_\_\_\_ Check enclosed \_\_\_\_\_ Money order enclosed

**Do you require electricity?** (Yes / No) \_\_\_\_\_ Voltage \_\_\_\_\_

If yes, please list your electrical needs and the voltage required for each item that will require electricity. You will be responsible for extension cords and any other electrical connections needed. Extension cords must be heavy-duty. You must specify your voltage on this application. (20 AMP service is all that will be available.)

**Have you participated in other festivals, shows, etc?** \_\_\_\_\_

If so, please list two: \_\_\_\_\_

Please submit three pictures of work and two pictures of booth.

**Security:** Security will be on site Friday night. However, this is only a precautionary measure and the City of Parsons or the festival committee will not be held liable for theft or damage.

**Liability:** The City of Parsons, Cultural and Performing Arts, and the Festival Committee will assume no responsibility for theft or damage of equipment or merchandise during your participation in this event. Please do not leave your booth unattended.

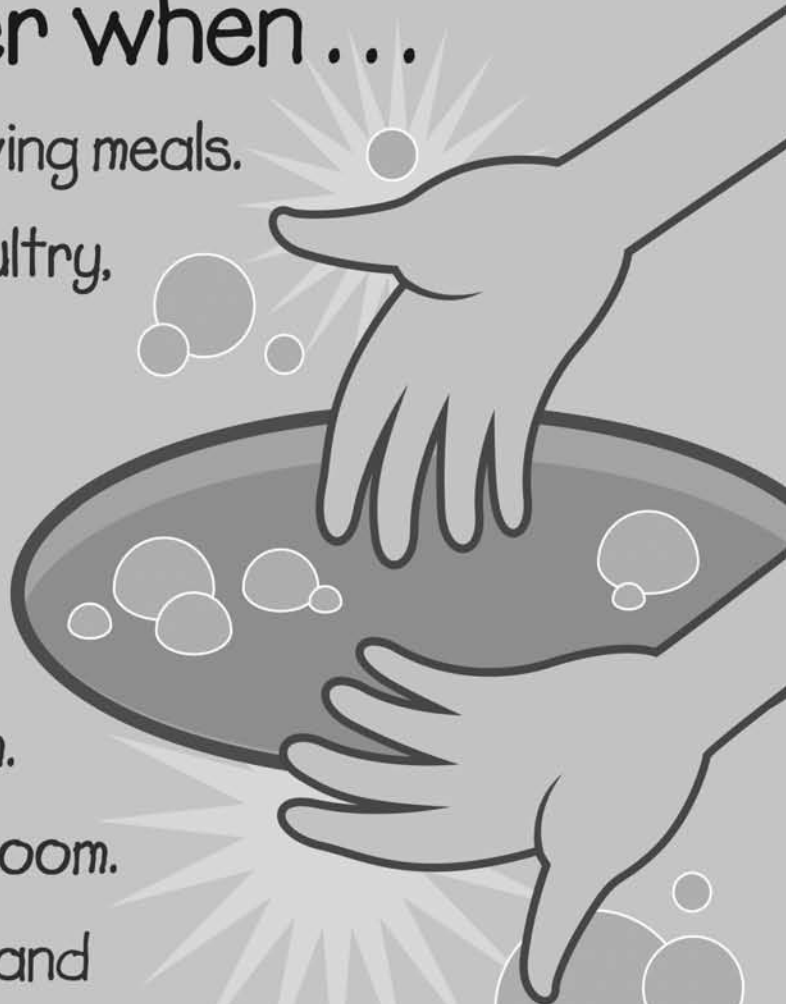
Signature \_\_\_\_\_

Please mail application to: **City of Parsons Peavine Arts & Crafts Festival**  
**P.O. Box 128, Parsons, TN 38363**

# Remember

to wash hands  
with soap and warm running  
water when ...

- Preparing and serving meals.
- Preparing meat, poultry, and fish.
- Feeding an infant.
- Eating or drinking.
- Changing diapers.
- Using the bathroom.
- Helping in the bathroom.
- Sneezing, coughing, and wiping runny noses.
- Coming in contact with body fluids.



USDA is an equal  
opportunity employer  
and provider



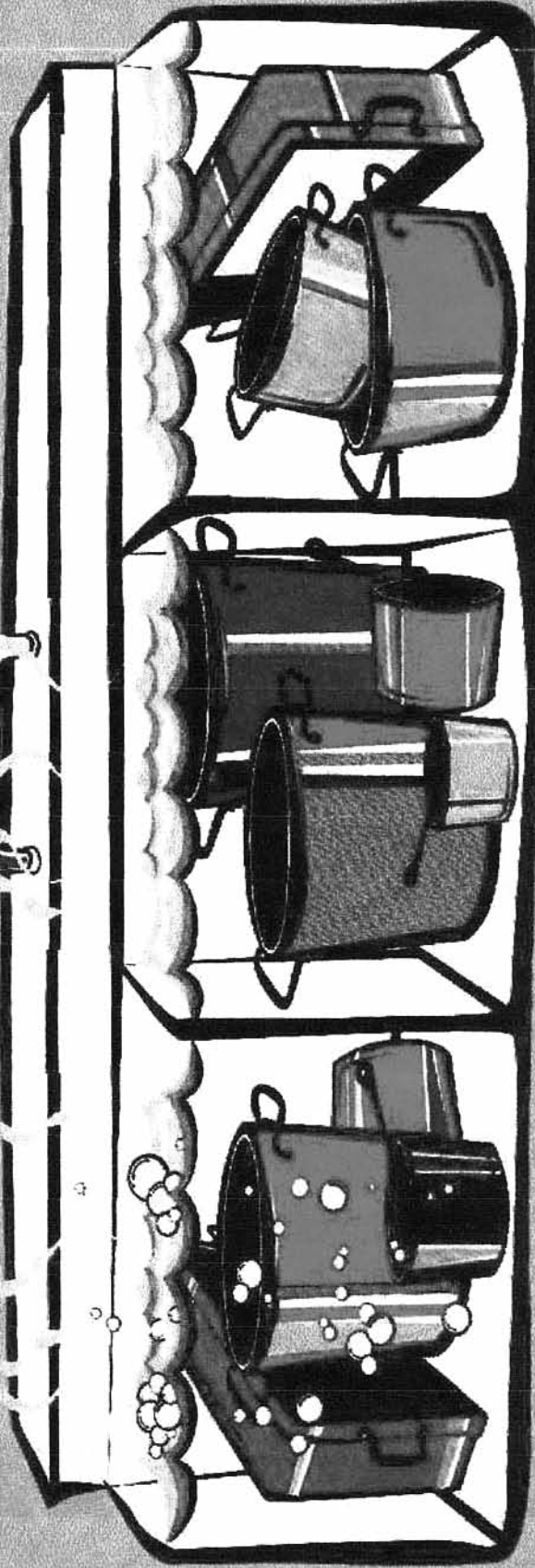
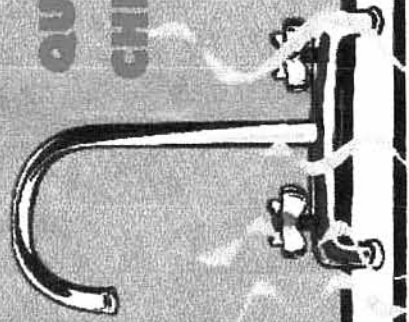
2004  
ET 53-04(A)

# MANUAL DISHWASHING

QUATERNARY AMMONIA- 200ppm

CHLORINE (BLEACH)- 50-100 ppm

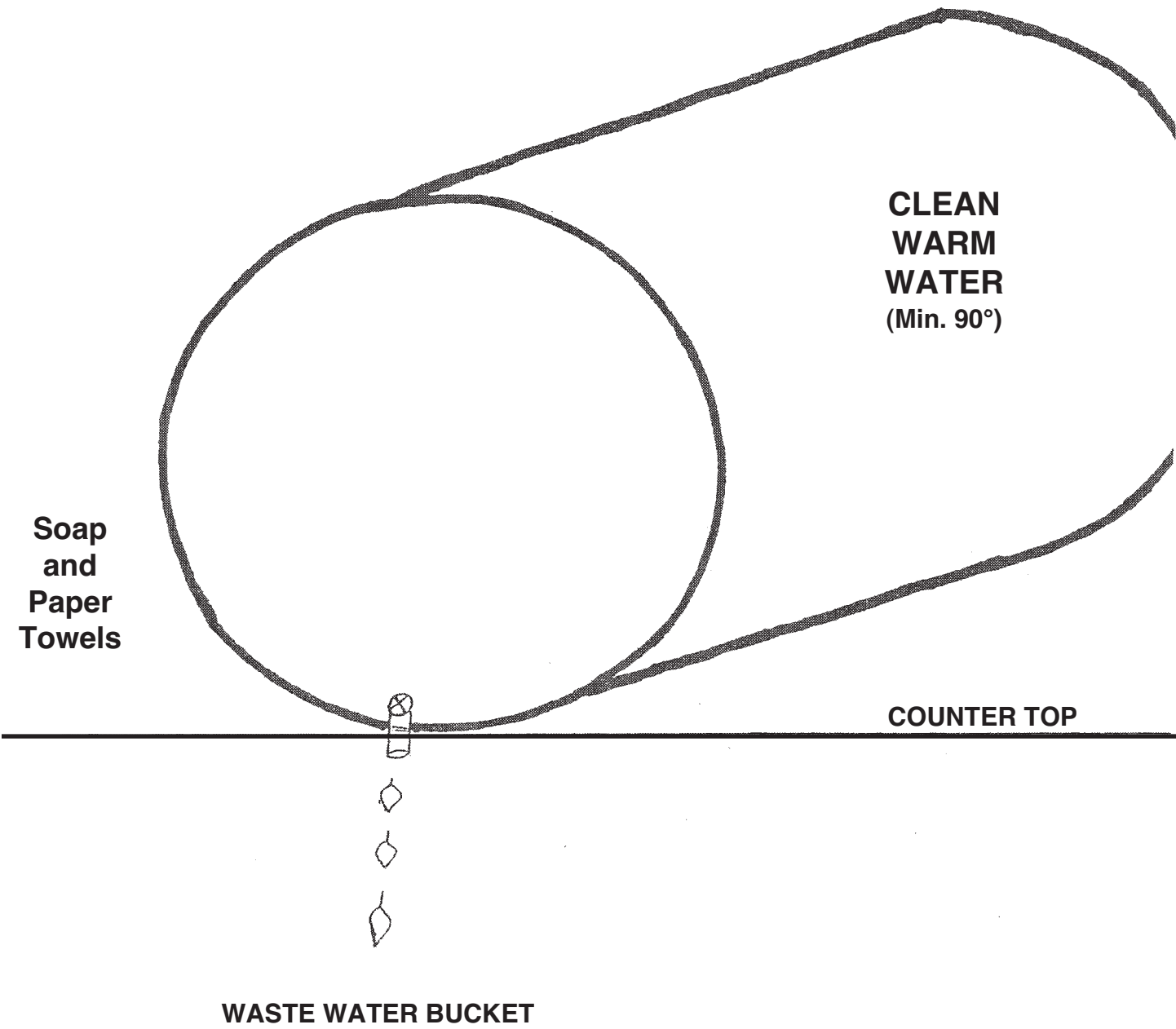
IODINE- 12.5 ppm



WASH

RINSE

SANITIZE



**CLEAN  
WARM  
WATER  
(Min. 90°)**

**Soap  
and  
Paper  
Towels**

**COUNTER TOP**

**WASTE WATER BUCKET**