

Temporary Food Establishments FD 204

Course Overview

Special events, such as traveling fairs, carnivals, circuses, multicultural celebrations, special interest fundraisers, restaurant food shows, national special security events and other special events are an extremely popular tradition across the country and are held at an increasing frequency. Many of these events have temporary food establishments (TFEs) with high risk food operations engaging in extensive preparation of raw ingredients; processes that include the cooking, cooling, and reheating of potentially hazardous foods; and advanced preparation of food days prior to service. The TFEs operate either indoors or outdoors and often have limited physical and sanitary facilities available. These TFEs present special challenges to regulatory authorities that have the responsibility to license, permit and inspect them.

OFFERED BY



The Center for Agriculture and Food Security and Preparedness

The University of Tennessee
College of Veterinary Medicine
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TARGET AUDIENCE

The target audience is federal, state, tribal, territorial, and local food regulatory officials who are responsible for conducting application reviews and inspections of temporary food establishments.

Course Length

The course will be 16 hours in length. (1.5 CEU)

Day 1

Module #	Course Title	Time (hrs)
1	Course Introduction and Definition of a TFE	1.50
2	Responsibilities and Planning Associated with TFEs	1.50
3	Public Health Risks Associated with TFEs	1.50
4	TFE Application Evaluation	3.00

Day 2

Module #	Course Title	Time (hrs)
5	Facilities and Equipment	2.50
6	Inspections and Evaluations	3.00
7	Large Scale TFEs	2.00
8	Course Summary and Administration	1.00

FEES

Participants who are local, state, federal, tribal and territorial employees or officials can take the Temporary Food Establishments course at no cost. For all other participants, the cost of the web course is \$75.00 US each or three (3) courses for \$150.00 US. Instructor led courses fees vary due to cost of materials and course production. Please contact us for costing information.

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