

WEST WINDSOR TOWNSHIP HEALTH DEPARTMENT

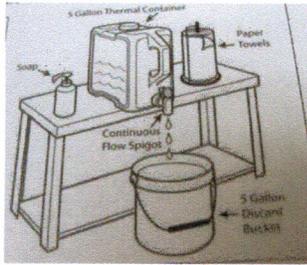
REQUIREMENTS FOR TEMPORARY FOOD LICENSES

The West Windsor Township Health Department licenses and inspects all temporary and mobile food handlers for compliance with Chapter 24, (N.J.A.C. 8:24). Please review the following guidelines.

1. Completed applications must be received at least thirty (30) days prior to the date(s) of the event.
2. Plan your menu carefully. The preparation of *potentially hazardous foods* (any food items which consist in whole or in part of milk or milk products, eggs, meat, poultry, rice, fish, shellfish or edible crustacean) is strictly regulated by the New Jersey State Sanitary Code and may be prohibited, if deemed necessary. All potentially hazardous foods must be maintained at safe temperatures.
3. Safe *cooking* temperatures for *potentially hazardous foods* are as follows: 130°F for rare steak or roasts; 145°F for fish, meat, pork and game animals; 155°F for ground meat/fish, injected meats or raw shell eggs; 165°F for poultry; stuffed fish/meat/or pasta.
4. Safe *holding* temperatures for *potentially hazardous foods* are as follows: 41°F and below for cold holding and 135°F and above for hot holding.
5. Indicating thermometers are required to monitor safe temperatures of *potentially hazardous foods and must be onsite*. A thin-tipped probe thermometer (range from 0-220°F) is needed for thin meats.
6. Foods must be protected from contamination while being stored, prepared, displayed or served. All food must be kept covered when on display or behind a sneeze guard. Overhead protection is needed for exposed food preparation areas.
7. Shellfish tags must be onsite, when applicable.
8. Gloves or utensils must be used to eliminate bare hand contact with all foods.
9. Sternos and steam tables may **NOT** be used for reheating.
10. Condiments shall be provided in squeeze-type containers or single service packets.
11. Ice must be from an approved source. Ice from a home on a private well is prohibited.
12. Hand washing facilities are required and should consist of dispensed water, hand cleaning liquid in a pump dispenser and individual, disposable paper towels. Hand wash stations must be set-up upon arrival, prior to any food preparation or service.
 - a. Risk Type 2 and 3 must have a hand wash station.
 - b. Risk Type 1 may use containers with pre-moistened towelettes
13. A “wash, rinse and sanitize station” shall be provided for utensils, pans, and equipment used onsite. An approved means of sanitization is 1/3 cup of bleach per 5 gallons of warm water. Test strips are required.
14. Dust and/or mud control may be necessary for the ground surface of the food preparation area if conditions warrant.
15. State Law prohibits the home preparation or storage of foods used for retail use.

REQUIREMENTS FOR A TEMPORARY FOOD EVENT DO YOU HAVE?

HAND WASH STATION Risk 2 & 3



Hand Sanitizers do not replace the requirements for a temporary hand washing station

AND →

HAND WIPES Risk 1,2 & 3



FOOD MONITORING THERMOMETERS Do you need a Thin Probe Thermometer?



A thin probe thermometer is needed to monitor thin foods (ex. meat patties and fish fillets)

REFRIGERATION THERMOMETERS

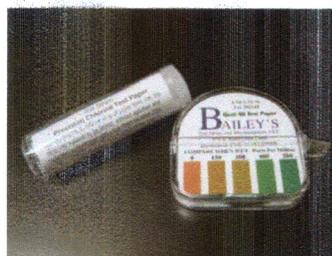


SANITIZER: BLEACH OR QUATS



TEST STRIPS

Do the test strips match your sanitizer?



SEE APPLICATION FOR COMPLETE REQUIREMENTS AND REMINDERS

CALL WEST WINDSOR TOWNSHIP HEALTH DEPARTMENT AT 609-936-8400 FOR ADDITIONAL INFORMATION

WEST WINDSOR TOWNSHIP HEALTH DEPARTMENT
271 CLARKSVILLE ROAD · WEST WINDSOR, NJ 08550 · 609-936-8400
2016 APPLICATION FOR A TEMPORARY FOOD ESTABLISHMENT LICENSE

NAME AND LOCATION OF TEMPORARY EVENT _____

SCHEDULED DATES OF TEMPORARY EVENT _____ TO _____

OPERATIONAL HOURS OF TEMPORARY EVENT _____ TO _____

SPONSOR OF THE TEMPORARY EVENT _____

PHONE # () _____ FAX # _____

NAME OF TEMPORARY FOOD FACILITY _____

NAME OF OWNER/OPERATOR OF TEMPORARY FOOD FACILITY _____

OWNER/OPERATOR'S MAILING ADDRESS _____

OWNER/OPERATOR PHONE # _____ FAX _____

PERSON IN CHARGE OF FOOD HANDLING: _____
(Include food manager's certification)

BASE OF OPERATION: _____
(Location of food preparation and storage prior to the event)

PLEASE CIRCLE RATING OF INSPECTION: Satisfactory Conditionally Satisfactory

THIS APPLICATION IS NON-REFUNDABLE AND NOT TRANSFERABLE BETWEEN EVENTS

FEES:

TAX EXEMPT NUMBER (IF APPLICABLE) _____

APPLICATION NOT COMPLETE WITHOUT FEE

Events that begin Monday through Friday (before 5pm)-----\$65.00

Events that begin Saturdays, Sundays, Legal Holidays or after 5:00 pm-----\$80.00

Late Fee: Any application completed less than 7 calendar days prior to operation----\$50.00

The undersigned has read the attached Health Department requirements for Temporary Food Licenses. The undersigned agrees to operate the aforementioned food establishment in accordance with all applicable state and local laws and regulations.

Signature: _____ Date: _____

Print Name: _____

For Office Use Only: Interview conducted with: _____ on _____

FOR OFFICE USE ONLY:

LICENSE # ISSUED: _____ PAID \$ _____ CHECK #: _____ CASH: _____

TEMPORARY FOOD EVENT QUESTIONNAIRE

Menu item Describe in detail	Quantity	Served Hot or cold	Equipment used onsite	Arrive at event Hot, cold, or frozen
Indicate sources: Ice Potable Water				

- List of Sources(s) where food will be brought from and purchased:

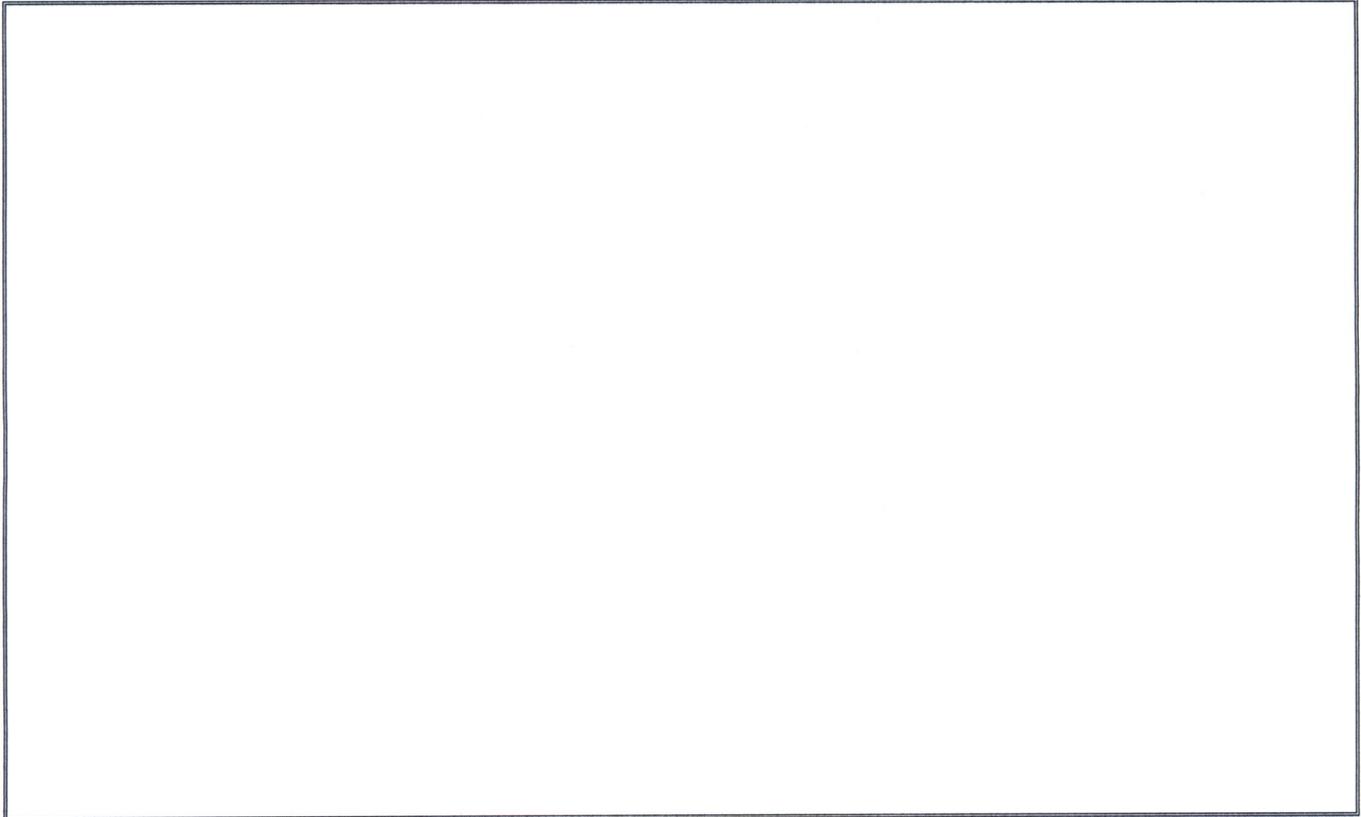
- Will food preparation be conducted off-site of the event? YES NO
- If yes, where will the foods be prepared? (NOTE: FOODS CANNOT BE PREPARED AT HOME)

- How are food temperatures maintained during transport?

- How will potentially hazardous hot foods be held at 135°F and above?
of units: Steam Table _____ Sterno _____ Grill _____ Other _____
- Will a refrigerated truck be used for cold food storage? YES NO
- How will potentially hazardous cold food be kept at 41°F or below?
units: Refrigerator _____ Freezer _____ Ice Chest _____ Other _____
- What materials will be used for overhead protection? _____
- What equipment will be used to protect food on display?
Sneeze Guards _____ Covers _____ Other _____
- How will wastewater be disposed of from your food facility operation? _____

Provide a sketch below of the proposed layout including all key food equipment.

Show the following: hand wash station, three-basin utensil wash set-up, food prep, storage and display areas.



REMINDERS! KEEP A COPY FOR YOUR REFERENCE

- THERMOMETERS! Place them in coolers, refrigerators, and hot boxes.
- Stem-type indicating thermometers must be available.
- Sanitizer test strips must be available.
- Food and money should be handled by separate personnel.
- Hair restraints (hair nets or baseball-type caps) are needed for food handlers.
- Food handlers may not smoke or eat while engaged in food handling.
- Food/ Supplies must be stored off the floor/ground.
- Exposed lighting must be protected from breakage.
- Electrical cords must be properly located to prevent tripping hazards.
- To prevent burn accidents - grills, fryers and hot equipment should be located where the public will not easily gain access.