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GUIDELINES FOR TEMPORARY FOOD ESTABLISHMENTS

PERMIT INFORMATION

Application of permit must be submitted 10 days prior to the event. Contact the Health Department for additional information if necessary. There is a fee of \$75.00 per event or a yearly fee of \$125.00.

Vendors shall be versed in Chapter 24 (N.J.A.C. 8:24) "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines". Copies are available on the NJ Department of Health website at: www.state.nj.us/health/eoh/foodweb

***Enclosed please find new temporary application. Pay particular attention to the new commissary section and complete form in its entirety.**

COMMISSARY OWNER/OPERATOR MUST SIGN APPLICATION WHERE INDICATED.

NOTE: *Not all foods are permissible at temporary events. No more than 3 potentially hazardous foods of animal origin will be allowed unless you can prove adequate holding temperatures. Raw seafood or shellfish are prohibited.*

As of January 2, 2010 all temporary retail food establishments that are involved with cooking, cooling, and reheating of 3 potentially hazardous foods, shall have at least one employee onsite with a food safety certificate. (i.e. – Servsafe, National Registry of Food Safety Professionals or Thompson Prometric Certification)

Permits will be issued upon completion of pre-operational inspection.

DEFINITION

"Potentially hazardous food (PHF)" means a food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting:

- 1. The rapid and progressive growth of infectious or toxigenic microorganisms;***
- 2. The growth and toxin production of *Clostridium botulinum*; or***
- 3. In raw shell eggs, the growth of *Salmonella enteritidis*.***

PHF includes an animal food (a food of animal origin) that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; and garlic and oil mixtures that are not acidified or otherwise modified at a food processing plant in a way that results in mixtures that do not support growth as specified under the first paragraph of this definition.

FOOD PROTECTION

- All food preparation must be done in the booth or in an approved kitchen facility. ***HOME PREPARATION OF POTENTIALLY HAZARDOUS FOOD IS NOT ALLOWED.***
- Menu items shall be listed on the application for the temporary or seasonal food establishment license and be approved by the Health Inspector **prior** to the event.
- All menu items shall be transported, stored and served in a manner that meets the requirements of the NJ State Sanitary Code Chapter 24. **NOTE: Menu items that do not meet these requirements will not be approved by the Health Inspector and can not be served to the public.**
- Bare hand contact with ready-to-eat foods is not allowed.
- The following are acceptable methods for handling ready-to-eat foods:
 - Single use gloves
 - Deli tissue
 - Spatulas
 - Tongs
- All food must be covered and protected from contamination.
- Roofing/canopy is required over all food preparation areas, **excluding grills, fryers, and pre-packaged items.**
- All preparation and cooking of foods must be done towards the back of the booth away from the customer.
- Equipment must be separated (roped off) from the public by at least 4 feet to protect the public from burns, etc.
- All ice must be from an approved source.
- Recommendations for cold holding of potentially hazardous foods:
 - Mechanical refrigeration; or
 - Ice chest with ice from an approved source.
- Use 3 compartment system for manual washing, rinsing and sanitizing of utensils. (i.e. dishpans) ***(See figure 1 below)**
- A set of back-up utensils must be provided on site.
- Food on display must be covered, and the public is not allowed to help themselves to open containers. Condiments such as ketchup, mustard, sugar, coffee creamers and so forth shall be served in individual packets or from squeeze containers.
- Food items are to be stored at least 6 inches above the ground.
- Smoking, eating, or drinking in the booth while working is not permitted.
- All non-working, unauthorized persons are to be kept out of the booth.
- A refuse container with a tight fitting lid should be available for garbage.
- Towels used for wiping down counters or table tops shall be kept clean and stored in a container with a 50ppm of bleach and water solution.
- Persons engaged in the preparation of food shall use effective hair restraints. (i.e. hats, hairnets, etc.)

HANDWASHING

- The following are acceptable methods of hand washing:
 - Warm running water from an air pump; or;
 - Thermos with additional items to include soap, paper towels, and a bucket to collect the waste water. ***(See figure 2 below)**
- Liquid waste must be discarded in a sanitary manner.

NOTE: Each individual vendor must have a hand wash set-up – NO SHARING.

TEMPERATURE REQUIREMENTS

- Potentially hazardous food requiring cooking shall be cooked to the specified temperatures below:
 - **135°F for 15 seconds** for vegetables and hot holding of PHF
 - **145°F for 15 seconds** for beef, pork and fish
 - **155° for 15 seconds** for **ground** beef, pork and fish
 - **165° for 15 seconds** for poultry and reheating of PHF
- **A metal stem type thermometer shall be available and used to check the internal food temperatures.**
- Potentially hazardous foods requiring cold holding shall be kept cold at or below **41°F. (This includes cut melons.)**
- Potentially hazardous foods that have been cooked and then refrigerated or frozen shall be reheated to **165°F** throughout before being served or being placed in hot holding equipment.
- Steam tables, warmers, crock pots, and similar hot food holding facilities are prohibited for the cooking or reheating potentially hazardous foods.
- **Fruits and vegetables shall be washed prior to cutting.**

All temporary establishments shall comply with the provisions set forth in Chapter 24 of the NJ State Sanitary Code which are applicable to its operation. If you are unwilling or unable to comply with these provisions, you will be asked to leave the event.

NOTE: Retail food stand may open prior to official inspection provided that the aforementioned guidelines have been met.

Figure 1.

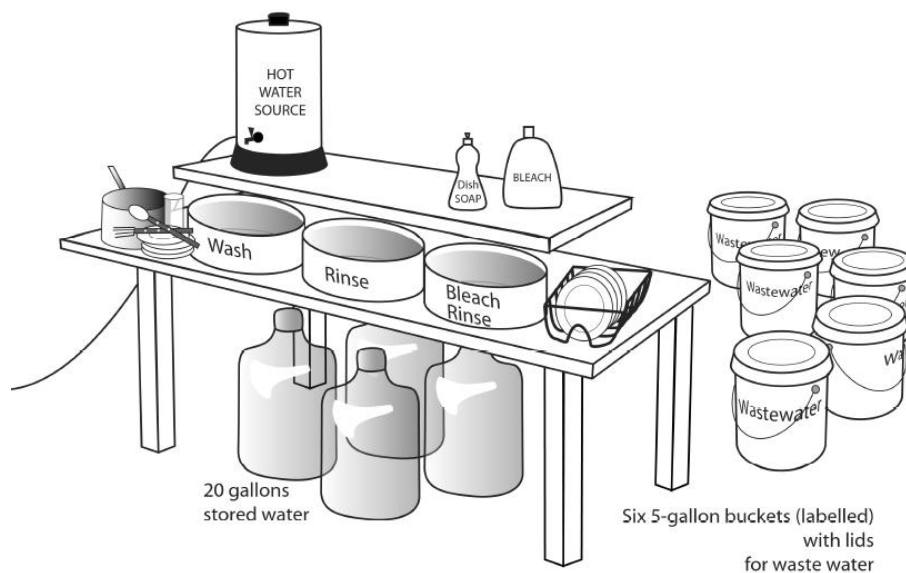


Figure 2.

HANDWASHING STATION

*Use it **OFTEN!***

Use **CLEAN** water jugs:

1. **SANITIZE** with 2 tbsp unscented bleach in 1 gallon of water – **SLOSH** to cover all surfaces.
2. Let **STAND** 5 minutes and **DRAIN**. **DO NOT RINSE!**
3. **FILL** with approved drinking water

