

Colts Neck Health Department
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Food Safety Guidelines for Temporary Food Events

Temporary food sales can present some very real hazards. Vendors have to contend with unfamiliar surroundings, external environmental conditions and the large crowds anticipated at such activities.

The following guidelines are simple but will be strictly enforced. **Inspectors will be on site each day to perform walk thru inspections.** Your cooperation in this regard is greatly appreciated.

- 1) **Food Temperatures:** Cold foods must be held at 41 F. or less. Hot Foods must be held at 135 F. or higher. The entire food product must be kept within these temperature ranges!!
- 2) **Probe type food thermometers:** Must be available to monitor temperatures of hot and cold foods.
- 3) **Wash hands frequently. No bare hand contact** with any ready to eat foods. Use clean tongs, spoons, forks, disposal gloves, tissue paper, etc. Clean clothing and hair properly restrained- A must!!
- 4) Set up in a covered container (with free flowing spigot) an adequate **supply of clean running potable water and a supply of liquid hand soap** to wash hands. (sanitizing hand wipes are recommended in addition, as well)
- 5) **Provide three small tubs with covers to wash, rinse and sanitize small ware.** Each tub shall consist of:1) **wash tub** (detergent and water solution), 2) **rinse tub** (clean water), and 3) **sanitize tub** (1 oz bleach to 1 gallon of water) This sanitizing solution should also be used to wipe down work surfaces during the day using clean paper towels. (commercial sanitizing wipes can also be used *if* approved for food surfaces)
- 6) **Preparation of Potentially Hazardous Foods:** i.e. Custards, creams, pastries, sandwiches, meat, poultry, shellfish and fish must be discussed prior to opening of the stand. This does not apply to hamburgers and frankfurters.
- 7) **No food or food packaging material** is to be stored at or near the ground.
- 8) Ice must be from an approved source. (from a commercial source)
- 9) Exposed food shall not be stored in direct contact with ice.
- 10) Displayed food must be covered or wrapped. No exceptions!!
- 11) **Liquid and solid waste** shall be the responsibility of each vendor. Proper storage and control is expected. i.e.: Do no dump liquid or solid waste on the ground - use pails, buckets, etc.
- 12) Sufficient trash receptacles must be provided.

A copy of these guidelines must be kept at each food stand

Thomas Frank

Health Officer
Township of Colts Neck