

COLTS NECK HEALTH DEPARTMENT

124 Cedar Drive

Colts Neck, New Jersey 07722

732-462-5470 ext. 109

FOOD SAFETY REQUIREMENTS FOR TEMPORARY FOOD VENDORS

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.

Failure to follow these requirements could result in the closure of the facility.

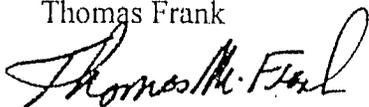
The following guidelines are simple but will be strictly enforced. **Inspectors will be on site each day to perform walk thru inspections.** Your cooperation in this regard is greatly appreciated.

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!! All foods must be first cooked to the proper temperature before being served or hot held.
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 property 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. (hand sanitizers are acceptable – but they do not replace hand washing)
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 and approved by the Colts Neck Health Department prior to the event. This does not apply to hamburgers and frankfurters.
7. **No food or food packaging material** is to be stored at or near the grounds.
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 not dump liquid or solid waste on the ground – use pails, buckets, etc.
12. Sufficient trash receptacles must be provided and covered when not in immediate use.

ALL FOOD SOLD FOR PUBLIC CONSUMPTION MUST BE PREPARED AT OR PURCHASED FROM AN APPROVED/LICENSED FACILITY. PREPARATION OF FOOD IN A "HOME KITCHEN" IS STRICTLY PROHIBITED.

A COPY OF THESE REQUIREMENTS MUST BE KEPT AT EACH FOOD STAND

Thomas Frank



Health Officer

Township of Colts Neck

COLTS NECK TOWNSHIP HEALTH DEPARTMENT
Checklist for Temporary Food Service Events

- _____ Clean outer clothing – apron or uniform, hair restraints
- _____ Plentiful supply of disposable gloves
- _____ Containers to wash-rinse-sanitize kitchenware with lids, plentiful supply of sanitizer
- _____ Five gallon container for hand washing. Container must have a continuous flow spigot
- _____ Container to hold all liquid waste generated at hand wash station
- _____ Pump style soap (bar soap prohibited)
- _____ Disposal hand towels and garbage can(s) with lids
- _____ Dial stem thermometer. Must provide thin probed thermometer for thin massed foods.
- _____ Sufficient container with lids to remove all grease and wastewater
- _____ Serving spoons, spatulas, knives, tongs, scoops, etc.
- _____ Plastic wrap, domes, lids for covering foods
- _____ Sneeze guards
- _____ Platforms for elevating food, food equipment and paper products off ground
- _____ Ground cover (if required)
- _____ Wrapped straws and single service utensils
- _____ Sufficient equipment to keep hot foods hot and cold foods cold
- _____ Ample supply of potable ice and water. If ice is used to keep foods cold the ice must adequately surround the food to maintain required temperature! (41 degrees or below)
- _____ Condiments used by customer are properly protected from contamination