

JEFFREY L. PIERSON
Freeholder

KEVIN L. THOMAS, M.A.
Health Officer
Public Health Coordinator

ALOYSIUS ONWUKA M.D.
Medical Director

CAPE MAY COUNTY DEPARTMENT of HEALTH

4 Moore Road
Cape May Court House, N.J. 08210-1601
(609) 465-1209 after hours (609) 465-1187
Fax: (609) 465-6564



APPLICATION FOR TEMPORARY FOOD VENDOR

OWNER/OPERATOR

OWNER HOME ADDRESS

CITY, STATE, ZIP CODE

HOME TELEPHONE

NAME OF BUSINESS

BUSINESS ADDRESS

CITY, STATE, ZIP CODE

BUSINESS TELEPHONE

BUSINESS FAX

E-MAIL ADDRESS

NAME OF EVENT

DATE OF EVENT

MUNICIPALITY OF EVENT

STREET LOCATION OF EVENT

EVENT COORDINATOR

TYPES OF FOOD TO BE SERVED

By signing this document, I, _____ certify and attest that all the
information provided above is accurate.

Printed Name, Title, Date _____

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GUIDELINES FOR COMPLIANCE WITH CHAPTER 24 SUBCHAPTER 8 TEMPORARY RETAIL FOOD ESTABLISHMENTS

The following guidelines have been established by this Department and must be met during the operation of any Temporary Retail Food Establishment.

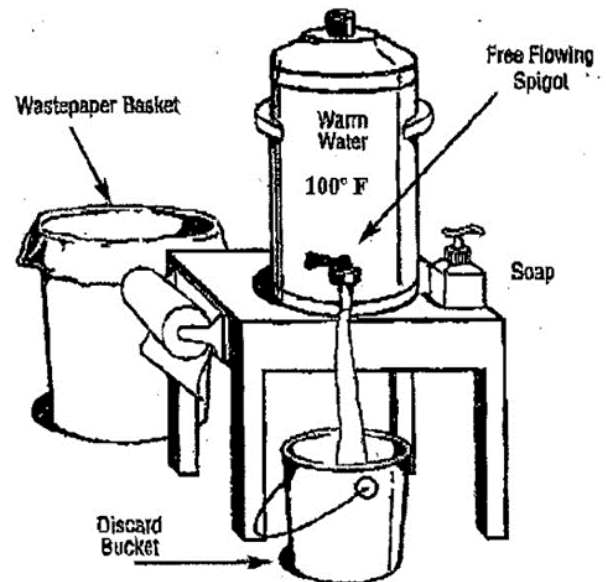
- A. No home preparation of foods are permitted
 - 1. Cake sales at churches are exempt.
 - 2. Non-Profit Organizations selling cakes in front of Supermarkets within one day are exempt.
- B. The preparation of potentially hazardous food shall be prohibited, except that hamburgers, frankfurters, sausage and foods with limited preparation, can be served but must be stored in facilities which maintain foods temperatures:
 - i. All potentially hazardous cold foods must be maintained at 41 degrees or below.
 - ii. All potentially hazardous hot foods must be maintained at 135 degrees or above.
- C. Ice, for use as a food or a cooling medium, must be made from drinking water of an approved source.
- D. All foods on display must be protected from contamination, i.e. covered, use of sneeze guards, tongs, etc.
- E. Hand washing facilities must be conveniently located.
- F. Hand washing facilities may contain a large insulated container with lukewarm water and spigot (such as a 5 gallon Igloo Container). A pan will be needed to catch water, so as not to create a nuisance.
 - i. Soap must be available
 - ii. Paper towels must be available.
- G. Floors must be concrete, asphalt, or if dirt or gravel must be covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to minimize dust and mud.
- H. A container of sanitizing solution (spray bottle or bucket) is required for use on food-contact surfaces. If bleach is used as a sanitizing agent, 1 teaspoon bleach per gallon of water is required, or ¼ tsp. bleach per quart/32 oz. of water (spray bottle.)
- I. Must have extra utensils **or** 3 bins to wash, rinse and sanitize and an area, under the tent or umbrella, to air dry.
- J. A covering is required over the food preparation and display areas. This must consist of a tent or umbrellas.
- K. An adequate stem-type indicating thermometer shall be provided and used to assure the maintenance of proper temperatures for cooking, cooling, hot holding and cold holding of potentially hazardous foods.
- L. Single service items must either be in a container with the handles extending out of the container or placed all in one direction in separate containers.
- M. Gloves must be used for all ready to eat foods
- N. Must have a designated person to handle money, only.
- O. Must have proof of most current yearly inspection, either a copy of inspection report **or** a copy of Rating Placard.

Any other requirement deemed necessary by the Health Authority to protect the Public Health, in view of the particular nature of the food service operation, shall be met (N.J.A.C. 8:24).

HANDWASHING

At least one convenient handwashing facility must be available for handwashing on site at all times. This facility must consist of, at least, a container with 100° F potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels, and a trash container for disposal of paper towels. Employees must wash their hands at all necessary times during food preparation and service.

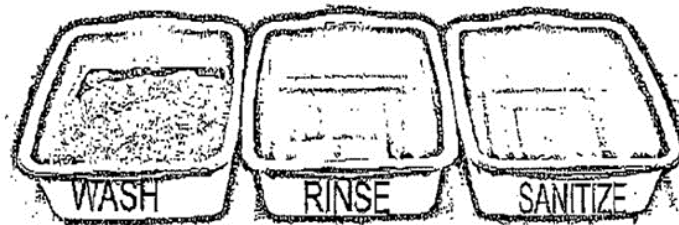
- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash or following any activity during which hands may have become contaminated.



DISHWASHING

Facilities must have provisions available to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air-dried.

PROPER SET-UP



PROPER SANITIZER CONCENTRATIONS

Chlorine
50-100 ppm*

Quaternary Ammonia
200 ppm*

Iodine
12.5-25 ppm*

* or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer of the product.