

Northwest Bergen Regional Health Department: Temporary Food Event Vendor Guidelines

The Health Department works to keep all residents and guests healthy by regulating food sold or served at Community Events and ensuring that all foods are handled in a safe manner. Through the use of risk based food inspection we work with you to reduce the risk of foodborne illness among event participants.

Guidelines were developed to uphold state law and allow vendors to prepare food in a nontraditional food preparation setting. The following points follow New Jersey N.J.A.C 8:25 "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines." You are responsible for compliance to all Code requirements.

APPROVED SOURCES (8:24-3.2)

Food must be obtained from a source, which is in compliance with applicable State and local laws and regulations. **Foods stored, handled or prepared at home are prohibited from being used or offered for sale at a Temporary Food Event.** All foods must be prepared in a licensed food facility. (A copy of the license/inspection report must be provided to the health department)

FOOD PREPARATION AT COMMUNITY EVENTS (8:24-3.3)

- All food preparation must be conducted within the Temporary Food Facility (TFF) or other approved facility
- BBQ's, grills or other equipment approved for outdoor cooking may be located adjacent to the TFF, and must be separated from public access by using ropes or other methods suitable to protect food from contamination and public from injury.
- Contact the fire and building departments for other restrictions/requirements on types of cooking equipment allowed

HOLDING TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS (8:24-3.4)

- Potentially Hazardous Foods (PHF) consist of 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 sprout; cut melons, garlic and oil mixtures that are not acidified, milk products, eggs, meat, poultry, fish or shellfish, cooked vegetables, soups, salads (macaroni, potato, egg, tuna, chicken etc. cream pies etc.
 - Cold foods must be kept at 41 degrees Fahrenheit or less.
 - Hot foods must be kept at 135 degrees Fahrenheit or more.

CONSUMER UTENSILS (8:24-3.3)

- Provide only single use-utensils for customer use

EQUIPMENT (8:24- 3.3)

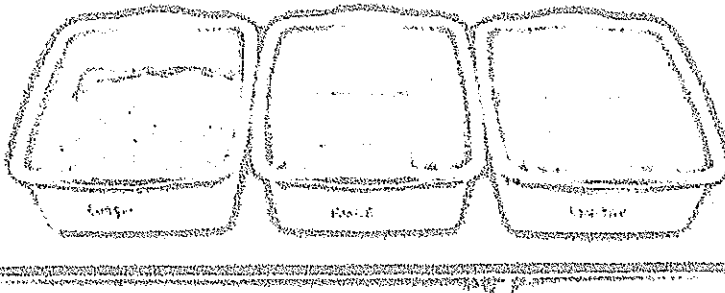
- All food and utensil related equipment must be approved by the Health Department.
- Provide adequate cold and hot holding equipment to ensure proper temperatures are maintained during transportation to the event, storage and during the operation at the event. You must have enough space to properly store all food items.
- Equipment must be situated in a manner to prevent food contamination.
- Must bring a Stick thermometer to monitor food temperatures.

ICE (8:24-3.3)

- Ice used for refrigeration purposes cannot be used for consumption in food or beverages.

WAREWASHING FACILITIES (8:24-4.7)

- TFF's that prepare open foods must have available a method for sanitizing and drain boards for storing cleaned equipment and utensils. The first compartment shall hold soapy water, the second shall hold rinse water, and the third shall hold a sanitizing solution (bleach/water). Test strips must be available in order to check sanitizer concentration.
- A warewashing area must be conveniently located.



CLEANING AND SERVICING

- If your TFF is operating for more than one day, it must be adequately cleaned and serviced.

CONDIMENTS

Condiment containers (ketchup, mustard, onions, relish) shall be a pump type, squeeze container, or have covers/lids to protect contents. Single service packets are recommended.

STORAGE and DISPLAY OF FOOD, UTENSILS and RELATED ITEMS (8:24-3.3)

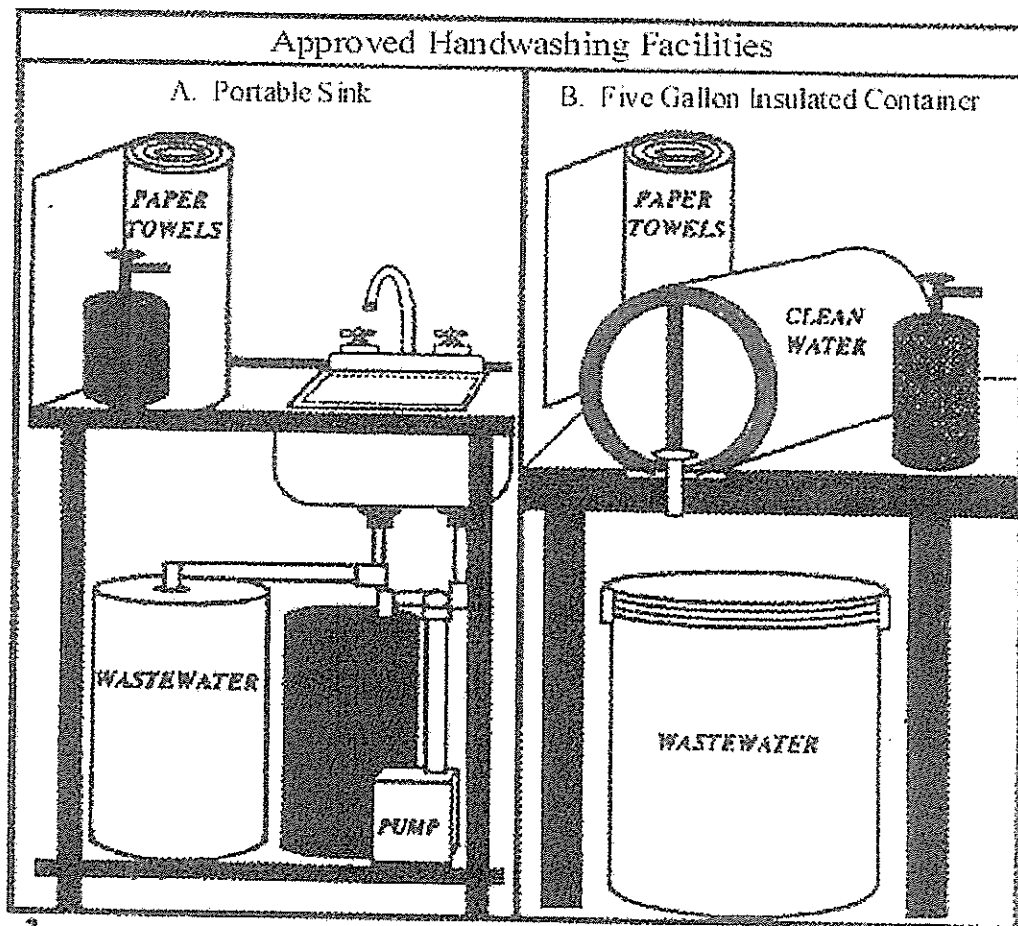
- Store all foods and utensils at least 6-inches off the ground.
- When on display, food must be protected from contamination, exposure to the elements, rodents and other vermin.

FOOD HANDLING

- Bare hand contact must be eliminated at all times when handling ready-to-eat foods. Gloves, tongs, deli tissue are acceptable barriers.
- Eating, drinking, cell phone use within a food preparation area is not allowed. A food handler may drink from a closed beverage container if the container has a lid and straw to prevent contamination of the employee's hands, the container, open food and food contact surfaces.
- Smoking is prohibited.
- Safe food handling methods must be followed at all times.

ALTERNATE HANDWASHING FACILITIES

- Handwashing facilities must be provided at each TFF stocked with the following:
 - A minimum five (5) gallon insulated container capable of providing a continuous stream of warm water that leaves both hands free to allow vigorous rubbing with soap and warm water for 20 seconds.
 - Provide a catch basin to collect wastewater, and properly dispose of all wastewater.
 - Provide soap and single-use paper towels.
 - Provide a trash can for towel waste.



WATER SUPPLY AND WASTE DISPOSAL (8:24-5.4)

- The water supply to all sinks for food preparation and utensil washing must be from an approved, potable source provided under pressure via a mixing faucet. Each sink must have running water.
- The liquid waste must drain to a sewer or by means approved by the Health Department. No waste water may be discharged to the ground or storm drains.
- If waste tanks are used, tanks shall have a minimum capacity that is 15% greater than the potable water tank.