

West Orange Health Department

Tel: 973-325-4120 • Fax: 973-325-4005 • E-mail: healthdept@westorange.org

Hand Washing: All food vendors shall have water basin, soap and paper towels or hand wipes to wash hands and/or a hand washing sink with hot and cold running water.

Food Testing Thermometers: Each food vendor shall have a thin probe food thermometer for checking food holding temperatures and cooking temperatures of low mass foods.

Utensils: Each food vendor shall have extra clean utensils available with a basin of soapy water and sanitizer and/or three compartment sink.

Clothing: Food Handlers shall wear clean clothing, preferably aprons, and long hair must be restrained.

ABSOLUTELY NO SMOKING PERMITTED IN THE FOOD BOOTH

RETURN THIS FORM TO THE PERSON DESIGNATED BY THE ORGANIZATION SPONSORING THE EVENT AS THE FOOD VENDOR CONTACT. THE FOOD VENDOR CONTACT PERSON WILL SUBMIT THIS FORM TO THE HEALTH DEPARTMENT FOR APPROVAL. IF YOU HAVE ANY QUESTIONS, SPEAK TO YOUR SPONSOR ORGANIZATION REPRESENTATIVE OR CALL THE WEST ORANGE HEALTH DEPARTMENT AT 973-325-4120.

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SANITATION REGULATIONS FOR ITINERANT FOOD ESTABLISHMENTS

1. Food concessions shall include any business selling products intended to be consumed, including: cotton candy, shaved ice, soft ice cream, fruit drinks, candied apples, popcorn, sandwiches and similar products.
2. All food concessions must apply for a temporary food and drink license at the Health Department prior to date(s) of operation.
3. If foods are prepared or if exposed foods are served on site, proper hand washing facilities must be provided. This would include one of the following (8:24-2.3(f)):
 - a. Running water with waste container, soap and towels provided.
 - b. Water vessel (5-10 gallons) with a spigot on the bottom, a vessel to collect wastewater, hand soap and paper toweling (to be mounted as a dispenser).
 - c. Pretreated cleansing napkins, (e.g. Wet-Ones, Wash 'n Dry Towelettes, etc.), insufficient quantity with approved dispenser.
 - d. Single use gloves must be used for handling all exposed ready-to-eat foods.
4. All foods shall be purchased from a commercial source (8:24-3.2(a)).
5. All food shall be prepared in a licensed and approved kitchen unless prepared on site; no preparation shall be allowed in a private home (8:24-3.2(a)).
6. Certain foods of potentially hazardous nature such as cream pies, salads, custards, etc., will not be permitted to be prepared on site.
7. All potentially hazardous foods must be kept under 41°F or over 135°F. Mechanical refrigeration should be provided to hold cold foods cold. Accurate thermometers are to be provided (8:24-4.2(c)).
8. Shellfish shall be from approved sources certified by the State of New Jersey. All identification tags must be retained and held on site (8:24-3.2(m)(o)).
9. Milk shall be dispensed in individual containers or from approved dispensers.
10. Water in which beverages (bottles or cans) are kept shall contain 2 oz. of bleach to each 5-10 gallons of water. Wet storage of packaged and unpacked food is prohibited.
11. Ice, which will be consumed, or will come into contact with food, shall be obtained in single service, closed protected containers (8:24-3.3(s)).
12. Areas around all concessions must be kept clean and free of litter, refuse and garbage at all times. Clean, washable garbage receptacles must be available at all points where garbage develops, such as grills, stoves, serving areas. Corrugated cartons or wooden boxes are not acceptable.
13. Single service products (plastic or wood spoons, forks, paper plates and cups), shall be used only once.
14. Equipment (dishes, pots, pans and rinsed utensils) used in preparation, cooking or serving of food shall be washed, rinsed and sanitized after use. Sanitizing may be accomplished by:
 - a. Total immersion for at least ½ minute in clean, hot water, at least 170°F.
 - b. Total immersion for at least 1 minute in a solution of at least 1 oz. of bleach per 4 gallons of water at temperature of not less than 75°F.
 - c. Other food grade chemical sanitizers - follow manufacturer's instructions on label of container for sanitizing (8:24-4.8).
15. Employees preparing or serving food shall wear a hairnet or cap that will fully cover and prevent hair from falling into food (8:24-2.4(c)).
16. All dirt or gravel floors must be graded to prevent the accumulation of liquids and covered with removable, cleanable, wooden platforms or duckboards in the food preparation area (8:24-6.1(a)).
17. Food preparation areas shall be shielded (metal or plastic) from serving areas when located adjacent to them.
18. All prepared food or partly prepared food must be kept covered so as to be protected from dust and insects (8:24-3.3(s)).