



COUNTY OF BERGEN
DEPARTMENT OF HEALTH
Division of Environmental Health
Office of Consumer Health
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HEALTH DEPARTMENT REQUIREMENTS FOR TEMPORARY FOOD EVENTS

Operations must be in full compliance with NJAC 8:24 “*Sanitation in Retail Food Establishments, Food and Beverage Vending Machines and Cottage Food Operations*”. Home prepared foods are prohibited except as regulated by NJAC 8:24, Subchapter 11 – *Cottage Food Operator Permit*.

Pre-Screening

- All vendor food activities require Health Department oversight. Food prepared prior to the event must be in a licensed, inspected kitchen. Documentation of this oversight must be provided. (see attached application for details)
- Certification in a food safety course is expected.
 - o Registration for future classes:
<https://www.co.bergen.nj.us/consumer-health/food-safety-program>



- All foods must be obtained from an approved source (a food facility that is licensed by either the local health authority, FDA, USDA or state as a wholesale food supplier). Receipts are required.

Food Temperatures

Proper food temperatures must be maintained at ALL times during transport, on display and in storage.

- COLD FOODS MUST BE **41°F OR BELOW**
- HOT FOODS MUST BE **135°F OR ABOVE**
- Raw animal foods must be cooked to their proper temperature
- Potentially hazardous foods that require **reheating** must be cooked to **165°F**
- Sternos, steam tables or other hot-holding equipment may not be used to reheat

potentially hazardous foods.

- Food testing/probe thermometer required for potentially hazardous foods
- Refrigeration thermometers required for cold holding units.
- Maintain a sufficient supply of ice

Personal Hygiene

A means for **hand-washing MUST** be provided. A portable hand-wash station is the best and most preferred method.

- Provide soap and paper towels.
- Hand sanitizers may be used to follow handwashing but shall not be approved as a sole method of cleaning hands (except in the case of pre-packaged foods only).

Bare hand contact with ready-to-eat foods **must be eliminated**. The use of gloves, tongs, deli paper, etc. must be utilized. If gloves are used, they must be properly changed in between activities (i.e. handling raw meats, ready-to-eat foods, soiled equipment/utensils, smoking, eating/drinking, handling money etc.)

Food handlers must wear hair restraints.

Any vendor or worker with signs/symptoms of illness may not participate in the event.

Equipment and Warewashing

Prevent Cross Contamination

- Separate utensils must be utilized for raw foods and ready-to-eat foods.

Ice used for storage must be separate from ice used for consumption.

- Ice for consumption must be handled with a scoop and stored in a clean, self-draining container protected from contamination

Wash, Rinse and Sanitize method needed for warewashing.

- The following method may be used in the absence of fixed plumbing or a 3 comp sink:
 - o Set up three buckets or large containers. Fill the first with soap and water. Fill the second with water only. Fill the third with bleach and water (50-100 ppm / one half ounce bleach per gallon of water).
 - o Wash item in the first bucket; rinse it off in the second; dip it in the third bucket for one minute and allow to air dry.

All items must be off the ground and protected (Food, beverages, utensils etc.)

Single use, disposable items should be utilized wherever possible.

Equipment used for transport & storage (coolers etc.) must be clean and in good repair.