



Municipal Offices  
1070 Route 202/31  
Ringoes, NJ 08551  
Phone: (908)-782-8536 X11  
Fax: (908)-782-1967

## APPLICATION FOR PERMIT TO OPERATE A TEMPORARY FOOD CONCESSION

Check one: \_\_\_\_\_ **1 TO 3 DAYS / FEE \$100.00 per food stand**  
\_\_\_\_\_ **4 DAYS OR MORE / FEE \$150.00 per food stand**

**Please make check payable to "East Amwell Township".**

*Application must be submitted seven (7) days prior to event,  
and late applications will not be accepted.*

*If Tax Exempt please attach a copy of the Tax Exempt Certificate.*

NAME OF THE EVENT:

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DATE(S) OF EVENT:

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PLACE OF THE EVENT:

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NAME OF FOOD ESTABLISHMENT:

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NAME OF OWNER (PLEASE PRINT CLEARLY):

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PHONE #: \_\_\_\_\_ E-MAIL: \_\_\_\_\_

OWNERS MAILING ADDRESS: \_\_\_\_\_

TEL # (where you can be reached the day of the event): \_\_\_\_\_

TIME BOOTH WILL BE READY FOR INSPECTION: \_\_\_\_\_

1.) WHERE WILL FOOD BE PURCHASED? (No home prepared foods.) \_\_\_\_\_

2.) WHERE WILL FOOD BE STORED and/or PREPARED PRIOR TO EVENT? (Must be a licensed facility and not a private home.)

NAME OF ESTABLISHMENT: \_\_\_\_\_

ADDRESS: \_\_\_\_\_ INSPECTED BY: \_\_\_\_\_

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3.) HOW WILL YOU KEEP FOOD COLD (41 DEGREES F.) ON SITE (i.e. at sales booth)?  
(Food requiring refrigeration includes raw and previously cooked meats, poultry, fish, vegetables, salads, eggs, and dairy products.)

\_\_\_\_\_

4.) HOW WILL YOU KEEP FOOD HOT (135 DEGREES F.) ON SITE (i.e. at sales booth)?  
(Examples of hot food: cooked ready-to-serve meats, poultry, seafood, tofu, cooked onions and peppers, potatoes, beans, falafel, chili, BBQ, “veggie burgers”, etc. )

\_\_\_\_\_

5.) HOW WILL YOU PREVENT BARE HAND CONTACT WITH READY-TO-EAT FOODS?

\_\_\_\_\_

6.) DESCRIBE THE HAND WASHING FACILITIES AT YOUR BOOTH: (Flushing water hand washing required including a water container with continuous flow spigot, discard bucket, soap and paper towels.):

\_\_\_\_\_

7.) DESCRIBE THE WARE (i.e. cookware, dishes, utensils, etc.) WASHING FACILITIES IN YOUR BOOTH:

\_\_\_\_\_

8.) DESCRIBE THE METHOD OF SOLID WASTE DISPOSAL AND MANDATORY RECYCLING OF MATERIALS AT YOUR BOOTH (REQUIRED):

\_\_\_\_\_

\_\_\_\_\_

9.) LIST ALL FOOD AND BEVERAGES ITEMS THAT WILL BE SERVED:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

10.) I AGREE TO ABIDE BY THE REGULATIONS AS PER N.J.A.C. 8:24 et seq.

\_\_\_\_\_  
APPLICANT'S SIGNATURE

\_\_\_\_\_  
DATE

|  |                                      |  |
|--|--------------------------------------|--|
| (OFFICIAL USE ONLY) Date Approved: _____ | Payment amount received:<br>\$ _____ | TEMPORARY FOOD<br>LICENSE NUMBER:<br>_____ |
| APPROVED : YES _____ NO _____            | CK# _____ CASH _____                 |  |



# Hunterdon County

## Department of Public Safety

### Division of Public Health Services



[www.co.hunterdon.nj.us/health.htm](http://www.co.hunterdon.nj.us/health.htm)

## TEMPORARY FOOD VENDOR PRE-INSPECTION CHECKLIST

**THE FOLLOWING ITEMS MUST BE ON SITE:**

|   | PROVIDED |
|---|----------|
| 1. VALID TEMPORARY RETAIL FOOD LICENSE ISSUED BY THE MUNICIPALITY IN WHICH THE EVENT IS LOCATED |          |
| 2. HANDWASHING FACILITY CONTAINING:   |          |
| • 5 GALLON COVERED CONTAINER WITH SPIGOT  |          |
| • 5 GALLON WASTE WATER CONTAINER  |          |
| • LIQUID HAND SOAP  |          |
| • INDIVIDUAL DISPOSABLE TOWELS  |          |
| • WASTE BASKET AND HANDWASHING SIGN   |          |
| 3. SINGLE USE DISPOSABLE GLOVES AND UTENSILS  |          |
| 4. HAIR COVERING (HATS, HAIR NETS, ETC.)  |          |
| 5. ICE AND FOOD PURCHASED AT AN APPROVED SOURCE   |          |
| 6. 3 PLASTIC TUBS FOR MANUAL WASH, RINSE AND SANITIZING OF EQUIPMENT AND UTENSILS               |          |
| 7. AREA FOR AIR DRYING OF EQUIPMENT AND UTENSILS  |          |
| 8. APPROVED SANITIZER(CHLORINE OR QAC) WITH PROPER TEST KITS                                    |          |
| 9. LABELED SPRAY BOTTLES FOR SANITIZING SOLUTION  |          |
| 10. THIN PROBE FOOD STEM THERMOMETERS   |          |
| 11. THERMOMETORS FOR ALL REFRIGERATORS, FREEZERS AND ICE CHESTS                                 |          |
| 12. HOT BOXES, STEAM TABLES, CHAFING DISHES WITH COVERS.  |          |
| 13. PROTECTIVE SHIELDS/ SNEEZE GUARDS/PLASTIC WRAP/FOIL TO PROTECT FOOD                         |          |
| 14. CUTTING BOARDS AND FOOD PREP AREAS THAT ARE EASILY CLEANABLE                                |          |
| 15. PLATFORMS TO KEEP FOOD AND SUPPLIES UP 6 INCHES OFF THE GROUND                              |          |
| 16. DUCK BOARD,MATS OR OTHER GROUND COVERING FOR DIRT,GRAVEL OR PARTIALLY GRASS COVERED AREAS   |          |
| 17. WASTE AND RECYCLING RECEPTACLES WITH LINERS AND COVERS                                      |          |

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Physical Address: 314 State RT. 12, County Complex, Bldg. #1, 2<sup>nd</sup> Floor  
Mailing Address: P O Box 2900, Flemington, NJ 08822  
Tel (908) 788-1351 Fax (908) 782-7510



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## **SHORT EASY REMINDERS FOR HEALTHY FOOD SERVICE**

**WASH YOUR HANDS/FINGERNAILS:** Thoroughly wash your hands with warm water and soap before beginning any food preparation activity, after visiting the restroom, after each break, after smoking, sneezing or coughing, handling raw foods, garbage or other activity that soils your hands. Wash for 20 seconds which should include 10 seconds of vigorous lathering. Clean and wash under fingernails, rinse and dry.

**KEEP COLD FOODS BELOW 41°:** Check refrigeration temperatures regularly and store all foods that require temperature control for safety in refrigerated storage.

**KEEP HOT FOODS ABOVE 135°:** Check temperatures of foods in steam tables and hot display units regularly.

**DO NOT WORK IF YOU ARE ILL:** Report illness to your supervisor and stay away from food handling activities.

**PREVENT BARE HAND CONTACT WITH READY TO EAT FOODS:** Use utensils or single use gloves, service paper or other approved barriers when handling ready to eat foods.

**NO SMOKING:** Absolutely, no smoking in work areas. Wash your hands after smoking, before returning to work.

**USE POTABLE WATER:** Potable water shall be provided for hand washing and cleaning purposes. Potable water must be from an approved source and stored in an appropriate container. The container must have a spigot for the dispensing of water. There must be a 5 gallon waste water collector. Soap dispensers, individual disposal towels and a sign to remind food employees to wash hands must also be provided.

**WEAR CLEAN CLOTHING:** Wear clean uniforms including aprons, hats and other garments. Always store coats and other personal belongings away from food preparation areas.

**WEAR HAIR COVERINGS:** Hair coverings and restraints for hair must be used to prevent possible contamination of foods and utensils.

**CLEAN ALL WORK AREAS:** Remember "if you have time to lean, you have time to clean!"

**Following these guidelines will protect public health and promote safe food handling!!!!**

Reminders for Health Food Service (01/17/14)

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