



COUNTY OF HUNTERDON

DEPARTMENT OF HEALTH

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SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

1. Food concessions shall include any individual or groups selling or distributing products intended to be consumed including: cotton candy, shaved ice, ice cream, fruit drinks, soda, candied apples, popcorn, sandwiches, labeled pre-packaged snacks and similar products. This does not include bake sales.
2. All food concessions must apply for necessary licenses or permits from the local Board of Health (or in some cases, the Municipal Clerk's Office) prior to opening for business. A Temporary Food License must be obtained no later than 4 days prior to the event. (East Amwell Township requires license applications 14 days prior to the event.)
3. If foods are prepared, or if exposed foods are served on site, proper hand washing facilities **MUST** be provided within the booth. This would include one of the following (8:24-2.3(f)/6.7(a)):
 - 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 waste water, hand soap, and paper toweling (to be mounted as a dispenser).
 - c. Pre-treated cleansing napkins (e.g.: wet ones, wash and dry, towelettes, etc.) in sufficient quantity with **approved** dispenser.
4. All foods shall be purchased from an approved commercial source (8:24-3.2).
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 or business other than a food business (8:24-3.2(a)2).**
6. Food employees may not contact exposed, ready-to-eat food with bare hands and shall use gloves or other suitable utensils for the dispensing of the ready to eat food (8:24-3.3(a)2).
7. All potentially hazardous foods must be kept under 41 degrees Fahrenheit or over 135 degrees Fahrenheit. Mechanical refrigeration should be provided to hold cold foods cold. Accurate thermometers are to be provided (8:24-4.2c). Previously cooked and then refrigerated or frozen potentially hazardous foods must be rapidly reheated to at least 165 degrees Fahrenheit for 15 seconds and then held above 135 degrees

Fahrenheit, prior to service to the public. The only foods exempt from this 165 degrees Fahrenheit reheating requirement would be pre-cooked foods in intact packaging originating from a regulated food manufacturing plant, in which case rapid reheating to and holding at 35 degrees Fahrenheit would be adequate.

8. Shellfish shall be from approved sources certified by the State of New Jersey. All identification tags must remain with the shellfish until the shellfish are entirely consumed and then the identification tags must be retained and held on site or by the coordinator of the event, on file and in chronological order, for 90 days (8:24-3.2r).
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 ounces of bleach to each 5 to 10 gallons of water. Wet storage of packaged and unpacked foods is prohibited.
11. Ice which will be consumed, or will come into contact with food, shall be obtained in single service, closed, protected containers (8:24-3.3i).
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. 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 a half a minute (30 seconds) in clean, hot water at least 171 degrees Fahrenheit.
 - b. Total immersion for at least 10 seconds in a solution of bleach and water at a concentration of 50 ppm at temperature of not less than 75 degrees Fahrenheit (8:24-4.7(c)3i).
 - c. Iodine – follow instructions on label of container for sanitizing (8:24-4.8(j)2).
14. Employees preparing or serving food shall keep their hands clean by using the following procedures in the order stated (8:24-2.3(c)1-5).

- a. Rinse the hands and exposed portions of the arms under clean running water.
 - b. Apply an amount of cleaning compound.
 - c. Rub the hands vigorously for at least 10 seconds removing all soil and paying particular attention to remove soil from underneath the fingernails.
 - d. Rinse fingers, hands and arms thoroughly under clean, running water and thoroughly dry fingers, hands and arms using individual disposable sanitary towels (8:24-6.7(k)).
15. Wear clean clothing and a hair net or cap that will fully cover and prevent hair from falling into food (8:24-4, 2.3k/2.4(c)1).
 16. All dirt or gravel floors must be graded to prevent accumulation of liquids and covered with removable, cleanable wooden platforms or duckboards in the food preparation area, or material acceptable to the Health Authority (8:24-6.1(a)2).
 17. All food shall be protected from contamination while being stored, served or displayed (8:24-3.3).
 18. Temporary food establishments must operate from an approved commissary or other fixed or mobile wholesale retail food establishment and must report at least daily for all food supplies and for servicing operations. Operating out of a private residence is not permitted (8:24-3.2-2). Except that dry, pre-packaged, non-potentially hazardous, commercially prepared snacks, such as candy bars, uncooked fruits, soda, popcorn and donuts are exempt from commissary requirements.
 19. The Inspector may establish additional structural or operation requirements as necessary to ensure that food is of a safe and sanitary quality.