



The Monmouth County Board of Health

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Public Health Coordinator
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Health Officer

TEMPORARY FOOD FESTIVAL PROCEDURES EVENT COORDINATOR

The responsibilities of coordinating a successful event are extensive. As you know, issues which you must address prior to the event include municipal permits vendor recruitment, physical layout, physical services site security, advertising, parking and a host of other potential items. As the **“Event Coordinator”** it is your responsibility to ensure that the event is both successful and conducted safely.

This office is responsible for the food vendor aspect of the event. We look forward to working closely with you to insure a properly planned and presented event. As such, this office requests that you provide us with the following information:

LAYOUT

Please provide a copy of your site map/ event layout. Please include both food and non-food vendor placements and locations for stages, events and other planned activities.

VENDORS

Please provide a list of vendors who will be serving food and/or consumables on the day in question. For our purposes, it is irrelevant whether the vendor charges for the product or provides it at no cost.

Each vendor must complete a Temporary Food License Procedures questionnaire and return it to this office at least 10 days prior to the event for review and approval. Failure of the vendor to provide the requested information may adversely affect his ability to participate on the day of the event.

As the **“Event Coordinator”** we request your assistance in providing the questionnaire to your vendors and insuring that they return the information in a timely manner. In many instances the Event Coordinator will secure the information from all their vendors and then meet with the Health Department to review the information together.

(See Reverse Side)

VENDORS (Cont.)

Some municipalities require a “Temporary Retail Food Establishment License” be obtained by each vendor prior to the event. This office will be able to assist you in determining the municipal health licensing regulations required by the municipality in question.

PHYSICAL SERVICES

Will a common water source be provided (by you) or will the vendors be required to supply their own water supply?

Will you supply a common ware washing area? How will waste water be disposed of, either in a common ware washing area or by the individual vendor?

Will vendors supply their own ice or will you arrange for common delivery?

Are restrooms available to the vendors (and the public) on site? Will you provide temporary restroom facilities? If the event is longer than one day, have pump out arrangements been made, at what frequency, and will the pump outs be conducted during or after the daily activities?

What arrangements have you made for solid waste removal, and by whom?

OTHER CONSIDERATIONS

Do you intend to offer any other activities which might impact the foodservice operations? Will there be animals on site (pony rides, petting zoo, etc.?) What is their proximity to the foodservice area?

Will there be power supplied to the site? Please include generator placement on your site layout plan.

This office recommends that you coordinate closely with the municipal Fire Prevention Officer. Tents, propane, open flame burners, fryers and other similar issues are under the jurisdiction of the Fire Inspector who may have requirements which must be met prior to the event also.

The Monmouth County Health Department wishes you success in your event and look forward to working with you to insure a successful event. Please feel free to contact us at the number above so that we may begin the process.



Application For Temporary Event Food Vendor

Monmouth County Health Department



Public Health
Prevent. Promote. Protect.

50 East Main Street
Freehold, NJ 07728

TELEPHONE (732) 431-7456 FAX (732) 409-7579

<p>Please complete every section of this application in its entirety and submit all supporting documentation. The Monmouth County Health Department will not accept applications that are incomplete.</p>		<p>FOR DEPARTMENT USE ONLY</p>	
		<p>Date Received: _____/_____/_____</p>	
		<p>Application Approved: <input type="checkbox"/> Y <input type="checkbox"/> N</p>	
EVENT INFORMATION			
Event Name:		Date:	
Municipality:		Location:	
VENDOR INFORMATION			
<p>TYPE OF OPERATION: <input type="checkbox"/> Retail Food Vendor <input type="checkbox"/> Mobile Food Establishment <input type="checkbox"/> Cottage Food Operator</p>			
Vendor Business Name:			
Business Address:			
Business Phone:		Email:	
Owner Name:		Owner Address:	
SERVICING AREA INFORMATION			
<p>8:24-3.2(a)2 Food prepared in a private home shall not be used or offered for human consumption in a retail food establishment.</p>			
<p>“Commissary, Base of Operation, Servicing Area” means an operating base location to which a temporary or mobile retail food establishment returns regularly to clean equipment, prepare food, discharge liquid or solid waste, refill water tanks and ice bins, and board food (8:24-1.5). Please provide the following information for your licensed and inspected facility.</p>			
Establishment Name:			
Address:		City: _____ State: _____ Zip: _____	
Name of Owner:		Phone #: _____	
<p>Servicing area information is not required for a Cottage Food Operator with an active permit. Please submit a copy of the inspected facility's satisfactory inspection placard or a copy of the Cottage Food Operator Permit with this application.</p>			
<p>Full menu or complete list of food and/or beverages with particular attention to any items which require temperature control and/or are “potentially hazardous”.</p>			
<p>All Risk Type 3 Food Establishments must submit a food protection manager certificate with this application.</p>			
1.		2.	
3.		4.	
5.		6.	
<p>What arrangements will you have to ensure the product remains within acceptable temperatures during the event? All cold food must be held $\leq 41^{\circ}\text{F}$ and hot food $\geq 135^{\circ}\text{F}$. Time as a public health control is not permitted at an event.</p>			
<p>_____</p>			
<p>_____</p>			
<p>_____</p>			
<p>Whole muscle meats, pork and fish must be cooked to an internal temperature of 145°F. Comminuted (ground) meats (hamburger for example) must be cooked to an internal temperature of 155°F, while poultry and stuffed products must be cooked to an internal temperature of 165°F. Will a thin probe thermometer be available to monitor cooking and holding temperatures throughout the course of the event?</p>			
<p>_____</p>			

Temporary Event Application

Will the food product be transported cold ($\leq 41^{\circ}\text{F}$) and prepared on site, or will it be precooked at the offsite servicing area and transported hot ($\geq 135^{\circ}\text{F}$) to the event?

How will you ensure these temperature requirements are maintained throughout transportation and set up?

Note: Food transported frozen must remain under freezer or refrigeration temperatures ($\leq 41^{\circ}\text{F}$).

Transporting frozen food out of temperature ($> 41^{\circ}\text{F}$) is improper thawing and is prohibited under 8:24-3.5(c).

"Potentially Hazardous Food" that is brought to the event out of temperature may be embargoed or destroyed on site.

Reheating food for hot hold must be done rapidly, and the time the food is between 41°F and 165°F may not exceed two hours. Steam tables, Bain-Marie's, Sterno's, warmers, and similar hot holding facilities are prohibited as per 8:24-3.4(g). How will you **RAPIDLY** re-heat potentially hazardous food to 165°F ?

Potential Customer Contamination

- Sneeze guards, domes, or other means are required to ensure all exposed food product is protected against customers, dirt, insects, etc.

Due to the imminent health risk, set-ups that do not contain a means to protect food products from customer contamination may not be allowed to participate.

What type of measures will you employ to ensure that the product is protected against potential customer contamination, insects, and dirt/dust contamination during the event?

Hand Hygiene

- Hand washing is one key component in reducing the transmission of bacteria and minimizing potential cross contamination of "Ready to Eat" foods.
- Will you need to directly contact your food product using your hands? YES NO
- Will you be wearing gloves? YES NO

If you answered yes to any of the above questions, what type of measures will you employ to provide employee's conveniently located hand washing facilities at the event? If gloves are not to be used, how will you prevent bare hand contact with "Ready to Eat" products?

Equipment food-contact surfaces and utensils in contact with potentially hazardous foods must be cleaned throughout the event and at least every four hours unless maintained at a temperature $\geq 135^{\circ}\text{F}$ or $\leq 41^{\circ}\text{F}$. How will you wash, rinse and sanitize any equipment or utensils which become soiled during the event? How will you ensure the concentration of the sanitizing solution is within the parameters of 8:24-4.8(j)?

Monmouth County Health Department does not license or issue permits. All licenses and permits are issued by the municipality in which the event resides.

Additional requirements may be made based upon the nature of the proposed operation, food being sold, or operational inspection in accordance with N.J.A.C. 8:24.

Please complete and submit NO LATER THAN 7 DAYS PRIOR to the event.

Print Name:	Date:
Signature:	Title:



Application For Mobile Retail Food Establishments

Monmouth County Health Department



50 East Main Street
FREEHOLD, NEW JERSEY 07728

Public Health
Prevent. Promote. Protect.

TELEPHONE (732) 431-7456
FAX (732) 409-7579

<i>The Monmouth County Health Department does not license or issue permits. All licenses and permits must be obtained by the municipality in which your mobile retail food establishment is operating.</i>	FOR DEPARTMENT USE ONLY
	Date Received: ____/____/____
	Plan Approved: <input type="checkbox"/> Y <input type="checkbox"/> N

TYPE OF OPERATION: Food Truck/Trailer Mobile Cart Other: _____

MOBILE RETAIL FOOD INFORMATION

Name of Establishment:

Mailing Address:

Municipality:

License Plate #:

Phone Number:

OWNERSHIP INFORMATION

Name of Owner:

Address:

City:

State:

ZIP:

Phone Number:

Email:

SERVICING AREA INFORMATION

8:24-3.2(a)2 Food prepared in a private home shall not be used or offered for human consumption in a retail food establishment.

“Servicing Area, Commissary, Base of Operation” means an operating base location to which a temporary retail food establishment or mobile retail food establishment returns regularly to clean equipment, prepare food, discharge liquid or solid waste, refill water tanks and ice bins, and board food (8:24-1.5).

Please provide the following information for your licensed and inspected facility.

Establishment Name:

Address:

City:

State:

Zip:

Name of Owner:

Phone#

DOCUMENTS TO BE SUBMITTED FOR REVIEW

Servicing Area Agreement

- An annually signed and dated statement from the owner giving you permission to use their kitchen.
- A copy of the facilities satisfactory inspection placard.
- What exactly he/she is giving you permission to use (Sinks, Storage, Refrigeration).
- Hours you are allowed to use the establishment. Examples would include: Prior to opening, after closing, from 12-2 on Saturdays and Sundays.

Proposed menu or complete list of food and beverages to be offered.

Food protection manager certification or HACCP plans may be required.

Full menu or complete list of food and/or beverages with particular attention to any items which require temperature control and/or are “potentially hazardous”.

1.	2.
3.	4.
5.	6.
7.	8.

Plans must be clearly drawn and include these items below:

- Provide equipment layout specifications, clearly labeled/ numbered and cross-keyed with equipment list.
- Three compartment sink that is large enough to completely submerge largest piece of equipment to be sanitized on site.
- Hand washing sink.
- Hot water
- Adequate refrigeration for intended operation.
- Method of rapidly reheating food products to 165°F within two hours. Steam tables, warmers, and similar hot hold facilities are prohibited for rapid reheating.
- Finish schedule showing floor, wall, counters, and ceilings finishes. All finishes must be smooth, easily cleanable and nonabsorbent.
- Light bulbs shall be shielded, coated, or otherwise shatter-resistant.

Mobile water tank requirements:

- Sloped to an outlet that allows complete drainage of tank.
- Food grade
- Water tank inlet to be three-fourths inch in inner diameter or less and provided with a hose connection of a size or type that will prevent its use for any other service.

Mobile sewage holding tank requirements:

- Sized 15% larger in capacity than the water supply tank.
- Sloped to a drain that is one inch in inner diameter or greater, and equipped with shut-off valve.

Operational Flow Chart (Please Describe Below)

- When and where are food product shipments received?
- Will food be brought on/to the mobile unit hot, cold, both?
- If items are pre-cooked and brought on the truck cold, what are the cooling procedures?
- When transporting food to the truck; how do you intend on insuring hot items maintain a temperature of at least 135°F, and cold items are maintained at 41°F or below?

Location of mobile retail food establishment operations.

- Contact the Municipal Clerks Office in each of the municipalities which you plan to operate for local rules, regulations, and if mobile retail food establishments are permitted.
- Monmouth County Health Department will not inspect or issue an evaluation placard for a mobile retail food establishment that is not licensed by a municipality that resides within our jurisdiction.

Municipalities of Operation:

Other requirements may be made during the pre-operational inspection. Should there be any changes in servicing area, menu, equipment, or type of materials used for construction, approval from the Health Department must be received prior to alteration.

N.J.A.C. 8:24-9.1(c)

The health authority shall review these plans and respond accordingly within 30 days of the date of submission.

Print Name:

Title:

Signature:

Date: