

NorthWest Bergen Regional Health Commission
20 West Prospect Street * Waldwick, NJ 07463
Phone: (201) 445-7217 * Fax: (201) 445-4001
www.nwbrhc.org * www.facebook.com/NWBRHC
Health Officer: Angela Musella, MA, CHES

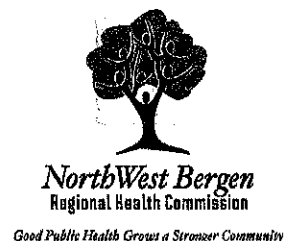


Instructions for Temporary Food Establishment Requirements

The following is a complete listing of the Primary Requirements that the health inspector will be enforcing on the day of the event and a brief description of what the health inspector will be looking for. Failure to comply with these requirements may result in issuance of a summons which will result in a fine and or removal from the event. The lines with an asterisk (*) include instructions on what specifically will be expected of you by the health inspector. Please ensure that you can satisfactorily comply with these requirements as these are in place to ensure the health and safety of your clients.

- All food must be from an approved source – Raw food ingredients must be supplied from a commercial source (i.e. a professional food supplier or purchased from a supermarket that has passed a food inspection from the health authority for its jurisdiction) *Please provide list of where ingredients for the food to be served will be obtained - All food must be within expiration dates – all ingredients and food products must be used before their expiration dates *
- Handwashing facilities must be provided with hot water, soap and towels – A tank or cooler of warm water can be used as the water source with soap and towels provided with it. *Please have on site at time of inspection a method of handwashing that is present in a plentiful enough amount to account for use through the length of the event – this shall be decided by the inspector.
- Direct bare hand contact with ready-to-eat foods is avoided – Any food that will be served without further cooking is considered ready-to-eat. This would include bread, sandwiches, ice and any food once cooking is completed. These foods should not be touched with bare hands. Use of utensils and gloves will prevent contact with bare hands. *Please have on site at time of inspection the utensils or gloves that will be utilized to prevent contact. Please remember that gloves used in this manner should be disposable and should be present in quantities enough to allow for replacement new gloves on a regular basis as needed – this shall be decided by the inspector.
- Food contact surfaces for utensils and equipment are clean and sanitized – Any surface that will touch food should be clean and sanitized (application of heat or chemicals in such amount as to result in a 99.999 percent reduction in amount of germs) prior to set up. Regular cleaning and sanitation of utensils and equipment should be performed throughout their use. Field sanitation for temporary establishments may be met through the use of a three compartment sink or a three bucket system of WASH/ RINSE/SANITIZE that will be replaced/ refreshed regularly throughout the event to achieve a continuously “clean” solution.
*Please have the cleaning and sanitizing materials on site at the time of inspection in enough quantity to allow for regular replacement/refreshing and for the materials to be “clean” – this shall be decided by the inspector.

NorthWest Bergen Regional Health Commission
20 West Prospect Street * Waldwick, NJ 07463
Phone: (201) 445-7217 * Fax: (201) 445-4001
www.nwbrhc.org * www.facebook.com/NWBRHC
Health Officer: Angela Musella, MA, CHES



- Single service containers, tableware and flatware utilized for serving of food to public
- Any item given to the public as part of the serving of the food shall be single use and disposable.
- Cold holding is below 41 degrees Fahrenheit – Any food held as cold shall be kept below 41 degrees Fahrenheit - Hot holding is above 135 degrees Fahrenheit – Any food held as hot shall be kept above 135 degrees Fahrenheit Thermometer must be on premise to assure these temperatures are being met.
- Food is cooked to safe internal temperatures – Any food cooked shall have an internal temperature as follows:
 - 130 degrees Fahrenheit for 112 minutes for roasts
 - 145 degrees Fahrenheit – fish, meat, pork, game animals
 - 155 degrees Fahrenheit – ground meat/fish, injected meats, pooled raw eggs
 - 165 degrees Fahrenheit – poultry, stuffed fish / meat / pasta, stuffing, raw animal