



THE CITY OF NEW BRUNSWICK
CITY HALL . 78 BAYARD STREET . NEW BRUNSWICK, NJ 08901-2113

Leslie Zeledón, Municipal Clerk
732-745-5041

One-Three Day Food Handler's License Application

Please carefully read the following, and be aware that a representative of the Middlesex County Health Department will inspect your food stand. For more information, please contact the New Brunswick Health Department at (732) 745-5021. You must comply with the following items. Failure to comply will result in your inability to operate your booth:

- 1. EACH FOOD VENDING BOOTH MUST OBTAIN A VALID 1-3 DAY FOOD HANDLER'S LICENSE NO LATER THAN TWO WEEKS PRIOR TO ANY EVENT FOR DISPLAY.**
- 2.** The Municipal Clerk's office must receive a list of each vendor participating in every event, also no later than two weeks prior to any event.
- 3.** All food must be prepared, processed, and stored in a licensed and approved facility. Proof in writing of this must be provided to the City Clerk's office when submitting the application, and to the inspector at the time of the inspection. **HOME PREPARATION AND STORAGE IS PROHIBITED.**
- 4.** All food vendors must have:
 - a. a hand sanitizing station with soap and water
 - b. disposable plastic gloves for handling, preparing, and serving foods (Gloves must be changed and disposed of frequently).
 - c. Soap, bleach and three containers must be available for washing, rinsing, and sanitizing utensils and equipment. In addition, premoistened wipes containing bleach are acceptable to clean down surfaces.
 - d. Single serve utensils
 - e. Pump type, squeeze containers, or closing covers for all condiments. Single service packets are recommended.
- 5.** All food and utensils must be protected from contamination by the public, insects, dust and dirt. **KEEP ALL FOOD COVERED and AT LEAST SIX (6) INCHES OFF THE GROUND OR FLOOR.**
- 6.** All refrigerated foods must be maintained at or below 41°F or above 135°F. This would include milk products, eggs, meat, poultry, fish, and shell fish.
- 7.** Each vendor must have a **STEM TYPE THERMOMETER** to check food temperatures. A small diameter **DIGITAL THERMOMETER** is also necessary for thin meat patties, such as burgers.
- 8.** All vendors must have the ability to heat foods to proper temperatures. Hot foods must be cooked to:
 - a. 145° F minimum
 - b. 155° F for ground meat
 - c. 165° F for poultry
 - d. Cooked items must be held at 135°F, or hotter.
- 9.** Vendors selling shellfish (including clams, mussels, and oysters) must provide the shellfish tags at the time of the inspection. Save these tags for at least 90 days after the event.
- 10.** Ice that will be consumed or that will be in contact with food products must come from a potable, or safe drinking water supply. **DO NOT USE ICE FROM HOME.**
- 11.** Vendors should bring bottled water to the site in case a water supply is not available.
- 12.** All Vendors must be in **GOOD HEALTH**. Anyone with colds, flu, coughing, sneezing, etc should not be handling food. Open cuts or sores on hands should be bandaged and plastic gloves should be worn. Smoking is not permitted where food is being prepared, stored, or served.

CITY OF NEW BRUNSWICK

ONE to THREE Day Food Handler's License Application
Fee is applicable to non-licensed New Brunswick food vendors.
New Brunswick Board of Health (732) 745-5021
New Brunswick Fire Prevention Division (732) 745-5085
APPLICATIONS MUST BE FILLED OUT BY THE BUSINESS
OWNER, NOT THE EVENT ORGANIZER.
(Please note: make checks payable to the City of New Brunswick)

FOR OFFICE USE

3RL #: _____
Date: _____
CK # _____
CK \$: _____
CASH: _____
Receipt# -Intl: _____

FEE \$50.00 EVERY (3) THREE DAYS

- Special Event Permit for out-of-town Food Vendors
 Special Event Permit for New Brunswick Food Vendors

- Safe Serve Certificate
 Business Registration Certificate

*Name of Event: _____

*Location of Event: _____ *Date/Time of Event: _____

*Name of Business Owner: _____

*Contact Name for Event: _____

*Business Name: _____

*Vendor Address: _____

* Vendor Phone Number: _____ Fax Number: _____

Email: _____ Website: _____

*Food Items to be Sold by Vendor:

1. _____ 2. _____ 3. _____
4. _____ 5. _____ 6. _____
7. _____ 8. _____ 9. _____

*Names of Individuals Handling, Preparing and Serving Food:

1. _____ 2. _____ 3. _____
4. _____ 5. _____ 6. _____

*Location of Food Preparation: (check one) On-Site Approved Facility

*If on-site, provide details: _____

*Name and Address of the approved facility/ base of operations: _____

*Method of Hot Holding: _____

*Method of Refrigeration _____

*If Pre-Packaged Only, List Items _____

*Date of Last Rating: _____ *License # _____

Town/County of Operation (if other than above address) _____

*Signature of Business Owner

Date