

Temporary Food Vendor Checklist

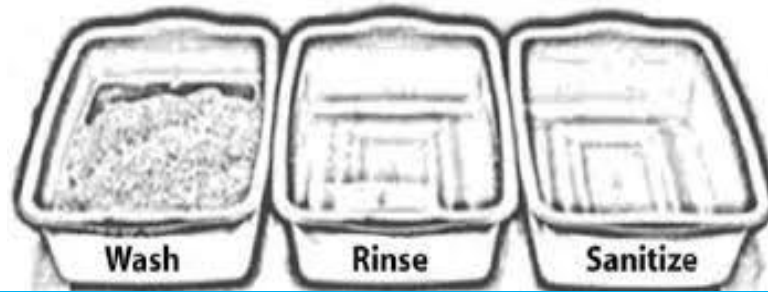
Checklist

Home preparation and storage of food products is strictly prohibited under N.J.A.C 8:24

- Make sure all refrigeration/freezer units are operational and have thermometers.
- Refrigerator temperatures must be 41 degrees (F) or below.
- Freezer temperatures must ensure that the food is frozen solid.
- Hot holding units must be 135 degrees (F) or above, a bayonet/stem thermometer with a thin tipped probe shall be available to monitor temperature of hot foods.
- Food on display shall be protected from contamination by the use of covering, packaging or other effective means.
 - Dry food must be stored at least 6 inches off the ground.
 - There must be proper storage for food and utensils.
- Condiments shall be protected from contamination.
- Cutting boards shall be free of excessive scratching and scoring.
- Food employees shall wear hair restraints such as hats, hair covering or nets, and clothing that covers body hair.
- Bare hand contact with ready-to-eat food is prohibited. Food handling employees must use suitable utensils (such as deli tissue, spatulas, tongs, single-use gloves, etc.)
- Proper garbage and recycling receptacles with lids shall be provided at each vendor location.
- Food storage containers must be maintained in a clean and sanitary manner.
- Food vendor areas must be maintained in a clean and sanitary manner.
- Oil and refuse must be properly disposed.
- All raw shellfish vendors must provide harvest tags from approved vendors for review at the time of the inspection.
- Adequate hand cleansers, disinfecting wipes, and sanitizers must be provided.
- Food handling employees handling cash transactions must dispose of hand gloves before serving other customers.
- Temporary food vendor permits must be displayed during event.
- 3 receptacles that substitute for the compartment of a multi compartment sink: to wash, rinse and sanitize.
 - Must be used to clean utensils and other kitchenware.
 - Sanitizing solution must be continuously used or an intermittent flow.

Checklist

Proper Set-Up



- Provisional handwashing station with soap and paper towels must be present.



-
-

NOTE: This list serves only as a guidance document to ensure vendors provide consumers with food that is safe and unadulterated. Additional requirements may be imposed by the **Secaucus Health Department** as per **N.J.A.C 8:24**