



OCEAN COUNTY HEALTH DEPARTMENT
P.O. Box 2191
Toms River, NJ 08754-2191
(732) 341-9700 ext. 7480
Fax: (732) 286-1495

TEMPORARY RETAIL FOOD ESTABLISHMENT APPLICATION (2014)

PART 1 (To be completed by Temporary Food Vendor)

Temporary Vendor Business Information

Trading Name of Temporary Vendor:	_____
Owner/Corporation:	_____
Street Address:	_____
City:	_____ State: _____ Zip: _____
Mailing Address (if different):	_____
Home Phone:	_____ Cell Phone: _____ Fax: _____
Email Address:	_____

Type of Temporary Unit (Check all that apply)

- Tabletop Tent Contestant Other

Sanitation/Personal Hygiene

- Hot/cold running water
 Freshwater Container _____ Gals
 Wastewater Container _____ Gals
 Handsink w. warm running water
 Insulated Container w/ Free Flow Spout
 3 Compartment Sink with hot/cold run water
 Buckets/Spray Bottles with Sanitizer
 Gloves Paper Towels Soap

Other Equipment

- Trash Container
 Sneeze Guards
 Extra Utensils
 Covered Containers
 Foil, Plastic Wrap
 Thermometers
 Sanitizer Test Kit

Temporary Retail Food Unit Operation Schedule (List all that apply)

Temporary/Special Event(s):

Name of Event(s): Seafood in Seaside Festival
Days and Times at the event(s): Sat, Sept 6, 2014 + Sun, Sept 7, 2014
Event Contact Person: Danielle Gries
Email: info@exit82.com Phone: 732-830-3700

REMINDER!!!! NO HOME PREPARED FOOD ALLOWED - NO HOME STORAGE OF FOOD ALLOWED!!!

Description of food operations: Menu items, source, prep, handling, storage, equipment

NO HOME PREPARED FOODS ALLOWED!!! TAKE TEMPERATURES!! YOU MUST HAVE RECEIPTS ONSITE FOR ALL FOOD ITEMS YOU BUY!!! (copy if additional forms are needed)**

List EVERY Food and Drink & how many servings of each item	If this item is prepared using RAW ANIMAL or PLANT products, list those ingredients	Where did you buy this item? List STORE and ADDRESS	Prepared at vending site (V) or Servicing Area (SA)?	Cooked at Vending Site (V) or Servicing Area (SA)?	How do you COOK this food item? List EQUIPMENT USED & POWER SOURCE	How do you quickly cool the food item? List COOLING EQUIPMENT USED & POWER SOURCE	How do you keep the food item hot? List HOT HOLDING EQUIPMENT USED & POWER SOURCE	If reheating item for hot holding, list REHEATING EQUIPMENT USED & POWER SOURCE	How do you keep the food item cold? List COLD HOLDING EQUIPMENT USED & POWER SOURCE
Example: Chicken tenders, 50	Raw Chicken	XYZ Butcher Shop, 123 Main St., Toms River, NJ	SA	SA	Oven, Natural gas	Walk-in refrigerator, electric	N/A	N/A	Refrigerator, electric



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TEMPORARY RETAIL FOOD UNIT NAME _____

DATE _____

PART 2 (TO BE COMPLETED BY SERVICING AREA OWNER/MANAGER/EVENT COORDINATOR OR VENDOR, IF PROVIDING FULLY OPERATIONAL SERVICING AREA ON SITE)

I (vendor) will provide my own servicing area that is fully compliant with all applicable regulations as provided in NJAC 8:24. This would include (but not be limited to), proper wash/ rinse/sanitize area, handwash area, garbage containers, electric power source, refrigeration, all receipts for food items and source, location of nearest restroom facility, sanitizing equipment for utensils, hot/cold holding, thermometers, etc.

Items and equipment for servicing to be provided by the event management and includes the following (check all that apply):

- Event provided equipment for temporary vendor/operator to prepare food at the event location
- Event provided space for temporary vendor/operator to provide storage for the temporary unit at the event location
- Event provided utility Service (i.e. electric hook-up) for temporary unit while in storage at event location.
- Event-provided refrigerated storage of perishable foods (raw fruits & vegetables, etc.)
- Event provided refrigerated storage of potentially hazardous food (raw or cooked meat, shellfish, dairy, cooked vegetables, raw seeds or sprouts, cut melons, non-acidified garlic and oil mixtures, etc.)
- Event provided area for storage of non-hazardous foods, utensils and equipment
- Event provided 3-Compartment sink for washing, rinsing and sanitizing of food contact surfaces
- Event provided trash and garbage disposal
- Event provided waste water disposal
- Event provided grease and oil disposal

(I understand that I am ultimately responsible for providing all equipment, utensils and methods pertaining to my temporary food establishment, even if the event has indicated it will provide all items necessary.)

The temporary food establishment reports to the servicing area (check all that apply):

Beginning of the day End of the day Other _____
Time _____ Time _____ Time _____

Monday Tuesday Wednesday Thursday Friday Saturday Sunday

I hereby certify that the above listed information is correct. I also understand that the home preparation and storage of food and cleaning of utensils used in this mobile operation is prohibited as per NJAC 8:24-3.1 and 8:24-3.2 and is subject to penalties, fines and possible license forfeiture. If any changes in my operation occur, I agree to notify the Ocean County Health Department immediately.

Servicing Area Owner/Operator (print) _____ Date _____

Servicing Area Owner/Operator (signature) _____

Temporary Owner/Operator (print) _____ Date _____

Temporary Owner/Operator (signature) _____

The Ocean County Health Department (OCHD) reserves the right to deny the application for a temporary retail food establishment for any reason that would imply or indicate that proper public health protection will not be met by the operation of this facility. OCHD may also require additional information and documentation in addition to this application for this purpose.

John Protonentis, REHS
Environmental Health Coordinator

Environmental & Consumer Health

Email: jprotonentis@ochd.org



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TIPS FOR ALL FOOD VENDORS @ FAIRS & EVENTS

- 1) Proof of food sources required: need first day of fair:
 - a) Receipts for food purchased ready to cook at fair.
 - b) Copy of commissary inspection/permission to use commissary, list privileges
 - c) Onsite preparation is limited – you must have pre-approval (from this office for specific prep)
- 2) Protect all foods on display from contamination (i.e. dust, flies, consumer access)
 - a) Start fresh daily – no leftovers (discard at end of each fair day)
 - b) Change ice frequently – no submerged bottles
 - c) Probe style thermometer to be available on site for checking potentially hazardous foods.
- 3) Personal hygiene
 - a) No bare hand contact – for ready to eat foods – barrier between hands and food required – use of gloves, utensils, deli tissue encouraged – encourage frequent hand washing.
- 4) Cooler temps <41°f maximum – w/thermometers
 - a) Mechanical refrigeration required for more than one day fair/event
 - b) Arrangements premade for replenishing ice in coolers
- 5) Hot hold foods 135°f minimum or better – stem types or thin probe thermometer required – check code
- 6) Clean slicers, can opener blades, fancy equipment, i.e. butterfly fry cutters, blossom onion slicer – frequently – minimum 1 time/4 hours. Duplicate cooking/prep utensils must be provided.
- 7) 3 bay set up is to be labeled wash, rinse, sanitize, air-dry (change water regularly) must be readily available at each site.
- 8) Bulk stored foods, drinks and single service articles as well as clean kitchenware – must be stored 6" above floor line – covered, etc. where needed to protect against insects & weather conditions.
- 9) Hand wash stations, i.e. urns, coolers w/spouts – must be posted with hand wash sign provided with pump soap & paper towels. provide catch bucket below water container.
- 10) Waste water, etc. cannot be discharged onto the ground, use containers provided or portable toilets at site.
- 11) Fryers, etc. must be covered: overnight arrangements to contain & dispose of waste oil. Do not leave at site. Ground area to be protected from spillages using effective barrier.
- 12) Single service utensils that are not wrapped must be stored in clean containers with handles extended upward during service.
- 13) Contain trash & dispose of appropriately – daily & at end of event; sites to be left clean (no litter, no spills, no liquid containers left @closing of event) consider roll of tarpaper – non slippery surface & easy disposal at end of event.