



**DEPARTMENT OF HEALTH, ENVIRONMENT,
AND VITAL STATISTICS**

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REGULATIONS & GUIDELINES FOR TEMPORARY FOOD CONCESSIONS

N.J.A.C. 8:24 (CHAPTER 24) "SANITATION IN RETAIL FOOD ESTABLISHMENTS AND FOOD AND BEVERAGE VENDING MACHINES" (EFFECTIVE DATE: JANUARY 2, 2007)

1. Food concessions shall include any individual or groups selling or distributing products intended to be consumed including: cotton candy, shaved ice, ice cream, fruit drinks, soda, candied apples, popcorn, sandwiches, labeled pre-packaged snacks and similar products.
2. All food concessions must apply for temporary permit from the Montgomery Township Health Department a **minimum of 5 days prior to event.**
3. If foods are prepared, or if exposed foods are served on site, proper handwashing facilities **MUST** be provided within the booth. This would include one of the following:
 - Running water with waste container, soap and towels provided.
 - Water vessel (5 - 10 gallons) with a spigot on the bottom, a vessel to collect waste water, hand soap, and paper toweling (to be mounted as a dispenser).
 - Pre-treated cleansing napkins (e.g.. Wet Ones, Wash and Dry, Towelettes, etc.) in sufficient quantity with **approved** dispenser.
4. All foods shall be purchased from an approved commercial source.
5. Employees may **NOT** contact exposed, ready-to-eat foods with their bare hands. Suitable utensils, deli tissue, spatulas, tongs, single use gloves or dispensing equipment shall be used. Employees preparing or serving food shall **also** wear clean clothing and a hair net or baseball cap that will fully cover and prevent hair from falling into food.
6. All food shall be prepared in a **licensed and approved kitchen** unless prepared on site; **no preparation shall be allowed in a private home or business other than a food business, with the only exception being items for bake sales.** That is permitted provided: no potentially hazardous foods are prepared AND there is a clearly visible sign at the sales location that the food is prepared in a kitchen that is not subject to regulation & inspection by the health authority.
7. Certain foods of potentially hazardous nature such as cream pies, salad, sandwiches, custards, etc. will not be permitted to be prepared on site.
8. All potentially hazardous foods **must be kept under 41 degrees Fahrenheit** or **over 135 degrees Fahrenheit.** Mechanical refrigeration should be provided to hold cold foods cold. Accurate thermometers are to be provided.

9. Reheating for hot holding shall be done rapidly & the time the food is between refrigeration temperatures & 165 degrees Fahrenheit **may not exceed two (2) hours.** Steam tables, bain maries, warmers, and similar hot holding facilities are prohibited for the rapid reheating of potentially hazardous foods.
10. Shellfish shall be from approved sources certified by the State of New Jersey. All identification tags must be retained and held on site.
11. Water in which beverages (bottles or cans) are kept, shall contain 2 oz. of bleach to each 5 to 10 gallons of water. Wet storage of packaged and unpacked food is prohibited.
12. Ice which will be consumed, or will come into contact with food, shall be obtained in single-service, closed, protected containers.
13. Areas around all concessions must be kept clean and free of litter, refuse and garbage at all times. Clean, washable garbage receptacles must be available at all points where garbage develops, such as grills, stoves, serving areas. Corrugated cartons or wooden boxes are not acceptable.
14. Single service products (plastic or wood spoons, forks, paper plates and cups) shall be used only **once.**
15. Equipment (dishes, pots, pans and rinsed utensils) used in preparation, cooking or serving of food shall be washed, rinsed, and sanitized after use. Sanitizing may be accomplished by:
 - Total immersion for at least 1/2 minute in clean, hot water at least 170 degrees Fahrenheit.
 - Total immersion for at least 1 minute in a solution of at least **1 tablespoon of bleach per gallon of water** at temperature of not less than 75 degrees Fahrenheit.
 - Iodine - follow instructions on label of container for sanitizing.
16. Employees preparing or serving food shall **keep their hands clean** and wear clean clothing and a hair net or cap that will fully cover and prevent hair from falling into food.
17. All dirt or gravel floors must be graded to prevent accumulation of liquids and covered with removable, cleanable wooden platforms or duckboards in the food preparation area, or material acceptable to the Health Dept.
18. Food preparation areas shall be shielded (metal or plastic) from serving areas when located adjacent to them.
19. All prepared food or partly prepared food **must be kept covered** so as to be protected from dust, insects and inadvertent bodily contact.
20. All food and beverages shall be protected at all times from unnecessary handling and shall be stored, displayed and served so as to be protected from contamination.
21. Temporary food establishments must operate from an approved commissary or other fixed or mobile wholesale retail food establishment and must report at least daily to such for all food supplies and for servicing operations. Except that dry, pre-packaged, non-potentially hazardous, commercially prepared snacks such as candy bars, uncooked fruits, soda, popcorn and donuts are exempt from commissary requirements.
22. The Health Inspector may require additional structural or operational requirements as necessary to ensure that food is of a safe and sanitary quality.

MONTGOMERY TOWNSHIP HEALTH DEPARTMENT Checklist for Temporary Food Vendors

Every temporary food stand shall have & conform to the following (when applicable):

- _____ Proof of Montgomery Twp Health Dept Temporary Food Permit for each booth or stand (fixed or mobile).
- _____ Single use (food-grade) disposable gloves. **Bare hand contact with ready-to-eat foods is not allowed.**
- _____ A means of handwashing. (water & liquid soap, Purell hand sanitizer, or other similar sanitizing wipes)
- _____ Paper towels, napkins, aprons, etc.
- _____ Plastic or other protective shields (e.g.: sneeze guards for pre-prepared display foods such as zeppoles, stuffed pizza, etc.)
- _____ Hair-nets, visors, baseball caps, or other hair restraints for **all** food-handlers & cooks.
- _____ Ice, as needed (must be purchased from an approved source).
- _____ Serving spoons, spatulas, tongs, etc.
- _____ Washable containers for food storage.
- _____ Platforms for elevating food and paper goods a minimum of 6" off the ground.
- _____ Adequate supply of trash bags/containers to accommodate garbage generated.
- _____ Chef's "pocket tester" or stem type thermometer(s) for checking cooking temperatures. Hot foods must be held at **135°F or above.**
- _____ Thermometers in all coolers & refrigeration units storing potentiality hazardous foods. (Cold holding must be **41°F or below**)