



TOWNSHIP of MONTGOMERY

SOMERSET COUNTY

DEPARTMENT OF HEALTH

Also serving the Boroughs of Hopewell, Pennington, & Rocky Hill

2261 Route 206 Belle Mead, New Jersey 08502

Phone: 908-359-8211 Fax: 908-359-4308 Email: Health@twp.montgomery.nj.us

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. Vendors that are preparing food **MUST HAVE** a hand wash station (see diagram on next page). Hand sanitizer alone is not acceptable alternative (except if no food is being prepared).
- ___ Vendors that are preparing food **MUST HAVE** a wash bucket & sanitizer bucket for washing/sanitizing utensils.
- ___ Hair-nets, visors, baseball caps, or other hair restraints for **all** food-handlers & cooks.
- ___ Ice, as needed (must be purchased from an approved source).
- ___ Paper towels, aprons, napkins, serving spoons, spatulas, tongs, etc.
- ___ Platforms for elevating food and paper goods a minimum of 6 inches off the ground.
- ___ Adequate supply of trash bags/containers to accommodate garbage generated.
- ___ Chef's "pocket tester" or stem type thermometer for checking cooking temperatures.
 - **Poultry: 165°F** **Ground Beef (burgers): 155°F** **Pork, Meat, & Fish: 145°F**
- ___ Thermometers in all coolers & refrigeration units storing potentiality hazardous foods. (must be 41°F or below)



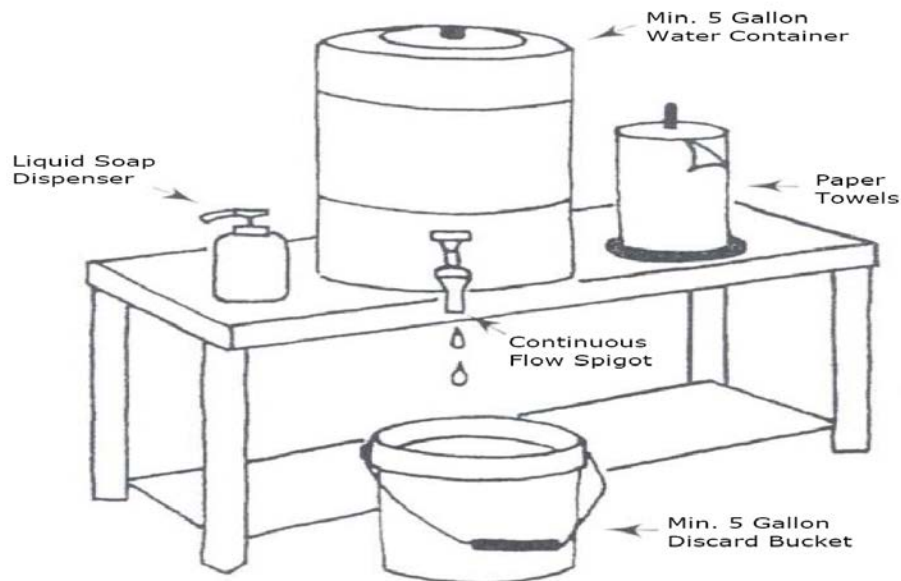
Wear disposable gloves when handling ready-to-eat foods!



HANDWASHING & UTENSIL WASHING REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

Hand washing Facilities

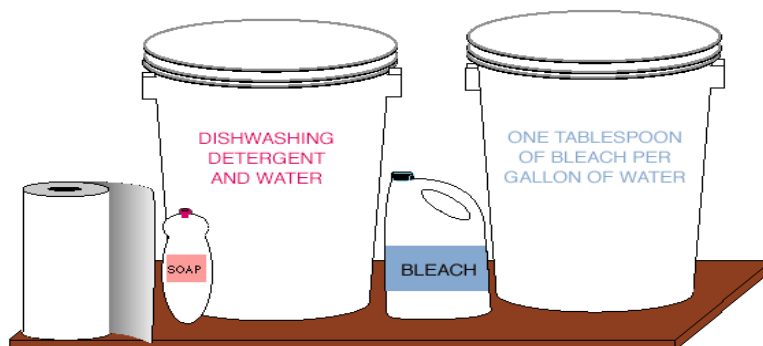
Hand-washing facilities shall be located within each temporary food stand and conform to the diagram below:



Utensil Washing Facilities

Booths with food preparation require two (2) 5-gallon containers for the cleaning of equipment, utensils, & for general cleaning purposes. One shall contain soapy water and the other a bleach/water solution.

Note: Additional facilities, such as a sink with running water, may be required where there is extensive food preparation, or where water, power, and sewer connections are available.



Immerse into a sanitizer solution of 1 tablespoon household bleach per gallon of water for 30 seconds.