

***FREEHOLD AREA  
HEALTH DEPARTMENT***

*SERVING*

FREEHOLD BOROUGH \* FREEHOLD TOWNSHIP  
MANALAPAN TOWNSHIP \* TINTON FALLS BOROUGH \* WALL TOWNSHIP

1 MUNICIPAL PLAZA  
FREEHOLD, NJ 07728

TELEPHONE: 732-294-2060  
FAX: 732-462-2340

## Temporary Food Applications

In order to process your application in a timely manner please include/abide by, the following:

- Application must be received 7 days prior to event.
- A satisfactory health inspection placard from the local health department serving your commissary.
- A copy of your food safety certificate, if applicable.  
N.J.A.C. 8:24 Subchapter 2.1 (b), "By January 2, 2010, at least one person in charge in Risk Type 3 Food Establishments shall be a certified food protection manager who has shown proficiency of required information through obtaining a food safety certificate by passing a food safety certification examination administered by an accredited certifying program recognized by the Conference for Food Protection. Certified food protection managers shall maintain the currency of the food safety certificate by following the accredited certifying program's requirements for renewal."
- Application must be filled in its entirety.

# Freehold Area Health Department

1 Municipal Plaza, Freehold, NJ 07728

Telephone: (732) 294-2060

Fax: (732) 462-2340

Margaret B. Jahn, MS, MPH

Director

Fee: \$35.00

Payable to Manalapan Township

## TEMPORARY FOOD LICENSE PROCEDURES & APPLICATION

Vendors' Business Name:		Phone #:	
Address:		E-mail:	
<b>Event Details</b>			
Name of Event:	Date & Time of Event:		
Location:	Owner's Name:		
<p><b>New Jersey State Law mandates that certain food handling procedures be adhered to at all times. Foods must be obtained from approved sources and may not be prepared in a private home. Both hot and cold foods must be held and served within prescribed temperature limits. Bare hand contact with "Ready to Eat" foods is prohibited and Proper employee hygiene must be observed. Proper food preparation, transportation and on site holding procedures are all vital to ensuring a safe event.</b></p> <p><b>As such the Freehold Area Health Department, in accordance with existing local ordinance requires that all participants obtain a temporary retail food license to cover your operation.</b></p> <p><b>Please provide us with the following information:</b></p>			
<b>1. Full menu with particular attention to any items which require temperature control and/or are "potentially hazardous".</b>			
1)		2)	
3)		4)	
5)		6)	
7)		8)	
<b>2. Proper washing, rinsing and sanitizing of equipment, especially food contact surfaces is required. Where is your product stored when not on site? Where is ware washing performed? Where is your equipment stored when not in use? (Facility name, address and phone number)</b>			
<b>3. What is the source of your food products? How will your products be transported to the site? Will the product be transported cold and prepared on site or will it be precooked at an offsite location and transported hot to the site?</b>			
<b>4. What arrangements will you have to ensure the product remains within acceptable temperatures <u>during transportation to and from the event?</u> (All cold food must be less than 41 degrees F. All hot food must be 135 degrees F or above.)</b>			

## TEMPORARY FOOD LICENSE PROCEDURES & APPLICATION

5. What arrangements will you have to ensure the product remains within acceptable temperatures **while on site** during the event? How will you properly **reheat** any products that may fall below 135 degrees during the course of the event? **(Temperature abused products which cannot be reheated to 165 degrees for 15 seconds will be embargoed/destroyed.)** Sharing of critical equipment is unacceptable. You must be appropriately equipped to properly conduct your operation

6. Muscle meats, pork and fish must be cooked to an internal temperature of 145 degrees for 15 seconds. Comminuted (ground) meats (hamburger for example) must be cooked to an internal temperature of 145 degrees for 3 minutes, or 150 degrees for 1 minute or 158 degrees for 1 second. Will a **thin probe stem type thermometer** be available so that you may monitor cooking and holding temperatures during the course of the event?

7. What type of measures do you intend to employ to ensure that the product is protected against potential customer contamination, insects and dirt or dust contamination while on site?

8. As per the revisions to the code effective January 2, 2007, bare hand contact with "Ready to Eat" foods is now prohibited. Are gloves appropriate for your operation and will they be available for proper handling of ready to eat foods? What measures will you employ to minimize cross contamination between raw and cooked or "Ready to Eat" products?

9. Hand washing is one key component in reducing the transmission of bacteria and minimizing potential cross contamination between raw items, cooked and "Ready to Eat" foods. What type of measures will you employ to provide for employee's hand washing facilities at your specific site?

10. Will a source of water for cleaning be available? Describe source of water, if available.

11. How will you wash, rinse and sanitize any equipment and/or utensils which become soiled during the event?

**NOTE:** This office reserves the right to issue further requirements based upon the nature of the proposed operation, in accordance with N.J.A.C. 8:24.

**PLEASE RESPOND IN WRITING TO THIS OFFICE NO LATER THAN 7 DAYS PRIOR TO THE EVENT**