



TOWNSHIP of MONTGOMERY

HEALTH DEPARTMENT

Also serving the Borough of Rocky Hill

100 Community Drive Skillman, New Jersey 08558

Phone: 908-359-8211 Fax: 908-533-9336 Email: Health@montgomerynj.gov

Checklist for Temporary Food Vendors

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

- _____ Proof of a Montgomery Twp Health Department issued Temporary Food Permit for each booth/stand/truck/cart.
- _____ 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 & hot holding 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)



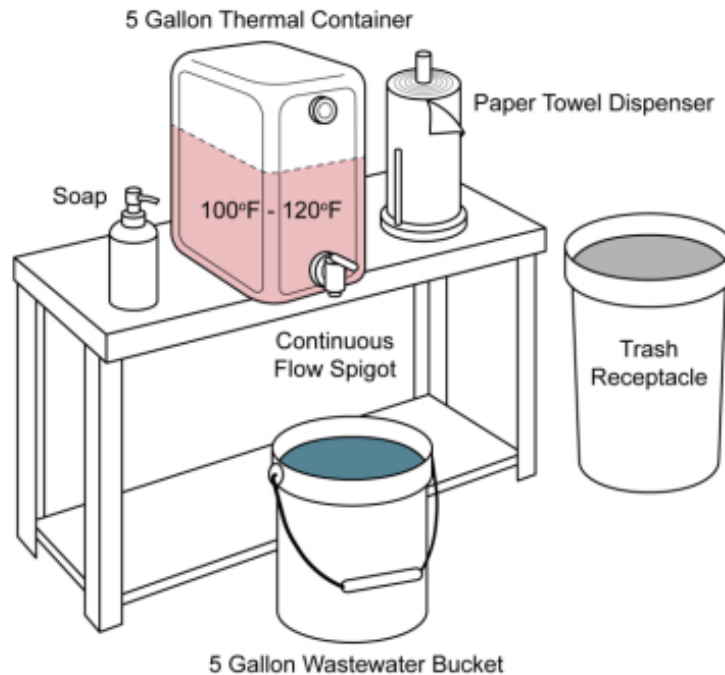
Wear disposable gloves when handling ready-to-eat foods!



HANDWASHING & UTENSIL WASHING REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

Handwashing Facilities

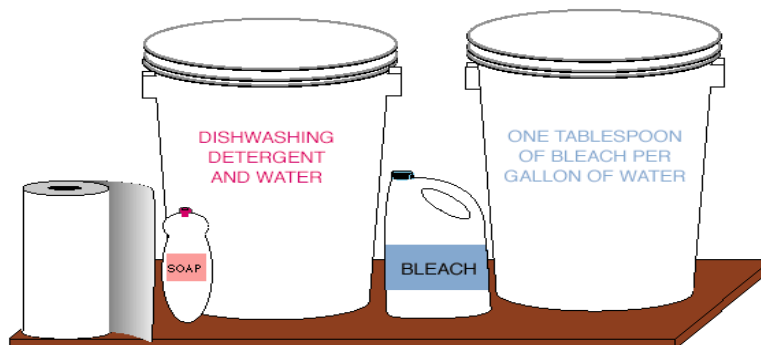
Hand-washing facilities shall be located within each temporary food stand and conform to the diagram below:



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.