

DEPARTMENT OF HEALTH
BOROUGH OF RIDGEFIELD
BERGEN COUNTY NEW JERSEY
blulic@ridgefieldboro.com

ANTHONY R. SUAREZ, MAYOR

BRANKA LULIC, MPA
HEALTH OFFICER
ADMINISTRATOR



HEALTH CENTER
725 SLOCUM AVENUE
RIDGEFIELD, NJ 07657
TEL: 201-943-6062
FAX: 201-943-5978

TEMPORARY FOOD PERMIT APPLICATION

Complete and return at least seven (7) days prior to the event with the below fee payable to "**Ridgefield Health Department**".

1- 3 day events: \$125.00 _____ 3 - 10 day events: \$150.00 _____

Under NJ law, the Ridgefield Health Department requires by code that all temporary food vendors who sell or serve food at a temporary food event obtain a permit to ensure public health regulations are met and maintained throughout the event protecting the health and safety of visitors. Foods stored, handled or prepared at home are prohibited from being used or offered for sale at a Temporary Food Event.

1. EVENT NAME: _____ 2. LOCATION: _____

3. DATE(S) OF EVENT: _____ 4. TIME: _____

5. SET-UP TIME: _____ 6. NUMBER OF FOOD BOOTHS: _____

7. NAME OF RESPONSIBLE FOOD EVENT COMPANY/MANAGER:

- Business Name: _____
- Contact Name: _____
- Address: _____
- Phone #: _____ E-mail: _____

8. MENU/TYPE OF FOOD PREPARED: HOT FOODS _____ COLD FOODS _____ LIST BELOW:

9. WILL PORTABLE TOILETS BE SUPPLIED FOR THE PUBLIC? Yes _____ No _____

10. WILL ELECTRICITY BE PROVIDED TO THE FOOD BOOTHS? Yes _____ No _____

STATEMENT:

I hereby certify that the above information is correct, and I fully understand that any changes without permission from the Health Department may nullify final approval.

APPLICANT'S SIGNATURE

PRINT NAME

DATE SUBMITTED

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GUIDELINES FOR TEMPORARY FOOD SERVICE EVENTS

Application

Submit completed application with fees to the health department office at least 7 days prior to the event. No application will be accepted on the day of the event. *Late fees can be charged and issuance of the temporary food permit will be subject to the approval of the Health Officer.*

Certified Food Managers/Handlers

At least one person with a valid food manager's/food handler's certificate must be present during all times of operation.

Menu

Keep the menu simple. Cook to order as much as possible. Some menu items may not be appropriate for a temporary food booth.

Food Preparation

All food preparation must be done in a licensed, permitted facility as food preparation in a booth is limited to cooking and portioning. No foods cooked at home are permitted. No cutting up of raw meat (including fish) will be allowed.

Temperature Control

Keep all potentially hazardous foods out of the danger zone.

Cold Holding - Cold holding of potentially hazardous foods must be below 41° F.

Hot Holding - Hot holding of cooked potentially hazardous foods must be at or above 135° F.

Cooling - No cooling of potentially hazardous food is allowed in the booth. **Do not** use leftovers. Leftovers **must** be discarded.

Reheating - Potentially hazardous foods must be reheated to 165° F within 60 minutes.

Thermometers

A thermometer must be available and used to check internal food temperatures. Thin foods such as hamburgers need to be measured with a digital thermometer that is tip sensitive or a thermocouple can be used. Thermometers are also needed in all refrigerators.



Booth Rules

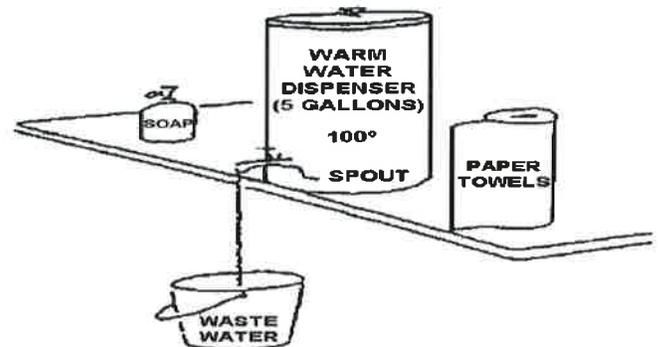
Only food service workers are allowed in the booth. No outsiders should be present. Do not smoke or eat in the booth.

Illness

No person who is sick, vomiting, has diarrhea or who has open sores or infected cuts on his/her hands, shall work in any temporary food establishment.

Hand Washing

Hand washing must be available in each booth. A minimum of a 5 gallon insulated container with a continuous-flow spigot of warm running water at a minimum of 100° F must be provided. A bucket for wastewater, pump soap and paper towels must be set up and available at all times. **Use it often!**

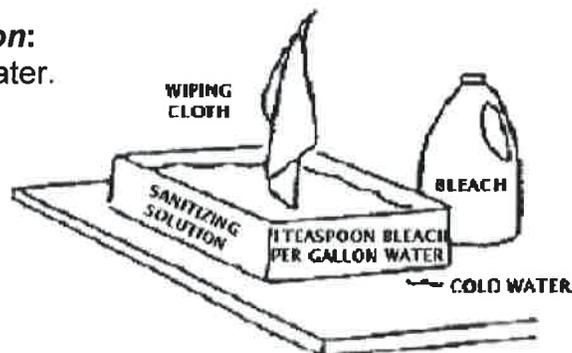


Wiping Cloths

Wiping cloths used for cleaning food spills or wiping work surfaces, equipment, etc. must be kept in a clean, sanitary condition, moistened with an approved sanitizing solution between uses.

Recipe for Sanitizing Rinse Solution:

1 tsp bleach per gallon cool, clean water.



PROPER STORAGE OF WIPING CLOTHS

Utensils

Only single service articles for use by consumers are allowed.

Waste

All liquid/solid waste shall be disposed of in such a manner as not to create a public health hazard or nuisance condition.

Restrooms

Toilet facilities must be provided and accessible at all times of operation for use by food service workers. Facilities must include hand sink with hot and cold running water.

Booth Construction

Construct booths/tents to minimize: public access, dust, mud, contamination, etc. Follow relevant Fire Codes.

Grills

Separate grills and other cooking devices from public access by using ropes or other approved methods (minimum of a 3 foot separation).

Additional Requirements

The Health Officer may impose additional requirements to protect against health hazards related to the operation of the temporary food service event and may limit preparation steps or prohibit some menu items.

Your application, license, and inspection for a temporary food event only fulfills the Ridgefield Health Department requirements. Other permits and inspections may be required by other Boro Departments. Operating without permits and inspections may result in legal action by the appropriate department.