

Borough of Norwood

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REQUIREMENTS FOR TEMPORARY FOOD EVENTS

Approval for temporary food events will not be given unless the following requirements are met. The attached application must be submitted to the Health Department prior to the event.

- All preparation must comply with NJAC 8:24. Equipment used for transport and storage (coolers, etc.) must be clean and in good repair. Foods must be obtained from an approved source.
*****Home prepared foods are prohibited (receipts must be provided)*****
- Proper food temperatures must be maintained at ALL times. (This includes during transport, on display, and in storage.)
 - Cold foods must be **41° F or below**
 - Hot foods must be **135° F or above**
- Potentially hazardous foods that require re-heating must be cooked to **165° F**; and if hot held, must be held at 135° F or above. Sternos, steam tables or other hot-holding equipment may not be used to reheat potentially hazardous foods.
- The following thermometers are needed:
 - A food testing/probe thermometer for cooked foods.
 - Refrigeration thermometer for cold-holding units (sufficient supply of ice needed)
- Method for **hand-washing or hand-sanitizing** available.
 - If running water for hand-washing is available, soap and paper towels must be provided.
 - If access to running water unavailable, hand sanitizers must be provided.
- Bare hand contact with ready-to-eat foods **must be eliminated**. The use of gloves, tongs, deli tissue, etc. must be utilized. If gloves are used, they must be properly changed in between activities (i.e. handling raw meats, ready-to-eat foods, soiled equipment/utensils, smoking, eating/drinking, handling money, etc.) Separate utensils must be utilized for raw foods and ready-to-eat foods.
- Wash, Rinse, and Sanitize Method needed for utensils, pots, etc.
 - If access to running water unavailable, the following method may be used:
 - Set up three buckets or large containers. Fill the first with soap and water. Fill the second with water only. Fill the third with bleach and water (50-100 ppm / one half ounce bleach per gallon of water.)
 - Wash item in the first bucket, rinse it off in the second, dip it in the third bucket for one minute, and allow to air dry.
- All items must be off the ground and protected (food, beverages, utensils, etc.)

*****THE LICENSE APPLICATION AND YOUR SPECIFIC MENU ITEMS MUST BE REVIEWED AND APPROVED BY THE HEALTH DEPARTMENT PRIOR TO THE EVENT.*****