



TOWNSHIP OF DENVILLE HEALTH DEPARTMENT

*1 St. Mary's Place
Denville, NJ 07834*

Individual Temporary Food Stands Requirements to Operate

1. A temporary food license application must be completed and submitted with the applicable fee at least 10 days prior to the event.
2. A metal-stem thermometer must be available and used to check internal food temperatures. A thin tipped probe thermometer is required for thin foods like hamburgers and thin chicken.
3. Potentially hazardous foods must be stored at temperatures **below 41° F** (under refrigeration) or **above 135° F** (hot holding) at all times, except when undergoing necessary preparation. Potentially hazardous food at temperatures outside this range **will not** be allowed for sale/distribution.
4. Crock pots, steam tables, or other hot holding devices **are not** to be used as a means for heating up foods.
5. All potentially hazardous food must be heated to **165°F** except for hamburgers which must be cooked to an internal temperature of **155°F**.
6. All refrigerators must have indicating thermometers with the temperature maintained below **41° F**.
7. Bare hand contact with food during preparation is not permitted. Gloves, tongs, spatulas, forks, single service disposable gloves, or wax paper must be used.
8. All foods must be prepared on the premises or at a health department approved facility (current Satisfactory placard/report must be presented prior to approval). **FOOD PREPARATION IS NOT PERMITTED IN A PRIVATE HOME.** All food must be purchased from a commercial source.
9. Leftovers may not be used. No leftovers are to be served or sold.
10. Cans of soda stored in ice must have 50 ppm of bleach. The cooler must be self draining. Bottles **may not** be stored in ice water.
11. Wiping cloths to be used on table tops and counters must be stored in a separate bucket of sanitizer (one capful of liquid bleach added to one gallon of water).
12. Smoking, eating or drinking while working in booths is prohibited.
13. A refuse container with a tight-fitting lid must be available for garbage.
14. No pets are permitted in the food preparation and service areas.
15. Handwashing facilities must be available for use.
16. Food shall not be stored in direct contact with ice.
17. Food on display must be covered/protected from contamination. Self-service by customers is not permitted.
18. Each operator must be at the booth for an initial inspection.
19. A list of all food suppliers and food handlers must be submitted and approved prior to opening.