

BOROUGH OF GARWOOD
403 SOUTH AVENUE
GARWOOD, NJ 07027
908-789-0710, Fax 908-789-7978
TEMPORARY FOOD LICENSE APPLICATION

I hereby make application for the following license:

_____ Annual Temporary (includes all yearly events street fairs etc...) \$100.00

_____ Single event up to 24 hours – 50.00

*A license is required for each stand/truck participating in a temporary event.

*A temporary food vendor application must be received no later than 10 (ten) business days prior to event.

It is the responsibility of each business owner to be aware of the license requirements and follow up accordingly.

Event Name: _____ Event Location: _____

Event Dates (s) & Time: _____

Business Name: _____

Business Address: _____

Business Phone #: _____ Emergency Phone #: _____

Email Address: _____

Owner Name: _____

Address: _____

Phone #: _____ Emergency Phone #: _____

Email Address: _____

How many trucks/stands will you be operating? _____

Foods will be prepared (check one) – On Site _____ Commercial location _____

Complete food and or beverage list:

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I will keep hot foods above 135 degrees F by the following method: _____

I will keep cold foods frozen or below 41 degrees F by the following method: _____

Are you conducting any food sampling? _____ If so, please describe your procedure: _____

Name (s) and of person (s) who attended Food Handlers Training Course & date of certification (current food handler certification required.)

I have a current Board of Health License in the following town (s) in N.J. _____

Are you participating in any events in the Borough of Chatham, Fanwood, Mountainside, New Providence, Roselle Park, Westfield or Summit? Yes* _____ No _____

It is understood that such license is non-transferrable, non-refundable and is granted for the period designated on the license. Furthermore, the license may be revoked upon violation of any pertinent requirements of the Board of Health and/or the laws of the State of New Jersey

Applicant Signature: _____ Date: _____



Signature of Inspector/Reviewed & Approved by: _____

Fee: _____ Late Fee: _____ Cash/Check: _____

License # _____ Date Issued: _____

Comments: _____

POTENTIALLY HAZARDOUS FOOD – DEFINITION

Potentially hazardous food is defined as any food which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, raw seed sprouts, heat treated vegetables and vegetable products, or other ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms, or the slower growth of *C. botulinum*. The term does not include foods, which have a pH level of 4.6 at 75 degrees, or a water activity (a_w) value of 0.85 or less. The Department of Health may augment or prohibit the sale of certain potentially hazardous food when needed to ensure the service of safe food.

TIME-TEMPERATURE CONTROL

All potentially hazardous foods must be stored below 41 degrees Fahrenheit or above 135 degrees Fahrenheit. The food operator must obtain and utilize a thermometer at all times, to monitor food temperatures.

Cold storage of potentially hazardous foods must be in refrigeration units supplied by either a gas or electric generator. If the refrigeration unit requires electric service a diagram must be submitted with the application noting the source of electric service. **Storage of potentially hazardous foods on ice is strictly prohibited.**

All refrigeration units must be provided with thermometers easily visible to the food operator.

All hamburgers must be cooked to 155 degrees Fahrenheit for 15 seconds to ensure that E Coli 157:H7 bacteria are killed. Hamburgers with pink centers are prohibited. Chicken must be cooked to 165 degrees Fahrenheit for 15 seconds.

CROSS CONTAMINATION

Raw or partially cooked potentially hazardous foods must be covered during refrigerated storage, and must not be stored above cooked food items, or other foods that may be subject to contamination.

When grilling hot dogs, hamburgers and/or other items on a grill, it is essential that cooked items do not come into contact with uncooked items. Raw hamburger cannot be placed on the grill with a utensil that comes into contact with cooked food items. Failure to follow these precautionary measures could result in hazardous bacteria, such as E Coli 157:H7 contamination.

All food items must be protected from contact with vermin at all times.

UTENSILS

Food vendors are required to use single service utensils, and serving containers unless specific approval is granted from the Health Department.

HAND WASHING/FOOD PROTECTION

Food vendors may not contact exposed, ready-to-eat foods with their bare hands and shall use suitable utensils (i.e.- deli tissue, spatulas, tongs, single-use gloves or dispensing equipment) to handle these foods. When single-service gloves are used, they must be changed each time the employee handles money, eats, touches their hair or face, etc. The use of gloves does not excuse the vendor from maintaining available soap, water, disposable towels and instant sanitizer to maintain proper hand-washing procedures.

GARBAGE

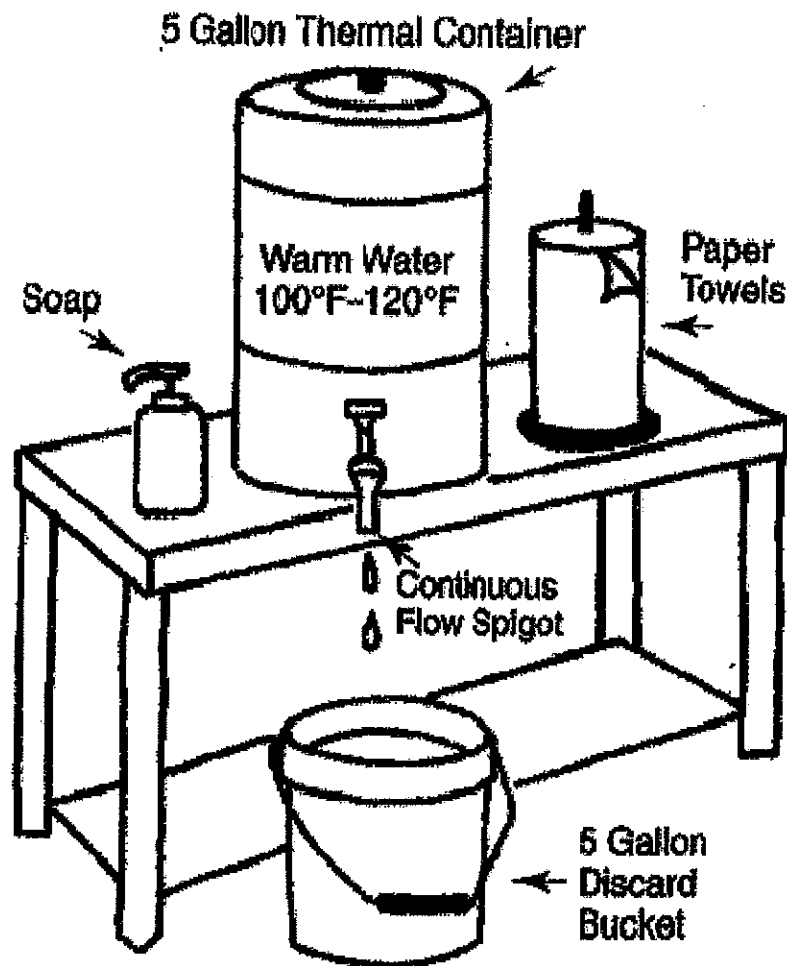
The applicant must provide or be provided with suitable and sufficient containers to hold all garbage, food waste, and litter between periods of garbage removal on the day(s) of the event.

The above precautionary guidelines are general, and may not cover every situation. As such, all food vendors are required to contact the Westfield Regional Health Department at (908) 789-4070 for specific information and approval, prior to attempting to secure a Temporary Food License.

NOTE: A MINIMUM OF FIVE BUSINESS DAYS ADVANCE NOTICE IS REQUIRED FOR SUBMISSION, REVIEW AND APPROVAL OF ALL COMPLETED APPLICATIONS - ABSOLUTELY NO EXCEPTIONS WILL BE MADE. NO LICENSES WILL BE ISSUED PRIOR TO APPROVAL BY THE HEALTH DEPARTMENT.

NOTE: FOOD OPERATORS ISSUED LICENSES WILL BE SUBJECT TO RANDOM INSPECTIONS CONDUCTED BY THE HEALTH DEPARTMENT ON THE DAY OF THE EVENT. ANY VENDOR FOUND NOT IN COMPLIANCE WITH REQUIREMENTS OF THE HEALTH DEPARTMENT MAY BE SUBJECT TO REVOCATION OR SUSPENSION OF THEIR LICENSE (S) TO SELL FOOD.

Temporary Hand Washing Station



The temporary hand washing station shall consist of at least a 5-gallon insulated container with spigot that provides a continuous flow of warm (100°F- 120°F) running water, soap, paper towels, reminder sign, and a 5-gallon bucket to collect the dirty water.