

**ROBBINSVILLE TOWNSHIP**  
**HEALTH DEPARTMENT**  
1 WASHINGTON BOULEVARD, SUITE 14  
ROBBINSVILLE, NJ 08691  
609-936-8400

**REQUIREMENTS FOR TEMPORARY FOOD LICENSES**

The Robbinsville Health Department licenses and inspects all temporary and mobile food handlers for compliance with Chapter 24, (N.J.A.C.8:24). Please review the following guidelines.

1. Completed applications must be received at least thirty (30) days prior to the date(s) of the event.
2. Plan your menu carefully. The preparation of *potentially hazardous foods* (any food items which consist in whole or in part of milk or milk products, eggs, meat, poultry, rice, fish, shellfish or edible crustacean) is strictly regulated by the New Jersey State Sanitary Code and may be prohibited, if deemed necessary. All potentially hazardous foods must be maintained at safe temperatures.
3. Safe *cooking* temperatures for *potentially hazardous foods* are as follows: 130°F for rare steak or roasts; 145°F for fish, meat, pork and game animals; 155°F for ground meat/fish, injected meats or pooled raw shell eggs; 165°F for poultry; stuffed fish/meat/or pasta.
4. Safe *holding* temperatures for *potentially hazardous foods* are as follows: 41°F and below for cold holding and 135°F and above for hot holding.
5. Indicating thermometers are required to monitor safe temperatures of *potentially hazardous foods and must be onsite*. A thin-tipped probe thermometer (range from 0-220°F) is needed for thin meats.
6. Foods must be protected from contamination while being stored, prepared, displayed or served. All food must be kept covered when on display or behind a sneeze guard. Overhead protection is needed for exposed food prep areas.
7. Gloves or utensils must be used to eliminate bare hand contact with all foods.
8. Sternos and steam tables may NOT be used for reheating.
9. Condiments shall be provided in squeeze-type containers or single service packets.
10. Ice must be from an approved source. Ice from a home on a private well is prohibited.
11. Handwashing facilities are required and should consist of dispensed water, hand cleaning liquid in a pump dispenser and individual, disposable paper towels. Handwash stations must be set-up upon arrival, prior to any food preparation or service.
  - Risk Type 2 and 3 must have a handwash station.
  - Risk Type 1 may use containers with pre-moistened towelettes
12. A “wash, rinse and sanitize station” shall be provided for utensils, pans, and equipment used onsite. An approved means of sanitization is 1/3 cup of bleach per 5 gallons of warm water.
13. Dust and/or mud control may be necessary for the ground surface of the food preparation area if conditions warrant.
14. State Law prohibits the home preparation or storage of foods used for retail use.

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**2014 APPLICATION FOR A TEMPORARY FOOD ESTABLISHMENT LICENSE**

NAME AND LOCATION OF TEMPORARY EVENT			
SCHEDULED DATES OF TEMPORARY EVENT		TO	
OPERATIONAL HOURS OF TEMPORARY EVENT		TO	
SPONSOR OF THE TEMPORARY EVENT			
PHONE #		FAX #	
NAME OF TEMPORARY FOOD FACILITY			
NAME OF OWNER/OPERATOR OF TEMPORARY FOOD FACILITY			
OWNER/OPERATOR'S MAILING ADDRESS			
OWNER/OPERATOR PHONE #		FAX #	
PERSON IN CHARGE OF FOOD HANDLING			
BASE OF OPERATION:			
	(Location of food preparation and storage prior to the event)		
LAST INSPECTION:		HEALTH DEPT:	
PLEASE CIRCLE RATING OF INSPECTION:	Satisfactory	Conditionally Satisfactory	
<b>THIS APPLICATION IS NON-REFUNDABLE AND NOT TRANSFERABLE BETWEEN EVENTS</b>			
<b>FEES:</b>			
TAX EXEMPT NUMBER (IF APPLICABLE)			
Monday through Sunday -----	\$35.00		
The undersigned has read the attached Health Department requirements for Temporary Food Licenses. The undersigned agrees to operate the aforementioned food establishment in accordance with all applicable state and local laws and regulations.			

Signature:		Date:	
Print Name:			

For Office Use Only: Interview conducted with		On	
License # issued:			

# TEMPORARY FOOD EVENT QUESTIONNAIRE

Menu item Describe in detail	Quantity	Served Hot or cold	Equipment used onsite	Arrive at event Hot, cold, or frozen
Indicate Sources	Ice			Potable Water

<ul style="list-style-type: none"> <li>▪ List of Sources(s) where food will be brought from and purchased:</li> </ul>	
<ul style="list-style-type: none"> <li>▪ Will food preparation be conducted off-site of the event?</li> </ul>	<input type="checkbox"/> YES <input type="checkbox"/> NO
<ul style="list-style-type: none"> <li>▪ If yes, where will the foods be prepared? (NOTE: FOODS CANNOT BE PREPARED AT HOME)</li> </ul>	
<ul style="list-style-type: none"> <li>▪ How are food temperatures maintained during transport?</li> </ul>	
<ul style="list-style-type: none"> <li>▪ How will potentially hazardous hot foods be held at 135°F and above?</li> </ul>	
<ul style="list-style-type: none"> <li>▪ # of units:</li> </ul>	Steam Table    Sterno    Grill    Other
<ul style="list-style-type: none"> <li>▪ Will a refrigerated truck be used for cold food storage?</li> </ul>	<input type="checkbox"/> YES <input type="checkbox"/> NO
<ul style="list-style-type: none"> <li>▪ How will potentially hazardous cold food be kept at 41°F or below?</li> </ul>	
<ul style="list-style-type: none"> <li>▪ # of units:</li> </ul>	Refrigerator    Freezer    Ice Chest    Other
<ul style="list-style-type: none"> <li>▪ What materials will be used for overhead protection?</li> </ul>	
<ul style="list-style-type: none"> <li>▪ What equipment will be used to protect food on display?</li> </ul>	<input type="checkbox"/> Sneeze Guards <input type="checkbox"/> Covers <input type="checkbox"/> Other-please describe
<ul style="list-style-type: none"> <li>▪ How will wastewater be disposed of from your food facility operation? _</li> </ul>	

**Provide a sketch below of the proposed layout including all key food equipment. Locations the following: handwash station, three-basin utensil wash set-up, food prep, storage and display areas.**



**REMINDERS!**

- **THERMOMETERS!** Place them in cooler, refrigerators, and hot boxes. Stem-type indicating thermometers must be available!
- Food and money should be handled by separate personnel.
- Hair restraints (hair nets or baseball-type caps) are needed for foodhandlers.
- Foodhandlers may not smoke or eat while engaged in food handling.
- Food must be stored off the floor/ground.
- Exposed lighting must be protected from breakage.
- Electrical cords must be properly located to prevent tripping hazards.
- Grills, fryers and hot equipment should be located where the public can not easily gain access in order to prevent burn accidents.