

Temporary Food Vendor Checklist

- ☐ **All foods must be prepared in a licensed, inspected food facility.** Exception: non-potentially hazardous home prepared foods permitted with a cottage license.

N.J.A.C 8:24

All foods must be obtained from an approved source.

- ☐ Make sure all refrigeration/freezer units are operational and have thermometers.

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- ☐ Refrigerator temperatures must be 41 degrees (F) or below.

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- ☐ Freezer temperatures must ensure that the food is frozen solid.

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- ☐ Hot holding units must be 135 degrees (F) or above, a bayonet/stem thermometer with a thin tipped probe shall be available to monitor temperature of hot foods. Steam tables and hot-holding units may not be used to reheat food.

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- ☐ Food on display shall be protected from contamination by the use of covering, packaging or other effective means.

- ☐ Dry food must be stored at least 6 inches off the ground.
 - ☐ There must be proper storage for food and utensils.

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- ☐ Condiments shall be protected from contamination.

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- ☐ Cutting boards shall be free of excessive scratching and scoring.

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- ☐ Food employees shall wear hair restraints such as hats, hair covering or nets, and clothing that covers body hair.

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- ☐ Bare hand contact with ready-to-eat food is prohibited. Food handling employees must use suitable utensils (such as deli tissue, spatulas, tongs, single-use gloves, etc.)

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- ☐ Proper garbage and recycling receptacles with lids shall be provided at each vendor location.

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- ☐ Food storage containers must be maintained in a clean and sanitary manner.

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- ☐ Food vendor areas must be maintained in a clean and sanitary manner.

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- ☐ Oil and refuse must be properly disposed.

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- ☐ All raw shellfish vendors must provide harvest tags from approved vendors for review at the time of the inspection.

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- ☐ Hand-washing station must be provided. Provide soap and paper towel. Hand sanitizers may be used for pre-packaged foods only.

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- ☐ Food handling employees handling cash transactions must dispose of hand gloves before serving other customers.

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- ☐ Temporary food vendor permits must be displayed during event.

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- ☐ 3 receptacles that substitute for the compartment of a multi compartment sink: to wash, rinse and sanitize.

- ☐ Must be used to clean utensils and other kitchenware.
 - ☐ Sanitizing solution must be continuously used or an intermittent flow.
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Provisional handwashing station with soap and paper towels must be present. See sample below:

