



REGULATIONS
For Operating
TEMPORARY FOOD ESTABLISHMENTS

- 1) All food must be from an approved source or inspected kitchen. No home prepared foods are permitted. Private home kitchens cannot be used for preparing food. No private well water can be used in temporary food establishments.
- 2) Potentially hazardous foods must be stored below 41°F or above 135°F. All foods that are to be held in cold storage must be rapidly chilled to below 41°F BEFORE being containerized, transported or placed on display.
- 3) When food is transported from one location to another, it must be well covered and adequate temperature controls maintained. Use clean, insulated coolers with sufficient ice or gel ice packs or commercial refrigerators or trucks to keep cold food below 41°F. Insulated containers must be able to maintain hot food at 135°F.
- 4) Foods that are re-heated must be brought up to 165°F prior to hot holding at 135°F. This would include fresh items made in advance and reheated prior to transport or processed items that are opened and heated at the event.
- 5) A working thin probe, digital thermometer must be provided and used to monitor food temperatures. A supply of alcohol prep pads must also be available to sanitize the thermometer while monitoring the temperature of a single item as it cooks and to avoid cross-contamination when checking different foods in various stages of the cooking process.
- 6) Ice which will be consumed or which will come in contact with food shall be from an approved source and transported in clean, closed, durable sanitary containers, or sealed bags. Bare hands or glassware may not be used to scoop ice. Use an unbreakable, handled scoop.
- 7) All equipment must be clean and in good working order prior to use. Food contact areas must be clean and sanitized. Tables may be covered with paper or plastic tablecloths. If sternos are used, an aluminum or metal underliner pan should be used between the tablecloth and sterno container. Lighting above food areas shall have protective shields or shatterproof bulbs.

8) Overhead protection must be provided when food is dispensed outdoors. Open containers of condiments (sugar, ketchup, relish) are not allowed. Sneeze guards or other suitable protective devices must be used over displays of open or unwrapped foods. Milk or cream must be kept cold at 41 degrees F by refrigeration or by ice. Single service utensils, plates, cups etc. must be used as designed and not washed/reused. Extra storage of these items shall be elevated above the ground.

9) An adequate supply of potable water for cleaning shall also be provided. Washing, rinsing, and sanitizing of equipment shall be conducted with a three-bucket set up. Wash utensils and serve-ware in hot soapy water, rinse in clear warm water, and sanitize for 30 seconds in a solution of bleach and water. Concentration of bleach should be between 50 and 100 parts per million. Chlorine test strips must be provided and used to ensure proper disinfection. Allow serve-ware to air dry. Wiping cloths should be used and stored in a bucket of warm water and bleach. This solution shall be replaced as needed throughout the event.

10) All food handlers should wear clean aprons or clothing

11) Anyone showing signs of illness such as a productive cough, sore throat with fever, diarrhea, nausea, vomiting, or jaundice is not allowed to work or volunteer as a food handler. An open cut, burn or wound, must first be covered with a waterproof bandage and then gloved.

12) Proper hand washing facilities must be provided at each booth where food is made or served. Acceptable methods include a container of water, soap and disposable towels or, in the absence of water, hand sanitizer or commercial wipes.

13) Bare hand contact with ready-to-eat food is not allowed. Tongs, deli tissue, napkins, scoops, etc. shall be provided and used at all times to dispense food. Disposable gloves may be used. Gloves must be changed when soiled and before starting another job.

14) An adequate number of clean trash receptacles shall be provided both inside and outside of the booth, and an acceptable storage area or removal plan for the collection of all event trash needs to be in place.

15) An adequate number of toilet facilities with approved hand washing facilities must be provided and monitored to ensure that supplies are replenished as needed.

16) All sanitary wastewater (if applicable) shall be disposed of in an approved wastewater disposal system. Wastewater containers must be covered and labeled as wastewater.

LICENSE REQUIRED

All food purveyors at temporary events are required to obtain a Temporary Food Establishment license. Applications for this license are available for download from the Township website at www.mahwahtwp.org. Navigate to the Forms Center on the left side of the home page and scroll down to find Health Department forms.

The cost of the license is \$25.00 to 50.00 depending on event schedule. Sponsors and/or vendors should contact the Health Department at 201 529-5757 option 2. All applications must be submitted 14 days in advance of the event.

If your event will include live animals (petting zoo, circus, etc.,) contact the Health Department for information on additional requirements that must be satisfied.

All sponsors of temporary events must contact the Township Clerk's Office at 201 529-5757 ext. 230 to see if a Special Events Permit is required.