



TOWNSHIP of HOPEWELL

MERCER COUNTY

DEPARTMENT OF HEALTH

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Public Health
Prevent. Promote. Protect.

Checklist for Temporary Food Vendors

Every temporary food stand shall have & conform to the following (when applicable):

___ Proof of a Hopewell Township Health Department issued Temporary Food License for each booth/stand/truck/cart

___ Single use (food-grade) disposable gloves. **Bare hand contact with ready-to-eat foods is NOT ALLOWED.**

___ A means of handwashing. Vendors that are preparing food **MUST HAVE** a hand wash station (see diagram on next page). Hand sanitizer alone is not an acceptable alternative (except if no food is being prepared).

___ Vendors that are preparing food **MUST HAVE** a wash bucket & sanitizer bucket for washing/sanitizing utensils.

___ Hairnets, visors, baseball caps, or other hair restraints for **all** food-handlers & cooks.

___ Ice, as needed (must be purchased from an approved source).

___ Paper towels, aprons, napkins, serving spoons, spatulas, tongs, etc.

___ Platforms for elevating food and paper goods a minimum of 6 inches off the ground

___ Adequate supply of trash bags/containers to accommodate garbage generated.

___ Chef's "pocket tester" or stem type thermometer for checking cooking & hot holding temperatures.

❖ Poultry: 165°F Ground Beef (burgers): 155°F Pork, Meat & Fish: 145°F

___ Thermometers in all coolers & refrigeration units storing potentiality hazardous foods (must be 41°F or below)



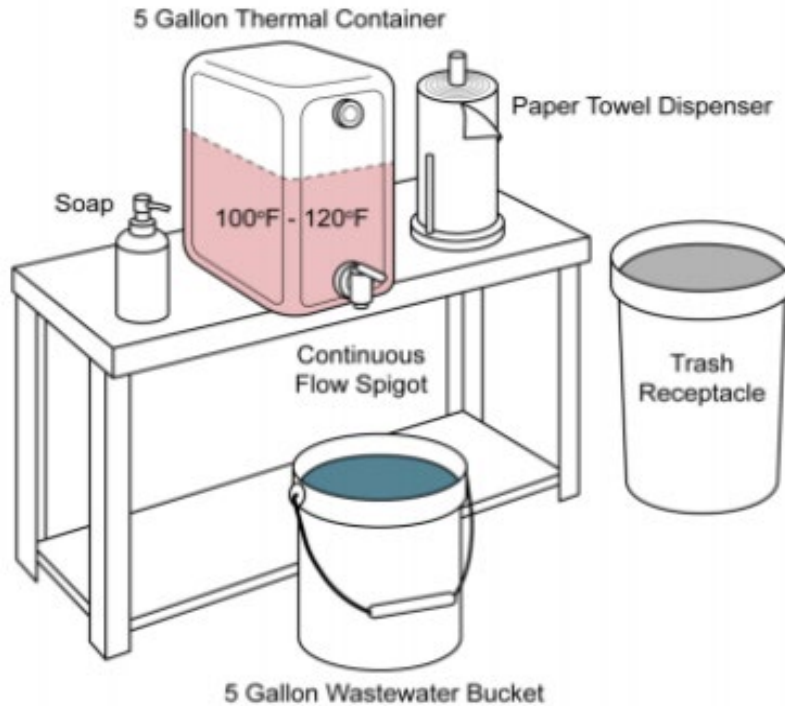
Wear disposable gloves when handling ready-to-eat foods!



HAND & UTENSIL WASHING REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

HANDWASHING FACILITIES

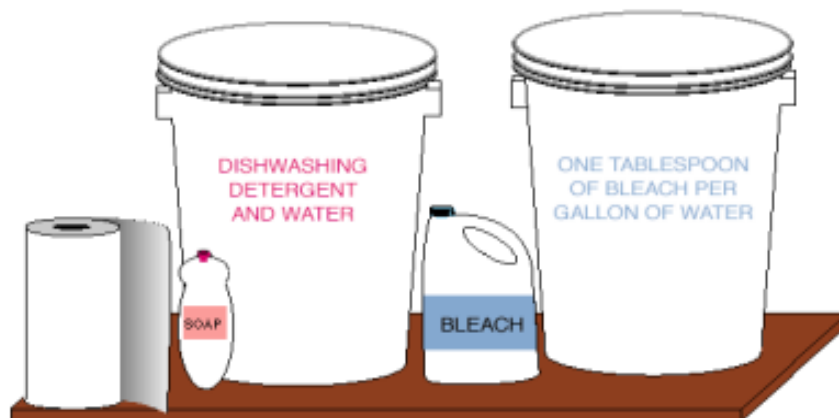
Hand-washing facilities shall be located within each temporary food stand and conform to the diagram below:



UTENSIL WASHING FACILITIES

Booths with food preparation require two (2) 5-gallon containers for the cleaning of equipment, utensils & for general cleaning purposes. One shall contain soapy water and the other a bleach/water solution.

NOTE: Additional facilities, such as a sink with running water, may be required where there is extensive food preparation, of where water, power and sewer connections are available.



Immerse into a sanitizer solution of 1-tablespoon household bleach per gallon of water for 30 seconds.