



## **FOOD VENDOR GUIDELINES**

The Health Department works to keep Hillside residents and guests healthy by regulating the food sold at Community Events and ensuring that all foods are handled in a safe manner. Through the use of risk-based food inspection, we work with you to reduce the risk of foodborne illness among event participants.

Guidelines were developed to uphold state law and allow vendors to prepare food in a nontraditional food preparation setting. The following points follow New Jersey N.J.A.C. 8:24 “Sanitation in Retail Food Establishment and Food and Beverage Vending Machines.” You are responsible for compliance with all Code requirements.

### **APPROVED SOURCES (8:24-3.2)**

Food must be obtained from a source that is in compliance with applicable State and local laws and regulations. Foods stored, handled or prepared at home are prohibited from being used or offered for sale at a Temporary Food Event. All foods must be prepared in a licensed food facility.

### **FOOD PREPARATION AT COMMUNITY EVENTS (8:24-3.3)**

- All food preparation must be conducted within the Temporary Food Facility (TFF) or other approved facility.
- BBQs, grills, or other equipment approved for outdoor cooking may be located adjacent to the TFF, and must be separated from public access by using ropes or other methods suitable to protect food from contamination and the public from injury.
- Contact the fire and building departments for other restrictions/requirements on types of cooking equipment allowed.

### **HOLDING TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS (8:24-3.4)**

Potentially Hazardous Foods (PHF) consist of animal products containing milk products, eggs, meat, poultry, fish or shellfish, cooked vegetables, soups, salads (macaroni, potato, egg, tuna, chicken, etc.), cut melon, cream pies, etc.

- Cold foods must be kept at 41°F or less • Hot foods must be kept at 135°F or above.

### **CONSUMER UTENSILS (8:24-3.30)**

- Provide only single-use utensils for customer use.

### **EQUIPMENT (8:24-3.3)**

- All food and utensils related equipment must be approved by the Health Department.
- Provide adequate cold and hot holding equipment to ensure proper temperatures are maintained during transportation to the event, storage, and during the operation at the event. You must have enough space to properly store all food items.

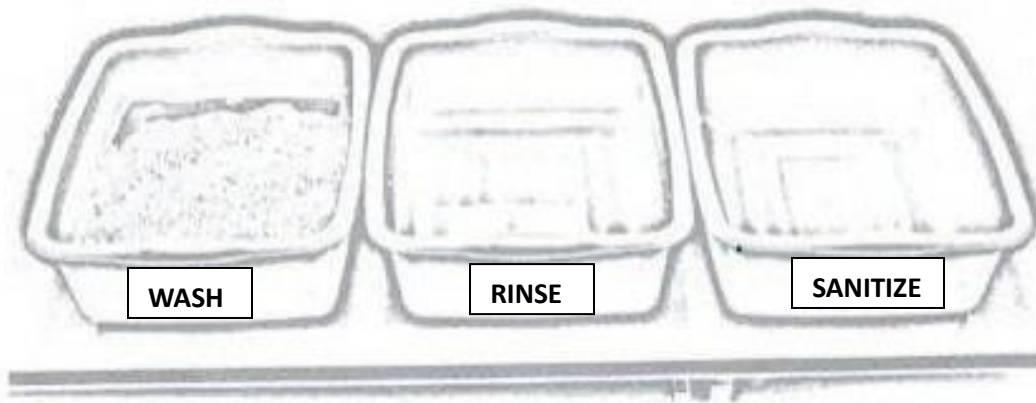
- Equipment must be situated in a manner to prevent food contamination.

### **ICE (8:24-3.3)**

- Ice used for refrigeration purposes cannot be used for consumption in food or beverages.

### **WAREWASHING FACILITIES (8:24-4.7)**

- TFFs that prepare open foods must have available a method for sanitizing and drain boards for storing cleaned equipment and utensils. The first compartment shall hold soapy water, the second shall hold rinse water, and the third shall hold a sanitizing solution (bleach/water). Test strips must be available in order to check sanitizer concentration.
- A ware washing area must be conveniently located.



### **CLEANING AND SERVICING**

- If your TFF is operating for more than one day, it must be adequately cleaned and serviced.

### **CONDIMENTS**

Condiment containers (ketchup, mustard, onions, relish) shall be a pump type, squeeze container, or have covers/lids to protect contents. Single service packets are recommended.

### **STORAGE and DISPLAY OF FOOD, UTENSILS and RELATED ITEMS (8:24-3.3)**

- Store all foods and utensils at least 6 inches off the ground.
- When on display, food must be protected from contamination, exposure to the elements, rodents, and other vermin.

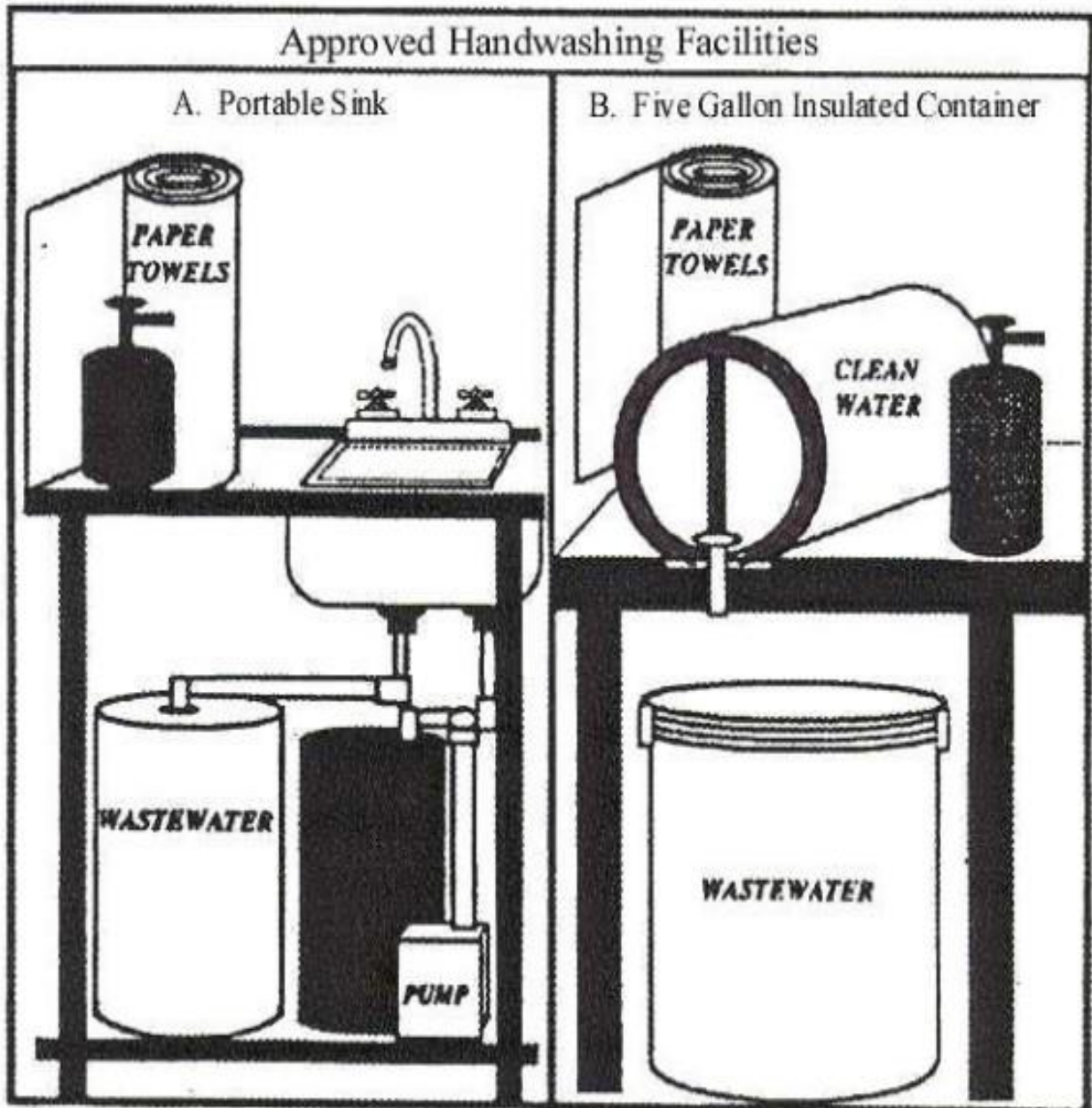
### **FOOD HANDLING**

- Bare hand contact must be eliminated at all times when handling ready-to-eat foods. Gloves, tongs, and deli tissue are acceptable barriers.
- Eating, drinking, and cell phone use within a food preparation area is not allowed. A food handler may drink from a closed beverage container if the container has a lid and straw to prevent contamination of the employee's hands, the container, open food, and food contact surfaces.

- Smoking is prohibited.
- Safe food handling methods must be followed at all times.

### ALTERNATE HANDWASHING FACILITIES

- Handwashing facilities must be provided at each TFF stocked with the following:
  - o A minimum five (5) gallon insulated container capable of providing a continuous stream of warm water that leaves both hands free to allow vigorous rubbing with soap and warm water for 20 seconds.
  - o Provide a catch basin to collect wastewater, and properly dispose of all wastewaters.
  - o Provide soap and single-use paper towels.
  - o Provide a trash can for towel waste.



**WATER SUPPLY AND WASTE DISPOSAL (8:24-5.4)**

- The water supply to all sinks for food preparation and utensil washing must be from an approved, potable source provided under pressure via a mixing faucet. Each sink must have running water.
- The liquid waste must drain to a sewer or by means approved by the Health Department. No waste water may be discharged to the ground or storm drains.
- If waste tanks are used, tanks shall have a minimum capacity that is 15% greater than the potable water tank.