



The Township of Ewing Board of Health

BERT H. STEINMANN, MAYOR

AARON T. WATSON, BUSINESS ADMINISTRATOR

Every Temporary/Mobile Food Establishment shall conform to the following:

APPLICATION REQUIREMENTS

Two applications must be submitted to operate a mobile or temporary food establishment. These applications are:

Mobile Retail Food Establishment Permit (Vendor App) with Clerks Office
Mobile Retail Food Establishment Application (Health Office)

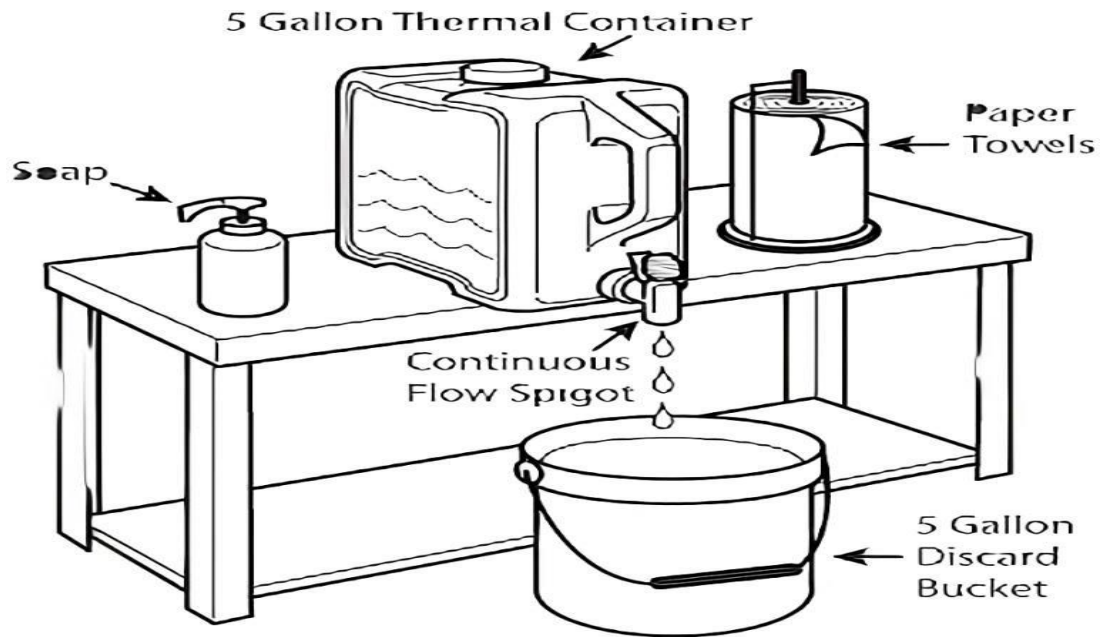
If you will be cooking with an open flame or your mobile food truck has a suppression system, you will also need a Type 1 Fire Permit (Fire Prevention Office)

Additionally, no application is complete without the following:

- Copy of Menu
- Copy of Current Food Safety Manager Certificate
 - This is needed if you are cooking, cooling, and reheating three or more potentially hazardous foods
- Letter from an approved commissary granting you permission to use their facility and their most recent inspection report.
- Copy of your license and last inspection report if you are licensed in another Township or County

HAND WASHING STATION

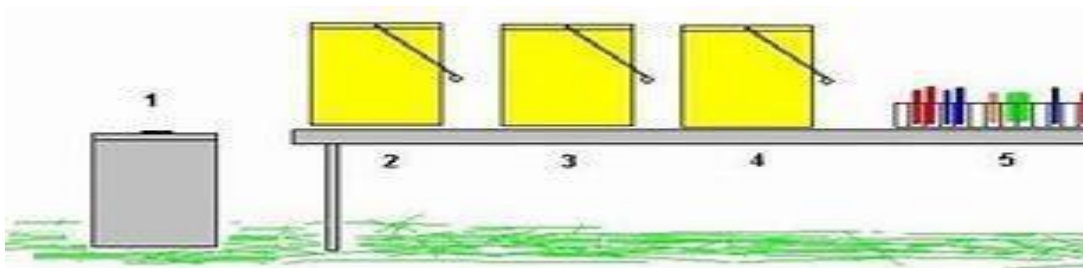
A hand-washing station with hot water (90 degrees F or above), soap and paper towels is required. If you do not have a mobile truck with a handwash sink, a portable hand sink is permissible. You may also use a (minimum) 5-gallon insulated container that has a free-flowing dispensing valve, with an on and off switch, so that your hands are freed for proper handwashing. **Please see the diagram below.** The set-up must be used in conjunction with soap, paper towels and a collection bucket beneath to collect the dirty water. The hand washing station must be easily accessible. You are always required to have your own hand-washing station set up. **Failure to properly set up a handwashing station will result in closure.**



Glove use is required for contact with ready-to-eat foods. **Bare hand contact is prohibited.** **Wearing gloves is never a substitute for proper hand washing.** Hands must be washed thoroughly before and after wearing gloves. A trash can should be placed adjacent to the handwashing station for the disposal of paper towels.

UTENSIL WASHING STATION

If you do not have a mobile vehicle equipped with a three-compartment sink, three 5-gallon containers for the cleaning and sanitizing of equipment and utensils may be used. The first container should contain soapy water, the second container should contain clean water, and the third should contain a bleach and water or quaternary ammonia solution. Sanitizer test strips must be available on site to accurately measure the concentration of the sanitizing solution. For a bleach solution, levels must be at 50-100ppm. For quaternary ammonium, levels should be maintained between 200-400ppm.



1. Trash Receptacle
2. Wash with Soapy Water
3. Rinse
4. Sanitize (prep using test kit)
5. Air Dry

WASTEWATER DISPOSAL: Wastewater shall be disposed of in an approved wastewater disposal system. Wastewater may not be dumped onto the ground surface, into waterways: or into storm drains, but shall be collected and dumped into a receptacle or sink drain designated for the collection of wastewaters or into a toilet directed to the sanitary sewer.

WIPING CLOTHS: Wiping cloths that are in use for wiping food spills shall be used for no other purpose and shall be stored clean and dry or in a clean chlorine or quaternary ammonium sanitizing solution at the recommended levels.

THERMOMETERS: A thermocouple or metal stem thermometer shall be provided to check the internal temperatures of hot and cold food items. It is important that the thermometer is working properly. An easy way to check your thermometer is to pack a container with crushed ice and add enough water to make it slushy. Put the thermometer into the slush and wait for 30 seconds until the dial stops moving. The dial should read 32 degrees Fahrenheit. For digital thermometers, follow the manufacturers' specifications on how to adjust the thermometer.

GENERAL FOOD PROTECTION

Potentially Hazardous Foods must be maintained at 135 °F or higher or 41 ° or below. Food must be cooked to the minimum temperatures and times as specified below:

145 ° F for 15 seconds for beef, pork and fish.

155 °F for 15 seconds for ground beef, pork and fish.

165 ° F for 15 seconds for poultry; stuffing containing fish, meat or poultry; stuffed fish, meat, pasta or poultry

Potentially Hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165° for 15 seconds.

- Equipment must be thoroughly cleaned prior to the event.
- Store food and utensils at least 6 inches above the floor or ground.
- Store food in food grade containers. Protect food and utensils from dust and other contaminants.
- Store chemicals such as liquid bleach and detergents below and separate from the food and utensils. Properly label all chemical containers.
- Keep all garbage in a watertight, vermin proof container with a tight-fitting lid.
- Gloves are required to be worn when handling ready-to-eat foods. Deli sheets or utensils may also be used to handle foods to prevent bare hand contact. Single use gloves shall be used for only one task such as working with ready-to-eat food or raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur during the operation.
- Food handlers shall keep their hair effectively restrained. Hats, nets, or caps are recommended.
- All food preparation must be on-site or in an approved commissary kitchen.
- Home preparation of foods is not permitted
- Roofing/canopy is required over all food preparation areas, excluding grills, fryers and pre-packaged items.

****Each applicant agrees to operate in accordance with the provision of N.J.A.C 8:24 "Sanitation in Retail Food Establishment and Food and Beverage Vending Machines", the governing Code for the State of New Jersey and any local ordinances. A copy of N.J.A.C 8:24 may be found at:**

https://www.state.nj.us/health/ceohs/documents/food-drug-safety/chapter24_effective_1207.pdf