

CAPE MAY COUNTY DEPARTMENT of HEALTH

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GUIDELINES FOR COMPLIANCE WITH CHAPTER 24 SUBCHAPTER 8 TEMPORARY RETAIL FOOD ESTABLISHMENTS

The following guidelines have been established by this Department and must be met during the operation of any Temporary Retail Food Establishment.

- A. No home preparation of foods is permitted except as follows:
 - 1. A home kitchen may be used to prepare non-potentially hazardous foods (baked goods) for sale at an event benefiting a charitable or religious organization.
 - 2. Non-potentially hazardous foods may be prepared in a private home in accordance with a cottage food permit issued by the NJ Dept. of Health.
- B. Foods must be stored in a manner that maintains safe holding temperatures.
 - i. All potentially hazardous cold foods must be maintained at 41 degrees or below.
 - ii. All potentially hazardous hot foods must be maintained at 135 degrees or above.
- C. Ice, for use as a food or a cooling medium, must be made from drinking water of an approved source.
- D. All foods on display must be protected from contamination, i.e. covered, use of sneeze guards, tongs, etc.
- E. Hand washing facilities must be conveniently located.
- F. Hand washing facilities may contain a large insulated container with lukewarm water and spigot (such as a 5 gallon Igloo Container). A pan will be needed to catch water, so as not to create a nuisance.
 - i. Soap must be available
 - ii. Paper towels must be available.
- G. Floors must be concrete, asphalt, or if dirt or gravel must be covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to minimize dust and mud.
- H. A container of sanitizing solution (spray bottle or bucket) is required for use on food-contact surfaces. If bleach is used as a sanitizing agent, 1 teaspoon bleach per gallon of water is required, or ¼ tsp. bleach per quart/32 oz. of water (spray bottle.)
- I. Must have extra utensils **or** 3 bins to wash, rinse and sanitize and an area, under the tent or umbrella, to air dry.
- J. A covering is required over the food preparation and display areas. This must consist of a tent or umbrellas.
- K. An adequate stem-type indicating thermometer shall be provided and used to assure the maintenance of proper temperatures for cooking, cooling, hot holding and cold holding of potentially hazardous foods.
- L. Single service items must either be in a container with the handles extending out of the container or placed all in one direction in separate containers.
- M. Gloves must be used for all ready to eat foods
- N. Must have a designated person to handle money, only.
- O. Must have proof of most current yearly inspection, either a copy of inspection report **or** a copy of Rating Placard.

Any other requirement deemed necessary by the Health Authority to protect the Public Health, in view of the particular nature of the food service operation, shall be met (N.J.A.C. 8:24).