John Protonentis, REHS Environmental Health Coordinator Environmental & Consumer Health

Email: Jprotonentis@ochd.org





## OCEAN COUNTY HEALTH DEPARTMENT

P.O. Box 2191 Toms River, NJ 08754-2191 (732) 341-9700 ext. 7480 Fax: (732) 286-1495 www.ochd.org

# TEMPORARY EVENT/FARM MARKET FOOD VENDOR LIST

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andors. You may fax/email partial lists as you recruit. This will assist us in tracking their food	JAL list is needed at least 5 days prior to the beginning of your event. We will copy you on all	PPROVED or REJECTED applications as we process them.
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Provide a list of all participating	pplication and permit status.	
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EVENT NAME:	EVEN	EVENT LOCATION:
EVENT START DATE:	EVEN	EVENT COORDINATOR:
COORDINATOR PHONE:		COORDINATOR EMAIL:
Partial Vendor List	Submittal Date:	
Updated Vendor List	Submittal Date:	
Final Vendor List	Submittal Date:	

PLEASE USE THE ATTACHED PAGE TO LIST ALL MOBILE FOOD VENDORS THAT WILL BE ATTENDING YOUR EVENT. MAKE ADDITIONAL COPIES, IF NECESSARY.

		to to the first of the control of th	Does Vendor have a		Does Vendor need
Vendor Trade Name	Vendor's Street Address, City, State	email address	mobile unit		sent or faxed to them?
			Yes	Ye	oN s
			***		

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### TEMPORARY RETAIL FOOD ESTABLISHMENT APPLICATION

### PART 1 (To be completed by Temporary Food Vendor)

Temporary Vendor Business Information	
Trading Name of Temporary Vendor:	·
Owner/Corporation:	
Street Address:	
City:State:	Zip;
Mailing Address (if different):	
Home Phone: Cell Phone:	
Email Address:	
Type of Temporary Unit (Check all that apply)  Tabletop Tent Contestant Ot	ther
Sanitation/Personal Hygiene	Other Equipment
Hot/cold running water	Trash Container
Freshwater Container Gals	Sneeze Guards
Wastewater Container Gals	Extra Utensils
Handsink w. warm running water	Covered Containers
☐ Insulated Container w/ Free Flow Spout	Foil, Plastic Wrap
3 Compartment Sink with hot/cold run water	Thermometers
Buckets/Spray Bottles with Sanitizer	Sanitizer Test Kit
Gloves Paper Towels Soap	
Temporary Retail Food Unit Operation Schedule (Li	st all that apply)
Temporary/Special Event(s):	
Name of Event(s):	
Days and Times at the event(s):	
Event Contact Person:	
Email:	Phone:
REMINDER!!!! NO HOME PREPARED FOOD ALLOWED -	– NO HOME STORAGE OF FOOD ALLOWED!!!

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### Temporary Retail Food Unit Operation Schedule **CONTINUED** (List all that apply)

7
Temporary/Special Event(s):
Name of Event(s):
Days and Times at the event(s):
Event Contact Person:
Email: Phone:
REMINDER!!!! NO HOME PREPARED FOOD ALLOWED – NO HOME STORAGE OF FOOD ALLOWED!!!
Temporary/Special Event(s):
Name of Event(s):
Days and Times at the event(s):
Event Contact Person:
Email: Phone:
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Temporary/Special Event(s):
Name of Event(s):
Days and Times at the event(s):
Event Contact Person:
Email: Phone:
REMINDER!!!! NO HOME PREPARED FOOD ALLOWED - NO HOME STORAGE OF FOOD ALLOWED!!!

Description of food operations: Menu items, source, prep, handling, storage, equipment

## NO HOME PREPARED FOODS ALLOWED!!! TAKE TEMPERATURES!! YOU MUST HAVE RECEIPTS ONSITE FOR ALL FOOD ITEMS YOU BUY!!! (\*\*copy if additional forms are needed)

List EVERY Food and Drink & how many servings of each item	If this item is prepared using RAW ANIMAL or PLANT products, list those ingredients	Where did you buy this item? List STORE and ADDRESS	Prepared at vending site (V) or Servicing Area (SA)?	Cooked at Vending Site {V} or Servicing Area (SA)?	How do you COOK this food item? List EQUIPMENT USED & POWER SOURCE	How do you quickly cool the food item? List COOLING EQUIPMENT USED & POWER SOURCE	How do you keep the food item hot? List HOT HOLDING EQUIPMENT USED & POWER SOURCE	If reheating item for hot holding, list REHEATING EQUIPMENT USED & POWER SOURCE	How do you keep the food item cold? List COLD HOLDING EQUIPMENT USED & POWER SOURCE
Example: Chicken tenders, 50	Raw Chicken	XYZ Butcher Shop, 123 Main St., Toms River, NJ	SA	SA	Oven, Natural gas	Wałk-in refrigerator, electric	N/A	N/A	Refrigerator, electric

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TEMPORARY RETAIL FOOD UNIT NAME	DATE					
PART 2 (TO BE COMPLETED BY SERVICING AREA OWNER/MANAGER/EVENT COORDINATOR OR VENDOR, IF PROVIDING FULLY OPERATIONAL SERVICING AREA ON SITE)						
I (vendor) will provide my own servicing area that is fully compliant with all applicable regulations as provided in NJAC 8:24. This would include (but not be limited to), proper wash/rinse/sanitize area, handwash area, garbage containers, electric power source, refrigeration, all receipts for food items and source, location of nearest restroom facility, sanitizing equipment for utensils, hot/cold holding, thermometers, etc.						
Items and equipment for servicing to be provided by the event man all that apply):	nagement and includes the following (check					
Event provided equipment for temporary vendor/operator to prepare for temporary vendor/operator to provide storage.  Event provided utility Service (i.e. electric hook-up) for temporary unit Event-provided refrigerated storage of perishable foods (raw fruits & vent provided refrigerated storage of potentially hazardous food (raw vegetables, raw seeds or sprouts, cut melons, non-acidified garlic and of Event provided area for storage of non-hazardous foods, utensils and expent provided 3-Compartment sink for washing, rinsing and sanitizing Event provided trash and garbage disposal  Event provided waste water disposal  Event provided grease and oil disposal  (I understand that I am ultimately responsible for providing all equipment, uten food establishment, even if the event has indicated it will provide all items neces	e for the temporary unit at the event location while in storage at event location. egetables, etc.) or cooked meat, shellfish, dairy, cooked il mixtures, etc.) quipment g of food contact surfaces					
The temporary food establishment reports to the servicing ar	ea (check all that apply):					
Beginning of the day Time Time Time Time Monday Tuesday Wednesday Thursday Friday	ther Saturday Sunday					
I hereby certify that the above listed information is correct. I also understand that the home preparation mobile operation is prohibited as per NJAC 8:24-3.1 and 8:24-3.2 and is subject to penalties, fit operation occur, I agree to notify the Ocean County Health Department immediately.	uration and storage of food and cleaning of utensils used in nes and possible license forfeiture. If any changes in my					
Servicing Area Owner/Operator (print) Date						
Temporary Owner/Operator (print) Date Temporary Owner/Operator (signature)						

The Ocean County Health Department (OCHD) reserves the right to deny the application for a temporary retail food establishment for any reason that would imply or indicate that proper public health protection will not be met by the operation of this facility. OCHD may also require additional information and documentation in addition to this application for this purpose.

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Inspector:





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Temporary Retail Food Unit Name	Date	1
for retail sale or given away at temporary lo	on which food or beverage is stored, prepared or transported ocations. Self contained mobile unit inspections are conducted servicing area. Inspections are valid until December 31, 2014.	
of no more than 14 consecutive days in conmust be submitted and approved at least 7	A mobile retail food establishment that operates for a period junction with a single event of celebration. This application days prior to the event. An on site inspection at the event is event when possible. Approvals expire in 14 days OR at the at may be submitted for future events.	
BELOW SECTION IS FOR OFFICIAL USE ON	LY:	
APPROVED DATE:EX	IPIRATION DATE:	
Classified Risk Type: Risk 1 Risk 2 Approval Restrictions:	Risk 3 (operations at service area only)	
Inspector: Appro	val effective date:	
REJECTED DATE: Classified Risk Type: Risk 1 Risk 2 [ Reasons for rejection:	Risk 3 (operations at service area only)	
		•

PLEASE MAIL COMPLETED APPLICATION TO:

OCEAN COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL DIVISION
PO BOX 2191
TOMS RIVER, NJ 08754-2191

OR EMAIL AS A PDF DOCUMENT TO jprotonentis@ochd.org.

IF YOU HAVE ANY QUESTIONS, PLEASE CALL THE OCEAN COUNTY HEALTH DEPARTMENT ENVIRONMENTAL DIVISION AT (732) 341-9700, EXT. 7416.