John Protonentis , REHS Environmental Health Coordinator

**Environmental & Consumer Health** 

Email: Jprotonentis@ochd.org





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

## 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: Stat	:e: Zip:
Mailing Address (if different):	
Home Phone: Cell Phone	
Email Address:	
Type of Temporary Unit (Check all that apply)  ☐ Tabletop ☐ Tent ☐ Contestant ☐	Other
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	o (List all that annly)
Temporary/Special Event(s):	c (List an that apply)
Name of Event(s):	
Days and Times at the event(s):	
Event Contact Person:	
Email:	Phone:
REMINDER!!!! NO HOME PREPARED FOOD ALLOW	

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

Temporary/Special Event(s):						
Name of Event(s):						
Days and Times at the event(s):						
Event Contact Person: Phone:						
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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: Phone:						
Elliali I liolie						
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:						
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:						
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	Walk-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 management and includes the following (check all that apply):						
Event provided equipment for temporary vendor/operator to prepare food at the event location  Event provided space for temporary vendor/operator to provide storage for the temporary unit at the event location  Event provided utility Service (i.e. electric hook-up) for temporary unit while in storage at event location.  Event provided refrigerated storage of perishable foods (raw fruits & vegetables, etc.)  Event provided refrigerated storage of potentially hazardous food (raw or cooked meat, shellfish, dairy, cooked vegetables, raw seeds or sprouts, cut melons, non-acidified garlic and oil mixtures, etc.)  Event provided area for storage of non-hazardous foods, utensils and equipment  Event provided 3-Compartment sink for washing, rinsing and sanitizing of food contact surfaces  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, utensils and methods pertaining to my temporary food establishment, even if the event has indicated it will provide all items necessary.)						
The temporary food establishment reports to the servicing area (check all that apply):						
<ul> <li>□ Beginning of the day</li> <li>□ Time</li> <li>□ Monday</li> <li>□ Tuesday</li> <li>□ Wednesday</li> <li>□ Thursday</li> <li>□ Friday</li> </ul>	Other  '					
I hereby certify that the above listed information is correct. I also understand that the home prepthis mobile operation is prohibited as per NJAC 8:24-3.1 and 8:24-3.2 and is subject to penalties, operation occur, I agree to notify the Ocean County Health Department immediately.	paration and storage of food and cleaning of utensils used in fines and possible license forfeiture. If any changes in my					
Servicing Area Owner/Operator (print) Date _ Servicing Area Owner/Operator (signature)						
Temporary Owner/Operator (signature) Date Temporary Owner/Operator (signature) Date	2					

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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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 iprotonentis@ochd.org.

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