

Temporary Food Vendor Checklist

- ☐ Home preparation and storage of good products is strictly prohibited under N.J.A.C 8:24.
- ☐ Make sure all refrigeration/freezer units are operational and have thermometers.
- ☐ Refrigerator temperatures must be 41 degrees (F) or below.
- ☐ Freezer temperatures must ensure that the food is frozen solid.
- ☐ Hot holding units must be 135 degrees (F) or above, and a bayonet/stem thermometer with a thin-tipped probe shall be available to monitor the temperature of hot foods.
- ☐ Food on display shall be protected from contamination by covering, packaging, or other effective means.
- ☐ Condiments shall be protected from contamination.
- ☐ Cutting boards shall be free of excessive scratching and scoring.
- ☐ Food employees shall wear hair restraints such as hats, hair coverings or nets, and clothing that covers body hair.
- ☐ Bare hand contact with ready-to-eat food is prohibited. Food handling employees must use suitable utensils (such as deli tissue, spatulas, tongs, single-use gloves, etc.).
- ☐ Proper garbage and recycling receptacles with lids shall be provided at each vendor location.
- ☐ Food storage containers must be maintained in a clean and sanitary manner.
- ☐ Food vendor areas must be maintained in a clean and sanitary manner.
- ☐ Oil and refuse must be properly disposed.
- ☐ Adequate hand cleansers, disinfecting wipes, and sanitizers must be provided.
- ☐ All raw shellfish vendors must provide harvest tags from approved vendors for review during inspection.
- ☐ Food-handling employees handling cash transactions must dispose of hand gloves before serving other customers.
- ☐ Temporary food vendor permits must be displayed during the event.

NOTE: *This list serves only as a guidance document to ensure vendors provide consumers with food that is safe and unadulterated* Additional requirements may be imposed by the Health Department as per N.J.A.C 8:24*