



**TEMPORARY RETAIL FOOD ESTABLISHMENT APPLICATION**  
 TEMPORARY LICENSE FEES ARE NON-REFUNDABLE

Single Temp Event     Up to 10 days event     Calendar Year

<b>Temporary Food License</b>	
Single Event	\$ 35.00
Up to 10 days	\$ 65.00
Calendar year	\$ 200.00

**Name of Temporary Event:** \_\_\_\_\_  
 Name of your business: \_\_\_\_\_  
 Location of Temporary Event : \_\_\_\_\_

Name of Owner of Food Vendor: \_\_\_\_\_ Phone: \_\_\_\_\_ (cell)  
 Address of Owner: \_\_\_\_\_ Phone: \_\_\_\_\_ (home)

Is all of your food prepackaged?  YES  NO  
 Is any of the food being prepared on the premises?  YES  NO

If vendors choose to pay the annual fee, you must submit written notice to the Lyndhurst Health Department of the dates of all events in this calendar year at the time the license is obtained. If the vendor desires to add additional events during the 2017, written notice must be given to the Lyndhurst Health Department at least two (2) weeks prior to the event.

In making this application, I (or we) agree to comply with all of the ordinances of the Township of Lyndhurst and the laws of the State of New Jersey covering food establishments. It is further agreed that I (or we) will surrender this license, if granted, to the Lyndhurst Health Department on demand if in violation of the above mentioned ordinance.

Dates of Event(s) : 1. \_\_\_\_\_ 4. \_\_\_\_\_ 7. \_\_\_\_\_  
                           2. \_\_\_\_\_ 5. \_\_\_\_\_ 8. \_\_\_\_\_  
                           3. \_\_\_\_\_ 6. \_\_\_\_\_ 9. \_\_\_\_\_

**IN CONSIDERATION OF THE ISSUANCE OF THIS LICENSE, THE APPLICANT AGREES TO COMPLY AT ALL TIMES WITH THE HEALTH CODE AND/OR AMMENDMENTS THERETO AND ANY OR ALL OTHER CODES PROMULGATED.**

Owner (print): \_\_\_\_\_  
 Owner's signature: \_\_\_\_\_  
 Date: \_\_\_\_\_

-----**HEALTH DEPARTMENT USE ONLY**-----

License #: \_\_\_\_\_ Amount received: \_\_\_\_\_ Received on: \_\_\_\_\_

## REQUIREMENTS FOR TEMPORARY FOOD EVENT

Approval for temporary food events will not be given unless the following requirements are met. The attached application must be submitted to the Health Department with payment received PRIOR to the event.

- All preparation must comply with NJAC 8:24. Equipment used for transport & storage (coolers etc.) must be clean and in good repair. Foods must be obtained from an approved source.

- **Home prepared foods are prohibited.** (Receipts must be provided for all purchases.)

- Food prepared off site – must provide receipts or a copy of the establishment's Satisfactory placard and latest inspection from the local Health Dep't

- Proper food temperatures must be maintained at ALL times. (This includes during transport, on display and in storage.)

- COLD FOODS MUST BE 41°F OR BELOW

- HOT FOODS MUST BE 135°F OR ABOVE

- Potentially hazardous foods that require **reheating** must be cooked to **165°F**; and if hot held, must be held at 135°F or above. Sternos, steam tables or other hot-holding equipment may not be used to reheat potentially hazardous foods.

- The following thermometers are needed:

- a food testing/probe thermometer for cooked foods

- refrigeration thermometer for cold holding units (sufficient supply of ice needed)

- Method for **hand-washing MUST** be provided.

- soap and paper towels must be provided

- confirm with your health inspector what method you will use (hand sanitizers will not be approved as a sole method of cleaning hands if you are preparing food.)

- Bare hand contact with ready-to-eat foods **must be eliminated**. The use of gloves, tongs, deli paper, etc. must be utilized. If gloves are used, they must be properly changed in between activities (i.e. handling raw meats, ready-to-eat foods, soiled equipment/utensils, smoking, eating/drinking, handling money etc.) Separate utensils must be utilized for raw foods and ready-to-eat foods.

- Wash, Rinse and Sanitize method needed for utensils, pots etc.

- if access to running water unavailable, the following method may be used:

- ~ Set up three buckets or large containers. Fill the first with soap and water. Fill the second with water only. Fill the third with bleach and water (50-100 ppm / one half ounce bleach per gallon of water).

- (Wash item in the first bucket; rinse it off in the second; dip it in the third bucket for one minute and allow to air dry.)

- All items must be off the ground and protected (Food, beverages, utensils etc. )

- Any vendor or worker with signs/symptoms of illness may not participate in the event.