



COUNTY OF HUNTERDON

DEPARTMENT OF HEALTH

Rt. 12 COUNTY COMPLEX, BLDG.# 1, 2nd Floor

P.O. BOX 2900

FLEMINGTON, NJ 08822

www.co.hunterdon.nj.us/health.htm

HUNTERDON COUNTY HEALTH DEPARTMENT Pre-Inspection Checklist for Temporary Food Vendors

John W. Beckley, M.P.H.
Director/Health Officer

OFFICES AT:

Administration Environmental Health Division

Route 12 County Complex
Building 1, 2nd Floor

P. O. Box 2900

Flemington, NJ 08822-2900

Phone: (908) 788-1351

Fax: (908) 782-7510

E-Mail:

health@co.hunterdon.nj.us

Public Health Preparedness

Route 12 County Complex
Building 1, 2nd Floor

P. O. Box 2900

Flemington, NJ 08822-2900

Phone: (908) 806-5190

Fax: (908) 806-5194

E-Mail:

health@co.hunterdon.nj.us

Public Health Nursing and Education

Route 31

Community Services Annex

P. O. Box 2900

Flemington, NJ 08822-2900

Phone: (908) 806- 4570

Fax: (908) 806-5503

E-Mail:

phn@co.hunterdon.nj.us

HIV Counseling and Testing Site

Route 31

Community Services Annex

P. O. Box 2900

Flemington, NJ 08822-2900

Phone: (908) 806- 4893

Fax: (908) 806-4739

E-Mail:

hiv@co.hunterdon.nj.us

Mosquito/Vector Control

Rt. 12, County Complex

P. O. Box 2900

Flemington, NJ 08822-2900

Phone: (908) 788-1351

Fax (908) 788-1597

E-Mail:

trainey@co.hunterdon.nj.us

Please print out this checklist and provide a copy of it to the Health Inspector on site

- _____ Proof of Local Temporary Food Permit or License for each booth or stand (fixed or mobile)
- _____ Liquid soap (in dispenser)
- _____ Bleach supply and chlorine paper test strips (for measuring parts per million concentration of sanitizer solutions, including that used in spritzer bottles)
- _____ 5-gallon covered container with spigot for clean water and a 5-gallon waste water collection container
- _____ 2 plastic tubs for dish washing
- _____ Paper towels, apron, etc.
- _____ Plastic or other protective shields (e.g.: sneeze guards for pre-prepared display foods such as zepolie, stuffed pizza, etc.)
- _____ Hairnets, caps, or other hair restraints
- _____ Ice, as needed (must be from an approved source)
- _____ Ice chests with indicating thermometers inside
- _____ Single use gloves or other utensils to PREVENT bare hand contact with ready to eat foods
- _____ Serving spoons, spatulas, tongs, etc.
- _____ Cutting boards (must be smooth and sanitized)
- _____ Roll of plastic wrap for covering food
- _____ Washable containers for food storage
- _____ Platforms for elevating food and paper goods 6" off the ground
- _____ Adequate counter space with washable surfaces
- _____ Plastic garbage bags (large with secure ties)

- _____ Chef's "pocket tester" or other stem and dial type thermometer(s)
- _____ Thermometers for each refrigeration unit (including ice coolers) and hot food holding equipment
- _____ Adequate flooring material for exposed dirt/dusty and partially grass covered areas (check with County Health Inspector at 908-788-1351)

Pre-inspection checklist for temp food vendors – July 2007

HEALTHY PEOPLE LIVING IN HEALTHY COMMUNITIES