



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 5/5/2018	Business ID: HB000238	Inspection: HC001143
Business: TROUT UNLIMITED		Risk Type: 2
CALIFON TROUT FEST		Phone: 908 642 6578
ISLAND PARK		REHS: B-2225 Daniel Wyckoff
CALIFON, NJ 07830		Reason: Temp Event 1-3 Day
		Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Trout Unlimited-Ridge & Valley</u>	Date: <u>05/05/18</u>	Time: _____	
Owner: _____	Township: <u>Califon</u>	Phone #: _____	
Event/Location: <u>Califon Trout Fest/ Island Park</u>	Food Permitt #: <u>OK</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
13. Thermometers available to monitor temperatures of hot and cold foods.	..	p	p	..

Fail Notes | 8:24-4.2(c-1) No Thermometer

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SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

- | | | | | |
|--|----|----|----|----|
| <p>14. SAFE COOKING - (internal temperatures for 15 seconds)
 [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]</p> | p | .. | .. | .. |
| <p>15. All potentially hazardous foods kept under 41°F or over 135°F.</p> | p | .. | .. | .. |
| <p>16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.</p> | p | .. | .. | .. |
| <p>17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.</p> | p | .. | .. | .. |
| <p>18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.</p> | .. | .. | .. | p |

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Fail Notes Summary

Fail Code	Fail Text
13. Thermometers available to monitor temperatures of hot and cold foods.	
8:24-4.2(c-1)	No Thermometer

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Footnote 1

Notes:

Thermometers were obtained