



# Hunterdon County Department of Public Safety Division of Public Health Services



**Public Health**  
Prevent. Promote. Protect.

*Karen DeMarco, Health Officer*

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## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/3/2018

**Business ID:** hc000149

**Inspection:** HH000640

**Business:** MIDWAY SWEETS

**Risk Type:** 2

**Phone:** 973 256 4190

**REHS:** B-1561 Debra Vaccarella

**Reason:** Temp Event 4+

**Results:** Cond Satisfactory

, NJ

**Reference:**

**FACILITY INFORMATION**

Est Trading Name: Midway Sweets Date: 07/03/18 Time: \_\_\_\_\_

Owner: \_\_\_\_\_ Township: Califon Phone #: \_\_\_\_\_

Event/Location: Califon Firemen's Caival Food Permitt #: \_\_\_\_\_

**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	..	..	..

## TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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IN    OUT    COS    NA

- |  |    |    |    |   |
|--|----|----|----|---|
| <p>14. SAFE COOKING - (internal temperatures for 15 seconds)<br/>         [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish &amp; 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 |

TEMPORARY FOOD EVENT INSPECTION REPORT  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*

## TEMPORARY FOOD EVENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

3 mobile trucks

### **Footnote 2**

**Notes:**

cotton candy, popcorn, drinks

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/3/2018

**Business ID:** 406

**Inspection:** HH000641

**Business:** CALIFON FIRE DEPT.

**Risk Type:** 2

41 Main St.

**Phone:** 908-832-2323

**REHS:** B-1561 Debra Vaccarella

Califon, NJ 07830

**Reason:** Temp Event 4+

**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION
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Est Trading Name: Califon Fire Dept Date: 07/03/18 Time: \_\_\_\_\_

Owner: \_\_\_\_\_ Township: Califon Phone #: \_\_\_\_\_

Event/Location: Califon Fiemen's Carnival Food Permitt #: \_\_\_\_\_

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
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(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
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	..	..	..
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	..	..	..
15. All potentially hazardous foods kept under 41°F or over 135°F.	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
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	..	..	..	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	..	..	..

TEMPORARY FOOD EVENT INSPECTION REPORT  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*

## TEMPORARY FOOD EVENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

Serving across three stands drinks, funnel cake, hot dogs, hamburgers sliced roast beef sandwiches, sausage sandwiches and steamed clams. All tags on site.

### **Footnote 2**

**Notes:**

Tag being kept in Clam Stand building. Tags should be marked as to the date consumed.