



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

Physical Address: 312 Route 12 County Complex, Building # 1, 2nd Floor

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018

Business ID: HB000235

Inspection: HC001141

Business: Spot On Shooters -4H Club
South County Fair Grounds

Risk Type: 2

Phone: 908 328 4875

REHS: B-2225 Daniel Wyckoff

Reason: Temp Event 1-3 Day

Results: Satisfactory

Ringoes, NJ 08551

Reference:

FACILITY INFORMATION

Est Trading Name: Spot on Shooters - 4-H Club Date: 04/28/18 Time: 11:20 AM

Owner: _____ Township: East Amwell Twp Phone #: _____

Event/Location: Library Book Sale/ South County Park Food Permitt #: 18-05

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

IN OUT COS NA

- | | | | | |
|---|----|----|----|---|
| 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:

No potentially hazardous foods.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/30/2018
Business: WILD BILL'S SODA
 50 DIVISION ST.

Business ID: hc000014

Inspection: HO000014
Risk Type: 1
Phone: 973-532-1230
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

MILLINGTON, NJ 07946

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Wild Bill's Soda</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>Shad Festival</u>	Food Permitt #: <u>F-17-053</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
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
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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

Insp Date: 5/5/2018 **Business ID:** hb000145
Business: DeLORENZO'S PIZZA ONTHE GO
 OLD YORK CELLARS
 80 OLD YORK RD
 RINGOES, NJ 08551

Inspection: HC001146
Risk Type: 2
Phone: 609 802 4000
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Delorenzo's on the Go</u>	Date: <u>05/05/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>Old York Cellars/ Spring Wine Festival</u>	Food Permitt #: <u>18-07</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
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TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 5/5/2018

Business ID: HB000169

Inspection: HC001147

Business: MS FU'S YUMMY FOOD TRUCK

Risk Type: 2

43 Nelson Circle

Phone: 732 991 8906

East Brunswick, NJ 08816

REHS: B-2225 Daniel Wyckoff

Reason: Temp Event 1-3 Day

Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: Ms. Fu's Yummy Food Truck Date: _____ Time: _____

Owner: _____ Township: Alexandria Twp Phone #: _____

Event/Location: Spring Wine Festival/ Old York Cellars Food Permitt #: 18-04

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
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SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 5/5/2018
Business: CHEEZEN
 110 STATESIR PLACE
 RED BANK, NJ 07701

Business ID: HB000163

Inspection: HC001148
Risk Type: 2
Phone: 732 757 9261
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: Cheezen	Date: 05/05/18	Time: _____	
Owner: _____	Township: East Amwell Twp	Phone #: _____	
Event/Location: Spring Wine Festival/ Old york Cellars	Food Permint #: OK		

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