



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: 6/9/2018 **Business ID:** 608
Business: QUAKERTOWN FIRE COMPANY
67 QUAKERTOWN RD

PITTSTOWN, NJ 08867

Inspection: HO000015
Risk Type: 2
Phone: 908 735 5220
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: Quakertown Fire Company Date: 06/09/18 Time: _____
Owner: _____ Township: Franklin Twp Phone #: _____
Event/Location: Polo Clasic 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)

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

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SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|----|----|----|
| 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 |

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Fail Notes Summary

No fail notes were selected on this questionnaire.