



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
Mailing Address: PO Box 2900, Flemington, NJ 08822-2900
Telephone: 908-788-1351 Fax: 908-782-7510
E-Mail: health@co.hunterdon.nj.us
www.co.hunterdon.nj.us

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 6/25/2018	Business ID: HB000066	Inspection: HM000151
Business: GLEN GARDNER FIRE CO 2168 RT 31		Risk Type: 2
		Phone: 908 797 6788
		REHS: B-101494 Lisa Bruzzio
		Reason: Temp Event 1-3 Day
		Results: Satisfactory

GLEN GARDNER, NJ 08826

Reference: F-12-007

FACILITY INFORMATION

Est Trading Name: <u>GLEN GARDNER FORE COMPANY</u>	Date: <u>06/24/18</u>	Time: <u>12:30 PM</u>
Owner: _____	Township: <u>Glen Gardner</u>	Phone #: _____
Event/Location: <u>CAR SHOW (GLEN GARDNER FIRE CO.)</u>	Food Permitt #: <u>18-02</u>	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
--

(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)

	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

TEMPORARY FOOD EVENT INSPECTION REPORT

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 |

TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

REMEMBER: WASH HANDS PRIOR TO PUTTING ON GLOVES.

Footnote 2

Notes:

SIGN MADE TODAY TO INFORM CUSTOMER OF HOME BAKED GOODS (CUPCAKES, COOKIES, MUFFINS, ETC): "THIS FOOD IS PREPARED IN A KITCHEN THAT IS NOT SUBJECT TO REGULATION AND INSPECTION BY THE HEALTH AUTHORITY."