



# 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

<b>Insp Date:</b> 7/14/2018	<b>Business ID:</b> 704	<b>Inspection:</b> HC001224
<b>Business:</b> HOLLAND TOWNSHIP FARMERS MARKET		<b>Risk Type:</b> 1
971 MILFORD-WARREN GLEN RD.		<b>Phone:</b> 908-479-6124
186 HAWKS SCHOOLHOUSE RD.		<b>REHS:</b> B-2225 Daniel Wyckoff
BLOOMSBURY, NJ 08804		<b>Reason:</b> Temp Event 4+
		<b>Results:</b> Satisfactory

**Reference:**

FACILITY INFORMATION
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Est Trading Name: Holland Township Farmer's Market      Date: 07/14/18      Time: \_\_\_\_\_

Owner: \_\_\_\_\_ Township: Holland Twp      Phone #: \_\_\_\_\_

Event/Location: Farmer's Martket/ Whispering Pines Parking Lot      Food Permitt #: MAFM 2018-1

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
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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.*