



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: 9/2/2018

Business ID: HC000191

Inspection: HB000092

Business: ROSIE EMPANANA'S
50A BRIDGE ST

Risk Type: 2

Phone: 908 956 1010

MILFORD, NJ 08848

REHS: B-2225 Daniel Wyckoff

Reason: Temp Event 1-3 Day

Results: Satisfactory

Reference:

| |
|----------------------|
| FACILITY INFORMATION |
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Est Trading Name: Rosie's Empananans Date: 09/02/18 Time: _____

Owner: _____ Township: Milford Phone #: _____

Event/Location: Riverfest/ Frenchtown Food Permitt #: 865

| |
|---|
| 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

- | | | | | |
|--|----|----|----|----|
| <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

Insp Date: 9/22/2018
Business: Crave Cajun
 616 Caranetta Drive
 Lakewood, NJ 08701

Business ID: HI000005

Inspection: HB000120
Risk Type: 2
Phone: 732-213-3500
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

| FACILITY INFORMATION | | | |
|---|--------------------------|----------------|--|
| Est Trading Name: <u>Crave Cajun</u> | Date: <u>09/22/18</u> | Time: _____ | |
| Owner: _____ | Township: <u>Milford</u> | Phone #: _____ | |
| Event/Location: <u>Milford Alive/ Bridge St Municipal Parking Lot</u> | Food Permit #: _____ | | |

| 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 | .. | .. | .. |
| 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

Insp Date: 9/22/2018 **Business ID:** hb000112
Business: BEST KETTLE KORN
 2080 SCHULTE AVE

Inspection: HB000121
Risk Type: 1
Phone: 386 290 5174
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

DAYTONA BEACH, FL 32118-5192

Reference:

| FACILITY INFORMATION | | | |
|---|---------------------------|----------------|--|
| Est Trading Name: <u>Best Kettle Korn</u> | Date: <u>09/22/18</u> | Time: _____ | |
| Owner: _____ | Township: <u>Milford</u> | Phone #: _____ | |
| Event/Location: <u>Milford Alive/ Bridge sSt. Municipal Parking Lot</u> | Food Permitt #: <u>OK</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 |
| 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

Insp Date: 9/22/2018
Business: MILFORD LION CLUB
 P.O Box 112

Business ID: hb000109

Inspection: HB000123
Risk Type: 2
Phone: 908 763 2273
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Milford, NJ 08848

Reference:

| FACILITY INFORMATION | | | |
|---|---------------------------|----------------|--|
| Est Trading Name: <u>Milford Lions Club</u> | Date: <u>09/22/18</u> | Time: _____ | |
| Owner: _____ | Township: <u>Milford</u> | Phone #: _____ | |
| Event/Location: <u>Milford Alive/ Bridge St Municipal Parking lot</u> | Food Permitt #: <u>OK</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 |
| 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

Insp Date: 9/22/2018
Business: JERSEY JOHNNY'S
 25 TURNPIKE

Business ID: HB000216

Inspection: HB000125
Risk Type: 2
Phone: 973 872 2299
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

PEQUANNOUK, NJ 07440

Reference:

| FACILITY INFORMATION | | | |
|---|---------------------------|----------------|--|
| Est Trading Name: <u>Jersey Johnny's</u> | Date: <u>09/22/18</u> | Time: _____ | |
| Owner: _____ | Township: <u>Milford</u> | Phone #: _____ | |
| Event/Location: <u>Milford Alive/ bridge St Municipal Parking Lot</u> | Food Permitt #: <u>OK</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 |
| 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 Wet Storage

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 9/22/2018

Business ID: HB000274

Inspection: HB000128

Business: CHICK WINGS & THINGS

Risk Type: 2

Milford Alive

Phone: 973 727 3411

BridgeSt./ Church parking Lot

REHS: B-2225 Daniel Wyckoff

Milford, NJ 08848

Reason: Temp Event 1-3 Day

Results: Satisfactory

Reference:

| FACILITY INFORMATION |
|----------------------|
|----------------------|

Est Trading Name: Chick Wings & Things Date: 09/22/18 Time: _____

Owner: _____ Township: Milford Phone #: _____

Event/Location: Milford Alive/ Bridge St. Municipal Parking Lot Food Permitt #: OK

| SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS | IN | OUT | COS | NA |
|---|----|-----|-----|----|
|---|----|-----|-----|----|

(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 | .. | .. | .. |
| 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.