



# 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](mailto:health@co.hunterdon.nj.us)

[www.co.hunterdon.nj.us](http://www.co.hunterdon.nj.us)

## RISK-BASED INSPECTION REPORT

**Insp Date:** 7/2/2018      **Business ID:** 388

**Business:** MERCK WHITEHOUSE WEST  
2 MERCK DRIVE  
WHITEHOUSE STA, NJ 08889  
Whitehouse Station, NJ 08889

**Inspection:** HC001212

**Risk Type:** 3

**Phone:** 908 423 1592

**REHS:** B-2225 Daniel Wyckoff

**Reason:** Initial Billable

**Results:** Satisfactory Gold

### Establishment Information

Municipality Readington Twp      Risk Type on File 3      Risk Type Observed 3

FMC Yes      Name Kenneth Kellser      Type ServSafe      Exp Date 10/29/20

Sewage System Public      Water System Public      Lab \_\_\_\_\_  
Sewer

Reference # F-22-4/49B      Total Coliform \_\_\_\_\_

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI).  
INTERVENTIONS are control measures to prevent FBI.

Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable;  
COS=Corrected On-site; R=Repeat Violation.

#### MANAGEMENT AND PERSONNEL

1. PIC demonstrates knowledge of food safety principles pertaining to this operation.
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.
3. Ill or injured foodworkers restricted or excluded as required.

IN	OUT	N.O.	N/A	COS	REPEAT
p	..	..	..	..	..
p	..	..	..	..	..
p	..	..	..	..	..

#### PREVENTING CONTAMINATION FROM HANDS

4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.

IN	OUT	N.O.	N/A	COS	REPEAT
p	..	..	..	..	..
p	..	..	..	..	..
p	..	..	..	..	..
p	..	..	..	..	..
p	..	..	..	..	..

#### FOOD SOURCE

9. All foods, including ice and water, from approved sources; with proper records.

IN	OUT	N.O.	N/A	COS	REPEAT
p	..	..	..	..	..

## RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
-------------	----	-----	------	-----	-----	--------

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction | .. | .. | .. | p  | .. | .. |
| 11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)               | .. | .. | p  | .. | .. | .. |

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
------------------------------------	----	-----	------	-----	-----	--------

- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided | p | .. | .. | .. | .. | .. |
| 13. Food protected from contamination  | p | .. | .. | .. | .. | .. |
| 14. Food contact surfaces properly cleaned and sanitized                         | p | .. | .. | .. | .. | .. |

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
--------------------------------	----	-----	------	-----	-----	--------

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat. | p  | .. | .. | .. | .. | .. |
| 16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.   | .. | .. | .. | p  | .. | .. |
| 17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)   | p  | .. | .. | .. | .. | .. |
| 18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.  | .. | .. | p  | .. | .. | .. |
| 19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours   | .. | .. | p  | .. | .. | .. |
| 20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.  | p  | .. | .. | .. | .. | .. |
| 21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.   | p  | .. | .. | .. | .. | .. |
| 22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.  | .. | .. | .. | p  | .. | .. |
| 23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.  | .. | .. | .. | p  | .. | .. |
| 24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.  | .. | .. | .. | p  | .. | .. |

GOOD RETAIL PRACTICES
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Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT = Not in Compliance; COS = Corrected On-site; REPEAT = Repeat Violations

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
---	-----	-----	--------

- |   |    |    |    |
|---|----|----|----|
| 25. Hot and cold water water available; adequate pressure.  | .. | .. | .. |
| 26. Food properly labeled; original container   | .. | .. | .. |
| 27. Food protected from potential contamination during preparation, storage, display.                             | .. | .. | .. |
| 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. | .. | .. | .. |
| 29. Raw fruits and vegetables washed prior to serving.  | .. | .. | .. |
| 30. Wiping cloths properly used and stored.   | .. | .. | .. |

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
31. Toxic substances properly identified, stored and used.		..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.		..	..	..
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).		..	..	..
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.		..	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).		..	..	..
36. Frozen foods maintained completely frozen.		..	..	..
37. Frozen foods properly thawed.		..	..	..
38. Plant food for hot holding properly cooked to at least 135°F.		..	..	..
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		..	..	..
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.		..	..	..
41. Equipment temperature measuring devices provided (refrigeration units, etc).		..	..	..
42. In-use utensils properly stored.		..	..	..
43. Utensils, single service items, equipment, linens properly stored, dried and handled.		..	..	..
44. Food and non-food contact surfaces properly constructed, cleanable, used.		..	..	..
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		Ⓟ	..	..
<i>Fail Notes</i>	4.9(l) <i>The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 15 pounds per square inch or more than 25 pounds per square inch as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve. [Final rinse pressure gauge not operating properly.]</i>			
PHYSICAL FACILITIES		OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.		..	..	..
47. Sewage and waste water properly disposed.		..	..	..
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.		..	..	..
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.		..	..	..
50. Adequate ventilation; lighting; designated areas used.		..	..	..
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.		..	..	..
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		..	..	..

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

<b>Fail Code</b>	<b>Fail Text</b>
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
4.9(l)	The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 15 pounds per square inch or more than 25 pounds per square inch as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.
Addl Notes:	<i>[Final rinse pressure gauge not operating properly.]</i>

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/23/2018  
**Business:** POPCORN NATION  
 125 COLE RD

**Business ID:** HB000199

**Inspection:** HB000040  
**Risk Type:** 1  
**Phone:** 908 963 5945  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

FLEMINGTON, NJ 08822

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Popcorn Nation/ Rita's Italiana Ice</u>	Date: <u>07/21/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Salsa Night/ Main St., Flemington, NJ</u>	Food Permitt #: <u>3322</u>		

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)

	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.*

## TEMPORARY FOOD EVENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

Popcorn is bagged, no food handling at all.

Rita's Ice Paddles remain in the Ice Freezer and are cleaned at the Flemington Store, at the end of the event.

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** Sido Falafel #1  
 450 9th street

**Business ID:** hi000008

**Inspection:** HJ000050  
**Risk Type:** 2  
**Phone:** 917-359-3323  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

brooklyn, NY 11215

**Reference:** f-22-003

FACILITY INFORMATION
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Est Trading Name: Sido Falafel #1 Date: 07/27/18 Time: \_\_\_\_\_

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

Event/Location: Balloon Fest 2018 Food Permitt #: 4421

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)

	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.*

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** Sido Falafel #2  
 450 9th Street

**Business ID:** HM000067

**Inspection:** HJ000051  
**Risk Type:** 2  
**Phone:** 917-359-3323  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Brooklyn, NJ 11215

**Reference:** F-22-003

FACILITY INFORMATION			
Est Trading Name: <u>Sido Falafel #2</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Fest 2018</u>	Food Permitt #: <u>4422</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:** 7/27/2018  
**Business:** Hillbilly's Jerky  
 9625 Sweetwater Rd  
 Fort Loudon, PA 17224

**Business ID:** hj000003

**Inspection:** HO000019  
**Risk Type:** 1  
**Phone:** 717-658-4237  
**REHS:** B-1740 James Schmidt  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Hillbilly's Jerky</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Ballloon Festival 2018</u>	Food Permint #: <u>4459</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 soure (public/private) - Quality tested/ Approved water supply hoses.	p	..	..	..
2. Ice that will be consued 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 CONTANCT. 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 preperation 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 liscensed 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 temeratures 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 manfactorer 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 entriely 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:** 7/27/2018  
**Business:** MOM'S FOOD  
 SHAD FEST  
 FOOD COURT/NORTH UNION  
 LAMBERTVILLE, NJ 08530

**Business ID:** hc000016

**Inspection:** HO000020  
**Risk Type:** 2  
**Phone:** 609 306 6514  
**REHS:** B-1740 James Schmidt  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Mom's #1</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival 2018</u>	Food Permitt #: <u>4371</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:** 7/27/2018  
**Business:** MOM'S FOOD  
 SHAD FEST  
 FOOD COURT/NORTH UNION  
 LAMBERTVILLE, NJ 08530

**Business ID:** hc000016

**Inspection:** HO000021  
**Risk Type:** 2  
**Phone:** 609 306 6514  
**REHS:** B-1740 James Schmidt  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Mom's #2</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival 2018</u>	Food Permitt #: <u>4372</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:** 7/27/2018  
**Business:** Dairy Swirl LLC  
 71 RT 94

**Business ID:** hm000035

**Inspection:** HO000022  
**Risk Type:** 2  
**Phone:** 973-827-8114  
**REHS:** B-1740 James Schmidt  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Vernon, NJ 07462

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Dairy Swirl</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival 2018</u>	Food Permitt #: <u>4470</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:** 7/27/2018  
**Business:** Fairlife  
 1301 Corporate Drive  
 Suite 175  
 Eagan, MN 55121

**Business ID:** hj000006

**Inspection:** HO000023  
**Risk Type:** 1  
**Phone:** 214-208-4693  
**REHS:** B-1740 James Schmidt  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Fairlife</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival 2018</u>	Food Permitt #: <u>4494</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:** 7/27/2018      **Business ID:** hm000009  
**Business:** Stella Jeanne's Festival Foods  
 846 North Lawrence Street

Philadelphia, PA 19123

**Inspection:** HO000024  
**Risk Type:** 2  
**Phone:** 215-527-3466  
**REHS:** B-1740 James Schmidt  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Stella Jeanne's Festival Foods</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival 2018</u>	Food Permitt #: <u>4346</u>		

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)

	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.*

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** House of Cupcake  
 32 Witherspeen Street  
 Princeton, NJ 08840

**Business ID:** hm000001

**Inspection:** HJ000052  
**Risk Type:** 2  
**Phone:** 908-413-3076  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: <u>House of Cupcakes</u>	Date: _____	Time: _____
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>Balloon Fest 2018</u>	Food Permitt #: <u>4394</u>	

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
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	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:**

Mobile truck

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** Mondelez  
 100 DeForest Avenue  
 East Hanover, NJ 07936

**Business ID:** ho000003

**Inspection:** HO000025  
**Risk Type:** 1  
**Phone:** 973-449-6249  
**REHS:** B-1740 James Schmidt  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Mondelez</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival 2018</u>	Food Permitt #: <u>4440</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:** 7/27/2018  
**Business:** Fun Tastic Foods  
 4 Greenleight Court  
 Berlin, NJ 08009

**Business ID:** hm000030

**Inspection:** HO000026  
**Risk Type:** 2  
**Phone:** 908-923-7465  
**REHS:** B-1740 James Schmidt  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Fun*tastic Foods</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival 2018</u>	Food Permitt #: <u>4345</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:** 7/27/2018

**Business ID:** hm000070

**Inspection:** HO000027

**Business:** S & S FOOD BROKER

**Risk Type:** 1

**Phone:** 518-461-1313

**REHS:** B-1740 James Schmidt

**Reason:** Temp Event 1-3 Day

**Results:** Satisfactory

, NJ

**Reference:**

FACILITY INFORMATION
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Est Trading Name: S+S Food Broker 2 Date: 07/27/18 Time: \_\_\_\_\_

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

Event/Location: Balloon Festival 2018 Food Permitt #: 4492

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)

	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.*



## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018      **Business ID:** HM000006  
**Business:** Island Noodles  
 SOLBERG AIRPORT  
 39 THOR-SOLBERG RD.  
 WHITEHOUSE STATION, NJ 08889

**Inspection:** HM000165  
**Risk Type:** 2  
**Phone:** 610-780-8917  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

FACILITY INFORMATION			
Est Trading Name: <u>ISLAND NOODLES</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>BALLOON FESTIVAL</u>	Food Permitt #: <u>4462</u>		

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	p	..		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">                     8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.</i>                      [NOT PROPERLY SANITIZING CUTTING BOARDS AND PREP TABLES. DISCUSSED IN DETAIL. COS]                 </td> </tr> </table>	<i>Fail Notes</i>	8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.</i> [NOT PROPERLY SANITIZING CUTTING BOARDS AND PREP TABLES. DISCUSSED IN DETAIL. COS]				
<i>Fail Notes</i>	8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.</i> [NOT PROPERLY SANITIZING CUTTING BOARDS AND PREP TABLES. DISCUSSED IN DETAIL. COS]					
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	..	..		

## TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN    OUT    COS    NA

<i>Fail Notes</i>	8:24-3.5(f-1) <i>Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous food shall be maintained a 135°F or above. (except whole roasts) [NOODLES IN HOT HOLDING WOK TEMPERATURE IS 88°F. COS. REHEATED TO 165°F AND BRICKS WERE ADDED UNDERNEATH TO BRING HEAT CLOSER TO WOK.]</i>
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- |   |    |    |    |    |
|---|----|----|----|----|
| 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

Fail Code	Fail Text
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.
8:24-4.6(f)	Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.
Addl Notes: <i>[NOT PROPERLY SANITIZING CUTTING BOARDS AND PREP TABLES. DISCUSSED IN DETAIL. COS]</i>	
15.	All potentially hazardous foods kept under 41°F or over 135°F.
8:24-3.5(f-1)	Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous food shall be maintained a 135°F or above. (except whole roasts)
Addl Notes: <i>[NOODLES IN HOT HOLDING WOK TEMPERATURE IS 88°F. COS. REHEATED TO 165°F AND BRICKS WERE ADDED UNDERNEATH TO BRING HEAT CLOSER TO WOK.]</i>	

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** Greenlight Food Service  
 45 Long Hill Road

**Business ID:** HM000042

**Inspection:** HM000166  
**Risk Type:** 2  
**Phone:** 908-581-9176  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Long Valley, NJ 07853

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: <u>GREEN LIGHT #1</u>	Date: <u>07/27/18</u>	Time: _____
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4474</u>	

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
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	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:** 7/27/2018

**Business ID:** hj000009

**Inspection:** HJ000054

**Business:** Cooked Perfect Meatballs

**Risk Type:** 2

140 Morgan Drive

**Phone:** 732-829-3274

Nrwood, MA 02062

**REHS:** B-1561 Debra Vaccarella

**Reason:** Temp Event 1-3 Day

**Results:** Satisfactory

**Reference:** F-22-003

### FACILITY INFORMATION

Est Trading Name: Cooked Perfect Foods Date: 07/27/18 Time: 03:07 PM

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

Event/Location: Balloon Fest 2018 Food Permitt #: 4460

### 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:**  
Grass



## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** Dr Pepper/ Snapple  
 29 Central Ave

**Business ID:** hm000010

**Inspection:** HJ000055  
**Risk Type:** 1  
**Phone:** 631-666-1254  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Hauppauge, NY 11788

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: <u>Dr. Pepper</u>	Date: <u>07/27/18</u>	Time: <u>01:10 PM</u>
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>Balloon Fest</u>	Food Permitt #: <u>4452</u>	

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
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	IN	OUT	COS	NA
<i>(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)</i>				
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:** 7/27/2018  
**Business:** Greenlight Food Service  
 45 Long Hill Road

**Business ID:** HM000042

**Inspection:** HM000170  
**Risk Type:** 2  
**Phone:** 908-581-9176  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Long Valley, NJ 07853

**Reference:** F-22-003

FACILITY INFORMATION			
Est Trading Name: <u>GREEN LIGHT #2</u>	Date: _____	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>BALLOON FESTIVAL</u>	Food Permitt #: <u>4478</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:** 7/27/2018  
**Business:** Greenlight Food Service  
 45 Long Hill Road

**Business ID:** HM000042

**Inspection:** HM000172  
**Risk Type:** 2  
**Phone:** 908-581-9176  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Long Valley, NJ 07853

**Reference:** F-22-003

FACILITY INFORMATION			
Est Trading Name: <u>GREEN LIGHT #3</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4472</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	..
<i>Fail Notes</i>   8:24-2.4c-1 <i>Food employees shall wear hair restraints in the form of a covering. Hats, hairnets or other type of coverings are required.</i> <i>[NO HAIR RESTRAINT. HATS TO BE PROVIDED. COS]</i>				
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

# TEMPORARY FOOD EVENT INSPECTION REPORT

## SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

Fail Code	Fail Text
7.	Hair coverings with hair restraints used. Clothing kept clean.
8:24-2.4c-1	Food employees shall wear hair restraints in the form of a covering. Hats, hairnets or other type of coverings are required.
Addl Notes:	<i>[NO HAIR RESTRAINT. HATS TO BE PROVIDED. COS]</i>

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018      **Business ID:** hj000010  
**Business:** Sahale Snacks Tour  
 Elite Promotional Marketing Inc  
 1111 Marcus Ave  
 New Hyde Park, NY 11042

**Inspection:** HJ000056  
**Risk Type:** 1  
**Phone:** 646-576-4012  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

FACILITY INFORMATION
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Est Trading Name: Sahale Snacks      Date: 07/27/18      Time: 01:57 PM

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

Event/Location: Balloon Fest 2018      Food Permitt #: 4455

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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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:** 7/27/2018  
**Business:** Texas Smoke BBQ  
 400 Rt 15 South  
 Jefferson, NJ

**Business ID:** HM000034

**Inspection:** HM000174  
**Risk Type:** 2  
**Phone:** 973-568-2600  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: <u>TEXAS SMOKE BBQ</u>	Date: <u>07/27/18</u>	Time: <u>03:56 PM</u>
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4516</u>	

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
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	IN	OUT	COS	NA
<i>(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)</i>				
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:** 7/27/2018  
**Business:** SIMPLY BEVERAGE  
 Thor Solberg Rd

**Business ID:** HM000036

**Inspection:** HM000176  
**Risk Type:** 1  
**Phone:** 914-419-5048  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Readington, NJ

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: <u>SIMPLY BEVERAGE</u>	Date: <u>07/27/18</u>	Time: _____
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4450</u>	

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
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	IN	OUT	COS	NA
<i>(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)</i>				
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:** 7/27/2018  
**Business:** Beer/Wine/Spirits  
 363 Route 46 West  
 Suite 200  
 Fairfield, NJ 07004

**Business ID:** hj000011

**Inspection:** HJ000057  
**Risk Type:** 1  
**Phone:** 973-882-5464  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

FACILITY INFORMATION
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Est Trading Name: <u>Beer/Wine?Spritis</u>	Date: <u>07/27/18</u>	Time: <u>12:15 PM</u>
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>Balloon Fest 2018</u>	Food Permitt #: <u>4507</u>	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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	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:** 7/27/2018      **Business ID:** HI000012  
**Business:** Monster Energy Drinks  
 18 Pudding Brook Dr

Pembroke, MA 02359

**Inspection:** HM000178  
**Risk Type:** 1  
**Phone:** 7812171956  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: <u>MONSTER ENERGY</u>	Date: <u>07/27/18</u>	Time: _____
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4439</u>	

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
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	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:** 7/27/2018

**Business ID:** HM000070

**Inspection:** HM000179

**Business:** S & S FOOD BROKER

**Risk Type:** 1

**Phone:** 518-461-1313

**REHS:** B-101494 Lisa Bruzzio

**Reason:** Temp Event 1-3 Day

**Results:** Satisfactory

, NJ

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: S & S FOOD BROKER Date: 07/27/18 Time: \_\_\_\_\_

Owner: \_\_\_\_\_ Township: \_\_\_\_\_ Phone #: \_\_\_\_\_

Event/Location: BALLOON FESTIVAL 2018 Food Permitt #: 4491

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
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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:** 7/27/2018  
**Business:** Beer/Wine/Spirits  
 363 Route 46 West  
 Suite 200  
 Fairfield, NJ 07004

**Business ID:** hj000011

**Inspection:** HJ000058  
**Risk Type:** 1  
**Phone:** 973-882-5464  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
-----------------------------

Est Trading Name: <u>Beer Tent</u>	Date: <u>07/27/18</u>	Time: <u>12:34 PM</u>
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>Balloon Fest 2018</u>	Food Permitt #: <u>4506</u>	

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
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	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:** 7/27/2018      **Business ID:** HM000006  
**Business:** Island Noodles  
 SOLBERG AIRPORT  
 39 THOR-SOLBERG RD.  
 WHITEHOUSE STATION, NJ 08889

**Inspection:** HM000180  
**Risk Type:** 2  
**Phone:** 610-780-8917  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

FACILITY INFORMATION			
Est Trading Name: <u>ISLAND NOODLES 2</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4463</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:** 7/27/2018  
**Business:** SIP 'N SWIRL  
 39 tHOR sOLBERG rD  
 WHITEHOUSE sTATION, NJ

**Business ID:** HI000026

**Inspection:** HM000181  
**Risk Type:** 2  
**Phone:** 718 644 9490  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

FACILITY INFORMATION
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Est Trading Name: <u>SIP 'N SWIRL</u>	Date: <u>07/27/18</u>	Time: _____
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4517</u>	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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	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.	..	..	..	..
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:** 7/27/2018  
**Business:** Brick City Food  
 789 Broad Street

**Business ID:** hm000022

Bloomfield, NJ 07003

**Inspection:** HM000182  
**Risk Type:** 2  
**Phone:** 973-224-0761  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

FACILITY INFORMATION
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Est Trading Name: BRICK CITY FOODS Date: 07/27/18 Time: \_\_\_\_\_

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

Event/Location: BALLOON FESTIVAL 2018 Food Permitt #: 4488

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)

- |  | 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.<br>WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.   | ..   | p  | p   | .. |  |  |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;"> <p>8:24-3.3(q1-l,ii,iii) Food shall be protected from contamination by storing food, i-in a clean dry location, ii-where it is not exposed to splash, dust or other contamination, iii-at least six inches above the floor.<br/>                     [MARINARA SAUCE, HOT PLATE &amp; LARGE SPOON LOCATED IN FRONT OF CASH BOXES AND ARE EXPOSED TO HANDLING, SNEEZES, ETC. BY CUSTOMER. COS.]</p> </td> </tr> </table> | <i>Fail Notes</i>  | <p>8:24-3.3(q1-l,ii,iii) Food shall be protected from contamination by storing food, i-in a clean dry location, ii-where it is not exposed to splash, dust or other contamination, iii-at least six inches above the floor.<br/>                     [MARINARA SAUCE, HOT PLATE &amp; LARGE SPOON LOCATED IN FRONT OF CASH BOXES AND ARE EXPOSED TO HANDLING, SNEEZES, ETC. BY CUSTOMER. COS.]</p> |     |    |  |  |
| <i>Fail Notes</i>  | <p>8:24-3.3(q1-l,ii,iii) Food shall be protected from contamination by storing food, i-in a clean dry location, ii-where it is not exposed to splash, dust or other contamination, iii-at least six inches above the floor.<br/>                     [MARINARA SAUCE, HOT PLATE &amp; LARGE SPOON LOCATED IN FRONT OF CASH BOXES AND ARE EXPOSED TO HANDLING, SNEEZES, ETC. BY CUSTOMER. COS.]</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)<br>[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  | ..   | ..  | .. |  |  |

## TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
---

IN    OUT    COS    NA

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

Fail Code	Fail Text
11.	All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.
8:24-3.3(q1-I,ii,iii)	Food shall be protected from contamination be storing food, i-in a clean dry location, ii-where it is not exposed to splash, dust or other contamination, iii-at least six inches above the floor.
Addl Notes:	<i>[MARINARA SAUCE, HOT PLATE &amp; LARGE SPOON LOCATED IN FRONT OF CASH BOXES AND ARE EXPOSED TO HANDLING, SNEEZES, ETC. BY CUSTOMER. COS.]</i>

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** Bimbo Bakeries USA  
 100 Riverview Dr.

**Business ID:** HM000004

**Inspection:** HM000183  
**Risk Type:** 2  
**Phone:** 631-274-4906  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Wayne, NJ 07040

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: <u>BIMBO BAKERIES USA</u>	Date: <u>07/27/18</u>	Time: _____
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>44448</u>	

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
--

	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:** 7/27/2018      **Business ID:** hb000228  
**Business:** QUICK CHEK - SOLBERG FIELD  
 39 Thor Solberg Rd.

**Inspection:** HM000184  
**Risk Type:** 2  
**Phone:** 908 534 2200  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Whitehouse Station, NJ 08889

**Reference:** f-22-003

FACILITY INFORMATION			
Est Trading Name: <u>QUICK CHEK - BEVERAGE QUIOSK</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>BALLOON FESTIVAL</u>	Food Permitt #: <u>4424</u>		

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	p	..
<i>Fail Notes</i>   8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.</i> [TOO MUCH SANITIZER BEING USED. COS]				
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

# TEMPORARY FOOD EVENT INSPECTION REPORT

## SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

Fail Code	Fail Text
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.
8:24-4.6(f)	Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.
Addl Notes: <i>[TOO MUCH SANITIZER BEING USED. COS]</i>	

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** Beer/Wine/Spirits  
 363 Route 46 West  
 Suite 200  
 Fairfield, NJ 07004

**Business ID:** hj000011

**Inspection:** HJ000059  
**Risk Type:** 1  
**Phone:** 973-882-5464  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

FACILITY INFORMATION
----------------------

Est Trading Name: Beer/Wine/Spirits Date: 07/27/18 Time: 12:42 PM

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

Event/Location: Balloon Fest 2018 Food Permitt #: 4505

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:**

Hand sanitizer

### **Footnote 2**

**Notes:**

No flooding in the area

### **Footnote 3**

**Notes:**

lemons and limes being cut for mixed drinks

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018      **Business ID:** HB000228  
**Business:** QUICK CHEK - SOLBERG FIELD  
 39 Thor Solberg Rd.

**Inspection:** HM000185  
**Risk Type:** 2  
**Phone:** 908 534 2200  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Whitehouse Station, NJ 08889

**Reference:** F-22-003

FACILITY INFORMATION			
Est Trading Name: <u>QUICK CHEK - MAIN TENT</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4425</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	p	..
<i>Fail Notes</i>   8:24-3.3(t) <i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [PRETZELS IN CUSTOMER AREA NOT PROTECTED @ ENDS FROM HANDLING &amp; SNEEZES, ETC. BY CUSTOMER.]</i>				
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	p	..
<i>Fail Notes</i>   8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours. [TOO MUCH SANITIZER BEING USED. COS]</i>				
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	..	..	..

## TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
---

IN	OUT	COS	NA
----	-----	-----	----

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

Fail Code	Fail Text
11.	All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.
8:24-3.3(t)	Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means.
Addl Notes: <i>[PRETZELS IN CUSTOMER AREA NOT PROTECTED @ ENDS FROM HANDLING &amp; SNEEZES, ETC. BY CUSTOMER.]</i>	
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.
8:24-4.6(f)	Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.
Addl Notes: <i>[TOO MUCH SANITIZER BEING USED. COS]</i>	

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018      **Business ID:** HM000005  
**Business:** Great American Corn Roast  
 20 Alexander Road

East Brunswick, NJ 08816

**Inspection:** HM000186  
**Risk Type:** 2  
**Phone:** 732-570-1241  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-2-003

FACILITY INFORMATION			
Est Trading Name: <u>GREAT AMERICAN CORN ROAST</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4511</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:** 7/27/2018  
**Business:** Beer/Wine/Spirits  
 363 Route 46 West  
 Suite 200  
 Fairfield, NJ 07004

**Business ID:** hj000011

**Inspection:** HJ000060  
**Risk Type:** 1  
**Phone:** 973-882-5464  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: <u>Beer Tent</u>	Date: <u>07/27/18</u>	Time: <u>12:39 PM</u>
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>Balloon Fest 2018</u>	Food Permitt #: <u>4504</u>	

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
--

	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 flooding in the area

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** Beer/Wine/Spirits  
 363 Route 46 West  
 Suite 200  
 Fairfield, NJ 07004

**Business ID:** hj000011

**Inspection:** HJ000061  
**Risk Type:** 1  
**Phone:** 973-882-5464  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

FACILITY INFORMATION
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Est Trading Name: Bullet Tent Date: 07/27/18 Time: 02:38 PM

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

Event/Location: Balloon Fest 2018 Food Permitt #: 4503

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:**

Lemons, limes and mixed drinks associated with the site

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** Beer/Wine/Spirits  
 363 Route 46 West  
 Suite 200  
 Fairfield, NJ 07004

**Business ID:** hj000011

**Inspection:** HJ000062  
**Risk Type:** 1  
**Phone:** 973-882-5464  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
-----------------------------

Est Trading Name: Beer Tent by Elks Date: 07/27/18 Time: 02:02 PM

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

Event/Location: Balloon fest 2018 Food Permitt #: 4502

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
--

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:** 7/27/2018  
**Business:** SNAPPLE  
 29B CENTRAL AVE  
 HAUPPANGE, NY 11787

**Business ID:** hb000206

**Inspection:** HJ000063  
**Risk Type:** 1  
**Phone:** 631-666-1254  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:** F-22-003

FACILITY INFORMATION			
Est Trading Name: <u>Snapple</u>	Date: <u>07/27/18</u>	Time: <u>03:27 PM</u>	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Fest 2018</u>	Food Permitt #: <u>4493</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:** 7/27/2018

**Business ID:** hj000012

**Inspection:** HJ000064

**Business:** Chocolate Moonshine  
44 pine Valley Rd

**Risk Type:** 1

**Phone:** 267-614-2564

**REHS:** B-1561 Debra Vaccarella

Doylestown, PA 18901

**Reason:** Temp Event 1-3 Day

**Results:** Satisfactory

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
-----------------------------

Est Trading Name: Cholate Moonship-Gourmet Fudge Date: 07/27/18 Time: 02:57 PM

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

Event/Location: Balloon Fest 2018 Food Permitt #: 4458

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
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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 consuед 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 CONTANCT. 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 liscensed 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.<br>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 temeratures for 15 seconds)<br>[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 manufacorer 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 entriely 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:** 7/27/2018      **Business ID:** hj000013  
**Business:** Davey B's Shaved Ice and Ice Cream

**Inspection:** HJ000065  
**Risk Type:** 1  
**Phone:** 908-415-3809  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

17 Greenfield Rd  
 Manalapan, NJ 07726

**Reference:** F-22-003

FACILITY INFORMATION
----------------------

Est Trading Name: Davey B's Shaved Ice      Date: 07/27/18      Time: 03:18 PM

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

Event/Location: Balloon Fest 2018      Food Permitt #: 4513

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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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:**

Food Truck



## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** Maglione's Italian Ice  
 11 MADISON ST

**Business ID:** hb000131

**Inspection:** HJ000066  
**Risk Type:** 2  
**Phone:** 732 283 0705  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

ISELIN, NJ 08830

**Reference:** F-22-003

FACILITY INFORMATION
----------------------

Est Trading Name: Maglione's Italian Ice Date: 07/27/18 Time: 12:30 PM

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

Event/Location: Balloon Fest 2018 Food Permitt #: 4464

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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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:** 7/27/2018  
**Business:** Maglione's Italian Ice  
 11 MADISON ST

**Business ID:** hb000131

**Inspection:** HJ000067  
**Risk Type:** 2  
**Phone:** 732 283 0705  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

ISELIN, NJ 08830

**Reference:** F-22-003

FACILITY INFORMATION
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Est Trading Name: <u>Maglione's Italian Ice</u>	Date: <u>07/27/18</u>	Time: <u>12:43 PM</u>
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>Balloon Fest 2018</u>	Food Permitt #: <u>4465</u>	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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	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:** 7/27/2018  
**Business:** Maglione's Italian Ice  
 11 MADISON ST

**Business ID:** hb000131

**Inspection:** HJ000068  
**Risk Type:** 2  
**Phone:** 732 283 0705  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

ISELIN, NJ 08830

**Reference:** F-22-003

FACILITY INFORMATION
----------------------

Est Trading Name: <u>Maglione's Italian Ice</u>	Date: <u>07/27/18</u>	Time: <u>12:43 PM</u>
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>Balloone Fest 2018</u>	Food Permitt #: <u>4466</u>	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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	IN	OUT	COS	NA
<i>(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)</i>				
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:** 7/27/2018  
**Business:** Maglione's Italian Ice  
 11 MADISON ST

**Business ID:** hb000131

**Inspection:** HJ000069  
**Risk Type:** 2  
**Phone:** 732 283 0705  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

ISELIN, NJ 08830

**Reference:** F-22-003

FACILITY INFORMATION
----------------------

Est Trading Name: <u>Maglione Ice</u>	Date: <u>07/27/18</u>	Time: <u>12:57 PM</u>
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>Balloone Fest 2018</u>	Food Permitt #: <u>4467</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:** 7/27/2018  
**Business:** Maglione's Italian Ice  
 11 MADISON ST

**Business ID:** hb000131

**Inspection:** HJ000070  
**Risk Type:** 2  
**Phone:** 732 283 0705  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

ISELIN, NJ 08830

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: <u>Maglione Ice</u>	Date: <u>07/27/18</u>	Time: <u>01:53 PM</u>
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>Balloon Fest 2018</u>	Food Permitt #: <u>4468</u>	

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
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	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:** 7/27/2018  
**Business:** Maglione's Italian Ice  
 11 MADISON ST

**Business ID:** hb000131

**Inspection:** HJ000071  
**Risk Type:** 2  
**Phone:** 732 283 0705  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

ISELIN, NJ 08830

**Reference:** F-22-003

FACILITY INFORMATION
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Est Trading Name: Maglione Ice Date: 07/27/18 Time: 02:06 PM

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

Event/Location: Balloon Fest Food Permitt #: 4469

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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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:** 7/27/2018  
**Business:** Coney Island Pizza  
 404 Amburg Tpk

**Business ID:** HM000050

Riverdale, NJ 07457

**Inspection:** HO000016  
**Risk Type:** 2  
**Phone:** 973-725-0990  
**REHS:** B-1740 James Schmidt  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Coney Island Fired Pizza</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival 18</u>	Food Permitt #: <u>4512</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:** 7/27/2018  
**Business:** Honest Tea  
 4827 Bethesda Ave  
 Bethesda, MD 20814

**Business ID:** hm000046

**Inspection:** HB000050  
**Risk Type:** 1  
**Phone:** 516-382-6133  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Honest Tea</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival/ Solberg Field</u>	Food Permitt #: <u>4431</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	..	..	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:** 7/27/2018  
**Business:** Greenlight Food Service  
 45 Long Hill Road

**Business ID:** HM000042

**Inspection:** HB000051  
**Risk Type:** 2  
**Phone:** 908-581-9176  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Long Valley, NJ 07853

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Greenlight - Main Entrance</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival/ Solberg Field</u>	Food Permitt #: <u>4473</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	p	..
<i>Fail Notes</i>   8:24-2.4c-1 <i>Food employees shall wear hair restraints in the form of a covering. Hats, hairnets or other type of coverings are required. [Hair was restrained but not covered.]</i>				
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

# TEMPORARY FOOD EVENT INSPECTION REPORT

## SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

Fail Code	Fail Text
7.	Hair coverings with hair restraints used. Clothing kept clean.
8:24-2.4c-1	Food employees shall wear hair restraints in the form of a covering. Hats, hairnets or other type of coverings are required.
Addl Notes:	<i>[Hair was restrained but not covered.]</i>

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** Greenlight Food Service  
 45 Long Hill Road

**Business ID:** HM000042

**Inspection:** HB000052  
**Risk Type:** 2  
**Phone:** 908-581-9176  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Long Valley, NJ 07853

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Green Light - Zeppole</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival/ Solberg Field</u>	Food Permitt #: <u>4475</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:** 7/27/2018  
**Business:** Greenlight Food Service  
 45 Long Hill Road

**Business ID:** HM000042

**Inspection:** HB000053  
**Risk Type:** 2  
**Phone:** 908-581-9176  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Long Valley, NJ 07853

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Greenlight - Funnel cake</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival/ Soleberg Field</u>	Food Permitt #: <u>4477</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	..	..
<i>Fail Notes</i>   8:24-3.3(a-2) <i>Food employees may not contact exposed, ready-to-eat foods with their bare hands. Suitable barriers shall be utilized, individual disposable gloves, deli wrap, paper, foil, and other serving utensils. [Gloves were not available at first for handling lemons]</i>				
7. Hair coverings with hair restraints used. Clothing kept clean.	..	p	p	..
<i>Fail Notes</i>   8:24-2.4c-1 <i>Food employees shall wear hair restraints in the form of a covering. Hats, hairnets or other type of coverings are required.</i>				
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

## TEMPORARY FOOD EVENT INSPECTION REPORT

### SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

Fail Code	Fail Text
6. NO BARE HAND CONTACT.	Food employees may not contact exposed, ready-to-eat food with bare hands.
8:24-3.3(a-2)	Food employees may not contact exposed, ready-to-eat foods with their bare hands. Suitable barriers shall be utilized, individual disposable gloves, deli wrap, paper, foil, and other serving utensils.
	Addl Notes: <i>[Gloves wee not available at first for handling lemons]</i>
7. Hair coverings with hair restraints used. Clothing kept clean.	
8:24-2.4c-1	Food employees shall wear hair restraints in the form of a covering. Hats, hairnets or other type of coverings are required.



## TEMPORARY FOOD EVENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

Hair was restrained but not covered

### **Footnote 2**

**Notes:**

Unit is a trailer

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/27/2018  
**Business:** Greenlight Food Service  
 45 Long Hill Road

**Business ID:** HM000042

**Inspection:** HB000054  
**Risk Type:** 2  
**Phone:** 908-581-9176  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Long Valley, NJ 07853

**Reference:**

FACILITY INFORMATION
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Est Trading Name: Greenlight - Ice Cream Date: 07/27/18 Time: \_\_\_\_\_  
 Owner: \_\_\_\_\_ Township: Readington Twp Phone #: \_\_\_\_\_  
 Event/Location: Balloon Festival/ Solberg Field Food Permitt #: 4476

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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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.<br>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)<br>[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:** 7/27/2018  
**Business:** Organic Lifestyle Foods  
 527 B Springfield Road  
 Kenilworth, NJ 07033

**Business ID:** HM000032

**Inspection:** HB000055  
**Risk Type:** 2  
**Phone:** 908-245-8919  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Organic Lifestyles/Greater Living Foods</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Balloon Festival/ Soleberg Field</u>	Food Permitt #: <u>4393</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:** 7/27/2018      **Business ID:** HB000251  
**Business:** CRAVE EVENTS GROUP  
 NJ FESTIVAL OF BALLOONING  
 SOLEBERG FIELD  
 WHITEHOIUSE STATION, NJ 08889

**Inspection:** HB000056  
**Risk Type:** 3  
**Phone:** 201 491 6244  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION
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Est Trading Name: CRAVE EVENTS GROUP- VIP TENT      Date: 07/27/18      Time: \_\_\_\_\_  
 Owner: \_\_\_\_\_      Township: Readington Twp      Phone #: \_\_\_\_\_  
 Event/Location: BALLOON FESTIVAL/ SOLEBERG FIELD      Food Permitt #: 4500

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.<br>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)<br>[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:** 7/28/2018  
**Business:** Greenlight Food Service  
 45 Long Hill Road

**Business ID:** HM000042

**Inspection:** HM000167  
**Risk Type:** 2  
**Phone:** 908-581-9176  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Spot Check Inspection  
**Results:** Satisfactory

Long Valley, NJ 07853

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: GREEN LIGHT #1 Date: 07/27/18 Time: \_\_\_\_\_

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

Event/Location: BALLOON FESTIVAL Food Permitt #: 4474

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
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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:**

FOOD IN "FREEZER" WAS NOT IN FROZEN STATE. TEMPERATURE WAS 32°F. UNIT IS NOW TO BE USED AS A REFRIGERATOR.

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/28/2018  
**Business:** Greenlight Food Service  
 45 Long Hill Road

**Business ID:** HM000042

**Inspection:** HM000171  
**Risk Type:** 2  
**Phone:** 908-581-9176  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Spot Check Inspection  
**Results:** Satisfactory

Long Valley, NJ 07853

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: GREEN LIGHT #2 Date: \_\_\_\_\_ Time: \_\_\_\_\_

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

Event/Location: BALLOON FESTIVAL Food Permitt #: 4478

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
--

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.<br>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)<br>[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:** 7/28/2018  
**Business:** Greenlight Food Service  
 45 Long Hill Road

**Business ID:** HM000042

**Inspection:** HM000173  
**Risk Type:** 2  
**Phone:** 908-581-9176  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Spot Check Inspection  
**Results:** Satisfactory

Long Valley, NJ 07853

**Reference:** F-2-003

FACILITY INFORMATION			
Est Trading Name: <u>GREEN LIGHT #3</u>	Date: <u>07/28/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4472</u>		

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	p	..
<i>Fail Notes</i>   8:24-2.4c-1 <i>Food employees shall wear hair restraints in the form of a covering. Hats, hairnets or other type of coverings are required. [ONE EMPLOYEE WITH LONG HAIR TO BE TIED UP. COS.]</i>				
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	p	..
<i>Fail Notes</i>   8:24-3.3(t) <i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [ZEPOLI'S NOT PROTECTED FROM CUSTOMER HANDLING, SNEEZES, ETC. COS.]</i>				
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	..	..	..

## TEMPORARY FOOD EVENT INSPECTION REPORT

### SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

Fail Code	Fail Text
7.	Hair coverings with hair restraints used. Clothing kept clean.
8:24-2.4c-1	Food employees shall wear hair restraints in the form of a covering. Hats, hairnets or other type of coverings are required.
	Addl Notes: <i>[ONE EMPLOYEE WITH LONG HAIR TO BE TIED UP. COS.]</i>
11.	All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.
8:24-3.3(t)	Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means.
	Addl Notes: <i>[ZEPPOLI'S NOT PROTECTED FROM CUSTOMER HANDLING, SNEEZES, ETC. COS.]</i>

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/28/2018  
**Business:** Texas Smoke BBQ  
 400 Rt 15 South  
 Jefferson, NJ

**Business ID:** HM000034

**Inspection:** HM000175  
**Risk Type:** 2  
**Phone:** 973-568-2600  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Spot Check Inspection  
**Results:** Satisfactory

**Reference:** F-22-003

### FACILITY INFORMATION

Est Trading Name: TEXAS SMOKE BBQ Date: 07/28/18 Time: \_\_\_\_\_  
 Owner: \_\_\_\_\_ Township: Readington Twp Phone #: \_\_\_\_\_  
 Event/Location: BALLOON FESTIVAL 2018 Food Permitt #: 4516

### SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

	IN	OUT	COS	NA						
<i>(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)</i>										
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	p	..						
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; padding-left: 5px;">8:24-3.3(q1-l,ii,iii)</td> <td style="padding-left: 5px;"><i>Food shall be protected from contamination by storing food, i-in a clean dry location, ii-where it is not exposed to splash, dust or other contamination, iii-at least six inches above the floor. [SOME SINGLE SERVICE BOXES (TRAYS) STORED DIRECTLY ON THE GROUND.]</i></td> </tr> <tr> <td></td> <td style="border-left: 1px solid black; padding-left: 5px;">8:24-3.3(t)</td> <td style="padding-left: 5px;"><i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [HOT GRILL AND PREP TABLE OPEN AND EXPOSED TO HANDLING, SNEEZES, ETC. BY CUSTOMER. COS]</i></td> </tr> </table>	<i>Fail Notes</i>	8:24-3.3(q1-l,ii,iii)	<i>Food shall be protected from contamination by storing food, i-in a clean dry location, ii-where it is not exposed to splash, dust or other contamination, iii-at least six inches above the floor. [SOME SINGLE SERVICE BOXES (TRAYS) STORED DIRECTLY ON THE GROUND.]</i>		8:24-3.3(t)	<i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [HOT GRILL AND PREP TABLE OPEN AND EXPOSED TO HANDLING, SNEEZES, ETC. BY CUSTOMER. COS]</i>				
<i>Fail Notes</i>	8:24-3.3(q1-l,ii,iii)	<i>Food shall be protected from contamination by storing food, i-in a clean dry location, ii-where it is not exposed to splash, dust or other contamination, iii-at least six inches above the floor. [SOME SINGLE SERVICE BOXES (TRAYS) STORED DIRECTLY ON THE GROUND.]</i>								
	8:24-3.3(t)	<i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [HOT GRILL AND PREP TABLE OPEN AND EXPOSED TO HANDLING, SNEEZES, ETC. BY CUSTOMER. COS]</i>								
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	..	..	..						



## TEMPORARY FOOD EVENT INSPECTION REPORT

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

Fail Code	Fail Text
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	
8:24-3.3(q1-I,ii,iii)	Food shall be protected from contamination be storing food, i-in a clean dry location, ii-where it is not exposed to splash, dust or other contamination, iii-at least six inches above the floor.
Addl Notes: <i>[SOME SINGLE SERVICE BOXES (TRAYS) STORED DIRECTLY ON THE GROUND.]</i>	
8:24-3.3(t)	Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means.
Addl Notes: <i>[HOT GRILL AND PREP TABLE OPEN AND EXPOSED TO HANDLING, SNEEZES, ETC. BY CUSTOMER. COS]</i>	

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/30/2018  
**Business:** Sido Falafel #1  
 450 9th street  
 brooklyn, NY 11215

**Business ID:** hi000008

**Inspection:** HM000158  
**Risk Type:** 2  
**Phone:** 917-359-3323  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Spot Check Inspection  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>SIDO FALAFEL #1</u>	Date: <u>07/28/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4421</u>		

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	..	..		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">8:24-3.3(t) <i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [WATERMELLON STILL UNPROTECTED FROM CONTAMINATION BY CUSTOMER]</i></td> </tr> </table>	<i>Fail Notes</i>	8:24-3.3(t) <i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [WATERMELLON STILL UNPROTECTED FROM CONTAMINATION BY CUSTOMER]</i>				
<i>Fail Notes</i>	8:24-3.3(t) <i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [WATERMELLON STILL UNPROTECTED FROM CONTAMINATION BY CUSTOMER]</i>					
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	..	..	..		

# TEMPORARY FOOD EVENT INSPECTION REPORT

## SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

Fail Code	Fail Text
11.	All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.
8:24-3.3(t)	Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means.
Addl Notes: <i>[WATERMELLON STILL UNPROTECTED FROM CONTAMINATION BY CUSTOMER]</i>	

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/30/2018  
**Business:** Sido Falafel #2  
 450 9th Street

**Business ID:** HM000067

**Inspection:** HM000160  
**Risk Type:** 2  
**Phone:** 917-359-3323  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Spot Check Inspection  
**Results:** Satisfactory

Brooklyn, NJ 11215

**Reference:** F-22-003

<b>FACILITY INFORMATION</b>
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Est Trading Name: <u>SIDO FALAFEL #2</u>	Date: <u>07/28/18</u>	Time: _____
Owner: _____	Township: _____	Phone #: _____
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4422</u>	

<b>SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS</b>
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	IN	OUT	COS	NA		
<i>(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)</i>						
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	..	..	..		
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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	..	..		
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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	..	..	..		
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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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# TEMPORARY FOOD EVENT INSPECTION REPORT

## SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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# TEMPORARY FOOD EVENT INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
11.	All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.
8:24-3.3(t)	Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means.
Addl Notes:	<i>[BARIOUS FOOD ITEMS &amp; FOOD PREP SURFACES STILL EXPOSED TO CONTAINATION BY CUSTOMER. DISCUSSED IN DETAIL - EFFORT MADE TO COMPLY.]</i>