



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/10/2018

Business ID: Hb000159

Inspection: HJ000073

Business: TEWKSBURY NATIONAL NIGHT OUT

Risk Type: 2

Christie Hoffman Park

Phone: 908 439-3477

108 Fairmont Road West

REHS: B-1561 Debra Vaccarella

Tewksbury, NJ 07830

Reason: Temp Event 1-3 Day

Results: Satisfactory Gold

Reference:

FACILITY INFORMATION

Est Trading Name: Tewksbury Police Date: _____ Time: _____

Owner: _____ Township: Tewksbury Twp Phone #: _____

Event/Location: Christie Hoffman Park Food Permitt #: _____

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 | .. | .. | 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 |
| 13. Thermometers available to monitor temperatures of hot and cold foods. | .. | .. | .. | p |

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IN OUT COS NA

- | | | | | |
|---|----|----|----|----|
| 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. | .. | .. | .. | .. |