



## Jersey Shore Regional Health Commission

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### Requirements for Special Events

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1. All participants must submit a current “Satisfactory” report from their local health department.
2. Food vendors MUST have a local food license.
3. Submit a completed application for Temporary Food Establishments 14 days prior to the event.
4. There must be a Person In Charge (PIC) familiar with the food code during all hours of operation. The PIC shall ensure that all employees are handling, displaying & preparing foods in a safe, sanitary manner.
5. Menus will be limited to foods that require only seasoning and/or cooking prior to service.
6. NO BARE HAND CONTACT WITH READY TO EAT FOODS!!
7. Utensils & Equipment used for potentially hazardous foods must be cleaned at least every 4 hours.
8. Tags for shellfish must be kept a minimum of 90 days. Tags from shellfish used in the Special Event must be kept separately from those used for the vendor’s normal business.
9. All wet cleaning cloths must be kept in a sanitizer solution. Test strips must be use to qualify effeteness of sanitizer solution.
10. Contact surfaces of food preparation equipment & worktables must be protected from dust, customers & insects
11. Effective sneeze guards must be provided.
12. Employees must wash their hands at all required times (including before donning gloves).
13. Adequate facilities for hand washing & wastewater disposal must be provided.
14. All potentially hazardous foods must be kept either hot or cold. **Hot foods must be 135 °F or above.**  
**Cold foods must be 41 °F or below.**
15. A stem type thermometer must be provided and used to assure proper cooking, reheating & holding temperatures. A thin probed thermometer must be provided and used for thin massed foods.
16. Foods must be rapidly reheated to 165 degrees F or above.
17. Liquid waste (water, melted ice, frying oil) must be disposed of in such a manner as not to create a hazard or nuisance. Vendors improperly disposing of liquid wastes will be banned from future events and may be subject to legal action.
18. Tongs, scoops and spatulas must be provided.
19. Sufficient trash receptacles must be provided.
20. Vendors in a dirt or grass area must provide ground cover.
21. Prechill all refrigerators and freezers prior to placing foods inside.