



MUNICIPAL SERVICES DEPARTMENT

City of Bayonne

HEALTH DEPARTMENT

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Temporary Food Vendor Checklist

- Home preparation and storage of food products is strictly prohibited under N.J.A.C 8:24**
- All refrigeration/freezer units are operational
- Refrigeration temperature must be 41°F or below.
- Freezer temperatures 0°F or below, and food must be kept frozen solid.
- Food temperature measuring devices provided & calibrated.
- Hot holding units must be 135°F or above; a bayonet/stem thermometer with a thin-tipped probe shall be available to monitor the temperature of hot food.
- Food on display shall be protected from contamination using covering, packing, or other effective means.
 - There must be proper storage for food and utensils.
 - All food items must be stored at least 6 inches off the ground.
- Condiments shall be protected from contamination.
- Cutting boards shall be free of excessive scratching and scoring.
- Food employees shall wear hair restraints such as hats, hair coverings, or nets, and clothing that covers body hair.
- Bare-hand contact with ready-to-eat food is prohibited. Food-handling employees must use suitable utensils (such as deli tissue, spatulas, tongs, single-use gloves, etc.).
- Proper garbage and recycling receptacles with lids shall be provided at each vendor's location.
- Food storage containers must be maintained in a clean and sanitary manner.
- Food vendor area must be maintained in a clean and sanitary manner.
- Oil and refuse must be properly disposed of.
- All raw shellfish vendors must provide harvest tags from approved vendors for review at the time of the inspection.
- Adequate hand cleansers, disinfecting wipes, and sanitizers must be provided.
- Food handling employees handling cash transactions must dispose of their gloves before serving other customers.
- Temporary food vendor permits must be displayed during the event.
- 3 receptacles that substitute for the compartment of a multi-compartment sink: wash, rinse, and sanitize.
 - Must be used to clean utensils and other kitchenware.
 - Sanitizing solution must be continuously used or an intermittent flow.
- Provisional handwashing station with soap and paper towels must be present.