



# Hunterdon County Department of Public Safety Division of Public Health Services



**Public Health**  
Prevent. Promote. Protect.

*Karen DeMarco, Health Officer*

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## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 8/5/2018

**Business ID:** Hi000006

**Inspection:** HK000073

**Business:** Jerzees  
42 Old Highway 22

**Risk Type:** 2

**Phone:** 9084251135

Clinton, NJ 08809

**REHS:** B-2085 Dawn Faltings

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

**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION
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Est Trading Name: Kids day Date: 08/05/18 Time: \_\_\_\_\_

Owner: \_\_\_\_\_ Township: Town of Clinton Phone #: \_\_\_\_\_

Event/Location: Red mill Food Permitt #: 1628

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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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	..	..	..

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IN    OUT    COS    NA

- |  |    |    |    |    |
|--|----|----|----|----|
| <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 &amp; injected meats; pooled eggs.]</p>     | p  | .. | .. | .. |
| <p>15. All potentially hazardous foods kept under 41°F or over 135°F.</p>  | p  | .. | .. | .. |
| <p>16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.</p>   | .. | .. | .. | p  |
| <p>17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.</p>  | .. | .. | .. | p  |
| <p>18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.</p> | .. | .. | .. | p  |