



## TEMPORARY VENDOR APPLICATION

**Please provide the following in addition to this application:**

- Food Safety or Manager certificate
- Recent Satisfactory certificate from licensing entity
- Current license from licensing entity

BUSINESS INFORMATION	LOCATION & ADDRESS
Business Name	Location Name:
Owner Name or Contact	Location Address:
Mailing Address:	
City/State/Zip Code	
Business Phone	The event I am participating in will take place: (check one)  <input type="checkbox"/> Indoors <input type="checkbox"/> Outdoors
Owner Business Phone	
Owner or Representative Cell Phone	<b>Food Vendor Service Dates</b>
Emergency Contact Day of Event:	Date(s) and Time(s):
Email Address:	FEE: \$25.00 per day of event
FOOD VENDOR INFORMATION	FOOD RISK CATEGORY (check one, as applies)
Vendor Type:  <input type="checkbox"/> Food or Beverage <input type="checkbox"/> Mobile Food (circle one) Truck   Trailer   Cart <input type="checkbox"/> Check here if Vendor will be located outdoors <input type="checkbox"/> Other, please specify _____	Please refer to the "Food Vendor Risk Type" on the following page to determine your risk type:  <input type="checkbox"/> Risk Type 1 <input type="checkbox"/> Risk Type 2 <input type="checkbox"/> Risk Type 3 <input type="checkbox"/> Risk Type 4  <span style="background-color: yellow;">In accordance to Town Ordinance, Food Vendors in Risk Type 2 through 4 will require a food handler or manager certificate</span>
MENU INFORMATION	
Proposed Menu Items (list below)	List of <b>Hot Holding</b> Equipment
How will Menu items be delivered to the venue?	List of <b>Cold Holding</b> Equipment

Specify how cold and/or hot consumables will be maintained.	Where are foods and menu items being prepared? (choose as necessary) <ul style="list-style-type: none"> <li><input type="checkbox"/> Retail Food Establishment (restaurant, bakery, commissary)</li> <li><input type="checkbox"/> No preparation, purchasing items *must provide purchase receipts</li> <li><input type="checkbox"/> Other – please specify below:</li> </ul>
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**ADDITIONAL REQUIREMENTS**

Below are a few requirements from the Secaucus Health Department. A full list of requirements is in the “Temporary Food Vendor Checklist” attached to this application

- A means for handwashing, a portable hand-wash station with soap and paper towels
- Hand sanitizer may be used for pre-packed foods only
- Provide gloves, tongs, deli paper to eliminate bare food contact with ready-to-eat-foods
- Provide an adequate number of utensils, separate utensils must be used for raw foods and ready-to-eat-foods
- The use of thermometer is required to monitor proper temperatures
- PHFs must be cold held at 41F and below and/or at 135F and above

I, \_\_\_\_\_, understand and have read the “Temporary Food Vendor Checklist in addition to the above requirements  
(insert initials)

**ACKNOWLEDGEMENT AND SIGNATURE**

**I understand holding a license is a privilege, not a right, and hereby declare this application full and complete to the best of my knowledge, that I will comply with all applicable federal, state, and local laws, and that under penalty of perjury, the statements and documents constituting a part of this application are true, correct, and complete to the best of my knowledge. I acknowledge the violation of the sanitary code or other applicable New Jersey State, or local laws may serve as a reason for denial of my application for a temporary health license, revocation of my license, legal action, fines, and/or summons to appear in court.**

Applicant Signature	Print Name	Date

# FOOD VENDOR RISK TYPE DESCRIPTIONS

Is my temporary food establishment a Risk Type 1, 2, 3 or? What is the difference between each risk type?

Food establishments are classified into four (4) risk types by:

- Kind of food served
- Menu size
- Type of food preparation

Dependent upon the information provided in your temporary vendor application and/or the inspections at your facility, the Health Inspector will determine the facility risk type using the following definitions:

## Risk 1

- Does not cool potentially hazardous foods
- Prepares only non-potentially hazardous foods or heats only commercially processed, potentially hazardous foods for hot holding
- Serves only pre-packaged, non-potentially hazardous foods

Ex: prepackaged foods or goods ie store bought baked goods

## Risk 2

- Has hot and cold holding of potentially hazardous foods after preparation or cooking or limits complex preparation of potentially hazardous foods, including the cooking, cooling and reheating for hot holding to 2 or fewer items
- Prepares, cooks and serves most products immediately.
- Limited menu and does not cool more than two (2) potentially hazardous foods.
- May include, but is not limited to the following examples:

Ex: pizza, sandwiches, simple fast food without cooling, quick service operations, simple grocery stores or convenience stores without cooling.

## Risk 3

- Has a large menu that requires the complex preparation of menu items, including cooking, cooling and reheating of at least 3 or more potentially hazardous foods or prepares and serves potentially hazardous foods, including raw ingredients
- Serves a susceptible population
- May include, but is not limited to following examples:

Ex: full-service restaurants, diners, bakeries, delis, commissaries, catering operations, nursing homes, hospitals, schools, etc.

## Risk 4

- A retail food establishment that conducts specialized processes designed to control pathogen proliferation, including, but not limited to:
  - Acidification or Smoking
  - Bottling
  - Canning
  - Curing
  - Reduced oxygen packaging for an extended shelf life



# Temporary Food Vendor Checklist

**THIS LIST SERVES ONLY AS A GUIDANCE DOCUMENT TO ENSURE VENDORS PROVIDE CONSUMERS WITH FOOD THAT IS SAFE AND UNADULTERATED. ADDITIONAL**

**REQUIREMENTS MAY BE IMPOSED BY THE SECAUCUS HEALTH DEPARTMENT AS PER N.J.A.C 8:24**

**IN ACCORDANCE TO N.J.A.C 8:24, THE MARKED ITEMS BELOW IMPLY I AM IN COMPLIANCE WITH NEW JERSEY STATE AND LOCAL CODES:**

- Temporary food vendor permits must be displayed during event.
- All raw shellfish vendors have provided harvest tags from approved vendors for review at the time of the inspection.
- I am aware Home preparation and storage of food products, beverages, and/or consumables are strictly prohibited under N.J.A.C 8:24 with the exception of Cottage Food Operators approved by the State of New Jersey.
- Food vendor areas are maintained in a clean and sanitary manner.
- All refrigeration/freezer units are operational and have thermometers.
- Refrigerator temperatures must be 41 degrees (F) or below.
- Probe type thermometer(s) are available for monitoring internal temperatures of foods.
- Hot holding units must be 135 degrees (F) or above, a bayonet/stem thermometer with a thin tipped probe shall be available to monitor temperature of hot foods.
- Freezer temperatures must ensure that the food is frozen solid.
- All prepackaged foods being sold or sampled were properly packaged and labeled at an approved facility
- If food preparation is in a permitted facility, verification of the permit has been provided.
- Food on display shall be protected from contamination by the use of covering, packaging or other effective means.
  - Dry food must be stored at least 6 inches off the ground.
  - There must be proper storage for food and utensils.
- Condiments are protected from contamination.
- Food employees shall wear hair restraints such as hats, hair covering or nets, and clothing that covers body hair.
- Food handling employees handling cash transactions must dispose of hand gloves before serving other customers.

- Cutting boards shall be free of excessive scratching and scoring.
- Bare hand contact with ready-to-eat food is prohibited. Food handling employees must have and use an adequate number of 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.
- Oil and refuse must be properly disposed.
- Adequate hand cleansers, disinfecting wipes, and sanitizers are provided.
- Portable handwashing station