

CITY OF NEW BRUNSWICK

ONE to THREE Day Food Handler's License Application
(required only if you're a non-licensed New Brunswick food vendor)
New Brunswick Board of Health (732) 745 5021
New Brunswick Fire Prevention Division (732) 745 5085
PLEASE RETURN COMPLETED APPLICATION TO THE NEW BRUNSWICK
MUNICIPAL CLERK (Please note: make checks payable to
the City of New Brunswick)

FOR OFFICE USE

3RL #: _____
Date: _____
CK # _____
CK \$: _____
CASH: _____
Recpt# -Intl: _____

FEE \$50.00 EVERY (3) THREE DAYS

Name of Event: _____

Location of Event: _____ Date of Event: _____

Business Name: _____

Contact Name: _____

Vendor Address: _____

Telephone # of Vendor: _____ Fax # _____

Email: _____ Website _____

Food Items to be Sold by Vendor: _____

Name of Person in Charge: Preparing & Serving Food: _____

Location of Preparation (check one) ON-Site _____ * / In Approved Facility _____

*if on-site provide details _____

Method of Hot Holding: _____

Method of Refrigeration _____

If Pre-Packaged Only, List Items _____

() Special Event Permit for out-of-town Food Vendors

() Special Event Permit for New Brunswick Food Vendors

Date of Last Rating: _____ License # _____

Town/County of Operation (if other than above address) _____

Your food stand will be inspected by a representative of the Middlesex County Health Department. For information contact the New Brunswick Health Department (732) 745 5021. You are required to comply with the following items:

1. All food must be prepared, processed, and stored in a licensed and approved facility, Proof in writing of this must be provided to the inspector at the time of the inspection. **HOME PREPARATION AND STORAGE IS PROHIBITED.**
2. All food vendors must have; a hand sanitizing station with soap and water; disposable plastic gloves should be worn when handling prepared, ready to eat foods. Gloves must be changed and disposed of frequently.
3. Soap and bleach and three containers must be available for washing, rinsing, and sanitizing utensils and equipment. In addition, premoistened wipes containing bleach may used to clean down surfaces.
4. All food must be protected from contamination by the public, insects, dust and dirt. **KEEP ALL FOOD COVERED.**
5. All refrigerated foods must be maintained at or below 41°F or above 135°F. This would included milk products, eggs, meat, poultry, fish, and shell fish. Each vendor must have a **STEM TYPE THERMOMETER** to check food temperatures. A small diameter **DIGITAL THERMOMETER** is needed for thin meat patties such as burgers. All vendors must have the ability to heat foods to proper temperatures. Hot foods must be cooked to 145° F, ground meat 155° F, poultry 165° F. Cooked items must be held at 135°F or hotter.
6. Vendors selling shellfish (clams, mussels, oysters) must provide the shellfish tags at the time of the inspection. Save these tags for 90 days after the event.
7. Ice that will be consumed or that will be in contact with food products must come from a potable, or safe drinking water supply. Do not use ice from home.
8. Vendors should bring bottled water to the site. As a water supply may not be available.
9. All Vendors must be in "**GOOD HEALTH**". Anyone with colds, flu, coughing, sneezing, etc should not be handling food. Open cuts or sores on hands should be bandaged and plastic gloves should be worn. Smoking is not permitted where food is being prepared stored, or served.

Signature of Applicant _____

Date _____

OFFICE OF THE CITY CLERK, RM 201, 78 BAYARD STREET, NEW BRUNSWICK, NJ 08901-2113
Phone 732.745.5041, Fax 732 745 5009

CP 08/22/14