

ORANGE HEALTH DEPARTMENT
REGULATIONS FOR TEMPORARY FOOD CONESSISONS

Please be advised that all persons preparing or selling food must first apply to the Orange Health Department with the name, address, telephone number, and the type of foods that are to be sold prior to the dates of operation.

If foods are prepared or if exposed foods are served on site, proper hand washing facilities must be provided. This would include one of the following (8:24-8.9):

Running water with waste container, soap, and towels provided.

Water vessel (5-10) gallons) with spigot on the bottom, a vessel to collect waste water, hand soap and paper toweling to be mounted as a dispenser).

Pretreated cleansing napkins (e.g. Wet Ones, Wash & Dry Towellettes, etc.) in sufficient quantity with approved dispenser.

All Food shall be purchased from a commercial source (8:24-2.1).

All Food shall be prepared in a licensed and approved kitchen, unless prepared on site. No Food shall be prepared in a private dwelling. (8:24—2.1).

Various type of food allowed that might be sold:

Soda, ice tea, lemonade, pretzels, lemon ice, pizza, zeppoli, watermelon, corn on the cob, fish sandwiches. Hot dogs and Hamburgers may be sold, only if approved prior to selling.

NOTE: The preparation and sale of hazardous foods such as cream filled pastries, custard, and (soft ice cream) shall be prohibited. Preparation and sale of poultry is strongly no recommended.

Single service articles are recognized as for one usage only then to be discarded. (Plastic, wood spoons, forks, paper plates, and cups).

Safe Temperatures:

All potentially hazardous foods must be kept under 45 °, over 140° Mechanical refrigeration should be provided, or coolers may be used to keep food cold. Accurate thermometers are to be provided (8:24-8.2)

Shellfish shall be from approved sources certified by the State of New Jersey. All identification tags **must be retained** and held on site (8:24-2.3).

Water in which beverages (bottles or cans) are kept shall contain 2oz. of bleach to each 5-10 gallons of water. Wet storage of packaged and unpacked food is prohibited.

Ice, which will be consumed, or will come into contact with food, shall be obtained in single service, closed, protected containers (8:24-8.3).

Areas around all concessions must be kept clean and free of litter, refuse and garbage at all times. Clean washable garbage receptacles must be available at all points where garbage develops, such as: grills, stoves, and serving areas. Stands with Deep Fryers must have a fire retardant tent, certificate at time of purchase stating same must be submitted to the Orange Health Department prior to event, two or three large fire extinguishers must also be provided at site, and deep fryer must be tested and checked for leaks by the Orange Fire Department prior to use.

Corrugated cartons or wood boxes are not acceptable. Two garbage receptacles must be provided one for the customer and one for the operator.

Equipment (dishes, pots, pans and rinsed utensils) used in preparation; cooking or serving of food shall be washed, rinsed and sanitized after use. Sanitizing may be accompanied by:

1. Total immersion for at least ½ minute in clean, hot water, at least 170°.
2. Total immersion for at least 1 minute in a solution of at least 1 ounce of bleach to each 4 gallons of water at a temperature of not less than 75 degrees.

Employees preparing or serving food shall wear a hair net or cap to prevent hair from falling into food (8:2-4.4). In addition, anyone handling food shall wear clean outer garments. Persons serving or selling food must maintain a high degree of personal hygiene. Persons engaged in food handling are not permitted to smoke at any time. Employees shall keep hands clean and wear clean clothes at all time.

Food preparation areas shall be shielded (metal or plastic) at all times. Intended for sale must be covered and protected from dust and insects.

Any flammable liquids and gas shall be handled in accordance with applicable requirements. Liquid petroleum gases, butane, propane, etc. shall be stored and handled in accordance with state and local rules and regulations. You must provide your own fire extinguishers to handle your type or flammable liquid or gases.

Any person or persons who violate any provision shall be liable to penalties of a minimum of \$50.00 to \$1, 000.00 for each offense.

GUIDANCE DOCUMENT COOKING APPLIANCES UNDER CANOPIES AND TENTS

Definitions:

CANOPY. A structure, enclosure or shelter constructed of fabric or pliable materials supported by any manner, except by air or the contents it protects, and is open without sidewalls or drops on 75% or more of the perimeter.

TENT. A structure, enclosure or shelter constructed of fabric or pliable material supported by any manner except by air or the contents that it protects.

Purpose:

Prohibiting open flames and high-heat appliances fueled by flammable or combustible gases, liquids, and solids inside or within 20 ft of a tent or membrane structure is just common sense. Fires cannot start if there is no source of ignition. This guidance document, however, gives the fire code official the ability to approve an open flame or exposed flame appliance considered to be a minimal fire hazard typical of limited cooking facilities using charcoal or LP-gas for fuel and located under a canopy that is open on at least three sides and not attached to another structure.

Cooking activities under canopies may be approved based upon the following:

1. The issuance of a Type 1 Permit pursuant to N.J.A.C 5:70-2.7 (a)3.v.
2. The use of membrane structures for cooking activities is restricted to free standing canopies with no sides attached during cooking activities.
Exception: Tents installed pursuant to a permit issued under the New Jersey uniformed Construction Code wherein the cooking activity was included as part of application, review and approval process.
3. A diagram is submitted that includes a floor plan showing the location of the cooking appliances and any fuel sources or supplies.
4. The cooking canopy is located no less than five feet from any other canopy, tent or structure.
5. The canopy fabric is flame resistant and the applicant has provided the Fire Official with a certification attesting the flame resistance as required by Section 2001.8 of the UFC.
6. All cooking equipment to be placed under a canopy is listed for commercial use. (example: a residential barbecue is not listed for commercial use)
7. LP-Gas containers are located at the outer edge of the canopy, a minimum of five feet from the heat-producing appliance. The containers are protected to prevent tampering or damage by vehicles or other hazards. The containers are securely fastened and free of leaks. Safety relief valves are pointed away from the canopy. (Note: because LP Gas is heavier than air, the fire official should look at the ground in the area surrounding the container to ensure that the ground does not slope down from the container such that gas would collect in a high occupancy (assembly) area in the event of a leak.

8. Occupancy underneath the canopy is restricted to those persons necessary for food preparation only. Food may be served from the outer edge of the canopy. Suitable barriers should be provided to maintain a distance of not less than five feet between areas accessed by the general public and the cooking equipment.
9. Portable fire extinguisher(s) are provided for each cooking location. The size and type should be determined in accordance with the fire protection requirements of the fire code and its referenced standard, NFPA 10.
10. Storage of combustible items required for food preparation or serving is limited.
11. All other applicable provisions of the NJ Uniform Fire Code are adhered to.