



PARAMUS HEALTH DEPARTMENT

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REGULATIONS FOR TEMPORARY FOOD ESTABLISHMENTS

1. Food handlers to wear clean, washable outer garments.
2. Food handlers must wear suitable hair restraints (hat, net, kerchief etc.)
3. Food products may not be exposed to patron contamination at any time. Where food is placed on display, it shall be protected from manual contact by customers by cleanable counters, sneeze guards, display cases or similar type of protective equipment.
4. A covered garbage receptacle shall be provided.
5. The preparation of potentially hazardous foods, such as, cream filled pastries, custards and similar products, and meat, poultry and fish in the form of salads or sandwiches shall be prohibited. This prohibition shall not apply to hamburgers, frankfurters or other foods which, prior to service require only limited preparation, such as seasoning and cooking. Foods shall be maintained at proper temperatures at all times. Cold foods shall be maintained at 41 degrees F or below and hot foods shall be maintained at 135 degrees F or above. The use of mechanical refrigeration is preferred, although coolers with ice will be permitted. Steam tables are recommended for maintaining hot foods at proper temperatures. Accurate thermometers shall be provided in all hot and cold storage facilities for periodic temperature checks.
6. A bucket of clean water containing 1 oz. bleach/gallon of water shall be maintained on the premises for routine cleaning of utensils. This sanitizing solution shall be changed at frequent intervals to maintain effectiveness.
7. Commercially packaged hand wash tissues shall be provided on the premises for use by employees.
8. Washing, rinsing and sanitizing of major equipment shall be conducted in a location approved by the Health Dept.
9. Tongs and scoops shall be provided and used at all times for the sanitary service of food.
10. Food contact surfaces shall be constructed of durable, washable, easily cleanable material such as stainless steel, wooden cutting board, etc.
11. The Temporary Food Handling Permit fee is \$100.00 for a maximum of three (3) days. Four (4) days to a maximum of ten (10) days is a fee of \$200.00.