

Parsippany - Troy Hills



HEALTH DEPARTMENT

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REQUIREMENTS FOR TEMPORARY EVENTS

The following requirements must be met by all food handlers and vendors participating in a temporary event such as a festival or picnic:

- 1.** The "Satisfactory" rating placard issued by the Division of Health inspector at time of inspection must be posted in a conspicuous place during the temporary event.
- 2.** A means of hand washing (soap, water, and paper towels) must be available for all food handlers. Water supply must come from an approved source and be held in a closed container with a spigot. Hand sanitizer is not a substitute for proper hand washing.
- 3.** Bare hand contact of ready to eat foods is prohibited. Food handlers shall use deli tissue, spatulas, tongs, or single use gloves. Use of gloves by food handlers is only permitted if gloves are continually changed and hands properly washed after glove changing to prevent cross contamination of foods or food contact surfaces/equipment. An ample supply of gloves must be available if gloves will be used.
- 4.** The use, sale, or serving of home prepared foods at the event is prohibited pursuant to state law. All preparation of food must occur at the event or in the establishment which is presently licensed and approved by the Parsippany Health Division or other local health department.
- 5.** All potentially hazardous foods (foods containing meat, eggs, fish, dairy products, or heat treated vegetables) must be maintained at a temperature of 41 deg. F or below/135 deg. F or above. Maintenance of these temperatures is necessary for food safety and wholesomeness. Stem-type thermometers are required to assure proper internal temperatures of all potentially hazardous foods. Ice, steam tables, or approved burners are often used for the maintenance of these requisite temperatures. Please note the latter two devices may require approval from the Fire Department.
- 6.** All foods, while being stored, prepared, displayed, or served, must be covered to protect against contamination from dust, flies, unnecessary handling, coughs and sneezes, rain, and any other source.
- 7.** All food (including bottled or canned items) must be elevated off the ground a minimum of six inches (6").
- 8.** Portable toilets supplied by commercial companies must be kept clean and maintained so that flies do not have access to excremental matter and to prevent overflow of waste on ground.
- 9.** Each stand where food is sold must be clean and free of unsanitary conditions at all times. Ample waste receptacles must be available for proper disposal of garbage at all times. Litter must be regularly removed from grounds. Waste receptacles must be routinely serviced to prevent overflow.

For the protection of the public's health, the individual(s) running the event along with all participating food handlers or vendors must comply with the above requirements and any additional requirements imposed by the Division of Health officials at time of inspection. The Parsippany Division of Health will conduct an inspection to ensure compliance with all health regulations. Failure by any food handler or vendor to adhere to the requirements will result in issuance of summonses and/or revocation of the temporary Food License.