

TOWNSHIP OF NUTLEY

DEPARTMENT OF PUBLIC AFFAIRS
149 CHESTNUT STREET
NUTLEY, NEW JERSEY 07110
PHONE: (973) 284-4976
FAX: (973) 661-9411



STEVEN L. ROGERS
Commissioner

APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT LICENSE

Application Date _____

Name of event: _____

Date and location of event: _____

Name of Organization sponsoring event: _____

Organization Chairperson name, address, telephone #: _____

SOURCE OF FOOD

Caterer/base of Operation (a licensed retail food establishment)

Name, Address, Telephone # _____

In order for food to be prepared off premises, the following must be submitted:

1. A notarized letter from the Caterer/Base of Operation granting permission to prepare foods at their establishment.
2. A copy of a current Satisfactory inspection posting from the establishment.

All foods must be prepared at a Caterer/Base of Operation or AT THE EVENT LOCATION.

List *all* food items to be sold. (Items not listed will not be permitted)

List methods/equipment provided to maintain foods at proper temperatures:

I, the undersigned, understand that home food preparation is strictly prohibited.

Print: _____

• Holder must comply at all times with the regulations and requirements of the Health Code of the Township of Nutley and Chapter XII of the New Jersey State Sanitary Code. At the discretion of the Health Department, a license may be revoked for violations of these codes.

Date Issued: _____

Approved by : _____



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Steven L. Rogers
Director of Public Affairs

THOMAS A. RESTAINO
Health Officer

FACT SHEET FOR TEMPORARY RETAIL FOOD ESTABLISHMENTS

1. Potentially hazardous foods can either be prepared at a licensed retail food establishment or at the site. Home preparation of potentially hazardous foods is prohibited. The Nutley Health Department may restrict the sale of certain potentially hazardous foods.
2. Potentially hazardous foods must be maintained at the following temperatures during transport, storage and service:

Hot food	135°F or above
Cold food	41°F or below
Frozen food	0°F or below

Thermometers must be provided to ensure that proper temperatures are being met. Any hot foods left over at the end of the day should be discarded.

3. All foods must be protected from dust, insects, rodents or other possible sources of contamination. Food contact surfaces and equipment must be kept clean.
4. Adequate facilities must be provided for employee hand washing. Such facilities may consist of running water, liquid soap and individual paper towels.
5. Wet storage of pressurized containers of beverages may be permitted only if the water contains at least 50 parts per million of available chlorine, and the water is changed frequently enough to keep the water and container clean.
6. Only single service articles should be provided for use by the customer.
7. Garbage must be maintained so as not to cause a nuisance.