



**TOWNSHIP OF HILLSIDE
HEALTH DEPARTMENT**

Municipal Building
Liberty and Hillside Avenues
Hillside, New Jersey 07205

**Dahlia O. Vertreese
Mayor**

**Hope M. Smith, MPA
Business Administrator**

Requirements by Health Authority: For Mobile food Establishments.

1. The person in charge must demonstrate food safety principles pertaining to the operation by having a current food managers certification, unless deemed not required by said authority.
2. If food preparation (pre-cook, seasoning or marinating, storing food) is done elsewhere such as a commissary, provide the most recent inspection report of the facility and a copy of their license. A home kitchen is NOT an approved establishment.
3. Barehand contact with ready-to-eat food is not allowed.

The following are acceptable methods for handling ready-to-eat foods: a) Single-use gloves, Deli Tissue, c) Spatulas, d) Tongs.

4. The handwash station must be supplied with running water, soap, and acceptable hand-drying method. Handwashing must be conducted in a timely manner; prior to work, after using the restroom, etc.
5. Perishable foods must be maintained at refrigeration temperature (41 degrees Fahrenheit or below).
6. Hot Potentially Hazardous Food (PHFs) must be held at 135 degrees Fahrenheit or above the appropriate equipment.
7. A metal-stem thermometer must be available and used to check internal food. A thin tipped probe thermometer is required for thin foods like hamburgers.
8. Use of a 3-compartment system manual washing, rinsing, and sanitizing of utensils must be in place and labelled.

9. All refrigerators must have indicating thermometers with the temperature maintained at or below 41 degrees Fahrenheit.
10. Food items are to be stored at least 6 inches above the ground.
11. All ready-to-eat foods must be protected from contamination.
12. Fruits and vegetables shall be washed prior to cutting.
13. Leftovers may not be used. No leftovers are to be served or sold.
14. All ice must be from an approved source.
15. A refuse container with a tight-fitting lid should be available for garbage.
16. A person engaged in the preparation of food shall use effective hair restraints. (ie, hats, hairnets, etc.)
17. Smoking, eating, and drinking in mobile food establishments while working is not permitted.
18. All non-working unauthorized persons are to be kept out of the mobile food establishment.
19. If you are utilizing a commercial kitchen or commissary, ensure to provide the most recent inspection report from the Department of Health, as well as a copy of the business license. Residential kitchens are not permitted.
20. The grounds must be left clean of trash and litter when finished.