

BOROUGH OF HIGH BRIDGE
BOARD OF HEALTH
97 WEST MAIN STREET
HIGH BRIDGE, NJ 08829

APPLICATION FOR PERMIT TO OPERATE A TEMPORARY FOOD CONCESSION

NAME OF THE EVENT: _____ DATE OF THE EVENT: _____

PLACE OF THE EVENT: _____ TIME OF EVENT: _____

NAME OF EVENT COORDINATOR: _____ TEL DAY OF EVENT: _____
(The above person must be the designated person available on the day of the event to answer questions.)

NAME OF FOOD BOOTH: _____

TIME BOOTH WILL BE READY FOR INSPECTION: _____

NAME OF BOOTH OWNER: _____ TEL: _____

ADDRESS: _____

NUMBER OF FOOD BOOTHS: _____ (NOTE: a \$ _____ fee made payable to _____
(must accompany this application.)

1. WHERE WILL FOOD BE STORED AND/OR PREPARED PRIOR TO THE EVENT? (STORAGE FACILITY MUST BE A LICENSED FACILITY- ITEMS MAY NOT BE STORED IN A PRIVATE HOME. NO FOODS MAY BE PREPARED IN A PRIVATE HOME.)

NAME OF ESTABLISHMENT: _____ INSPECTED BY: _____

ADDRESS: _____

2. HOW WILL YOU KEEP FOOD COLD: (41 DEGREES F.) ON SITE (at sales booth?)

(Examples: Food requiring refrigeration includes raw and previously cooked meats; poultry; fish; vegetables; salads; eggs and dairy products).

3. HOW WILL YOU KEEP HOT FOOD HOT (135 DEGREES F.) ON SITE (at sales booth?)

(Examples: Cooked, ready-to-serve meats; poultry; seafood; tofu; cooked onions and peppers; potatoes; beans; falafel; chili; Bar B Que; "veggie burgers" etc.) _____

4. HOW WILL YOU PREVENT BARE HAND CONTACT WITH READY-TO-EAT FOODS?

5. DESCRIBE THE HANDWASHING FACILITIES AT YOUR BOOTH:

6. DESCRIBE THE WAREWASHING FACILITIES IN YOUR BOOTH:

7. LIST ALL FOOD AND BEVERAGE ITEMS THAT WILL BE SERVED:

8. I agree to abide by the regulations attached to this application per N.J.A.C. 8:24 et. seq.

APPLICANT'S SIGNATURE

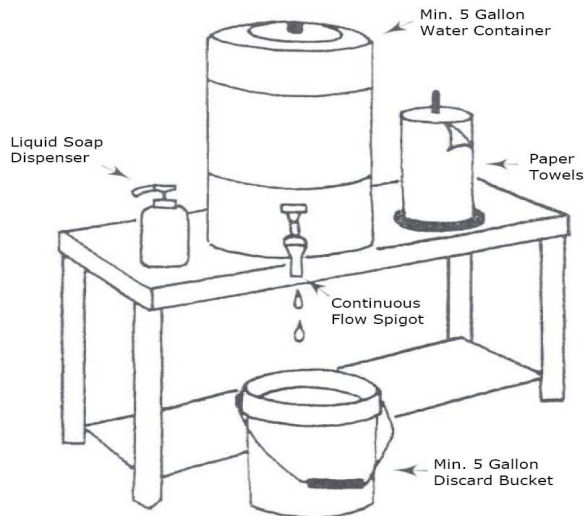
DATE

(OFFICIAL USE ONLY):

APPROVED YES _____ NO _____ Payment Received _____ Temporary Food License Number: _____

HAND-WASHING & UTENSIL-WASHING REQUIREMENTS FOR TEMPORARY FOOD FACILITIES

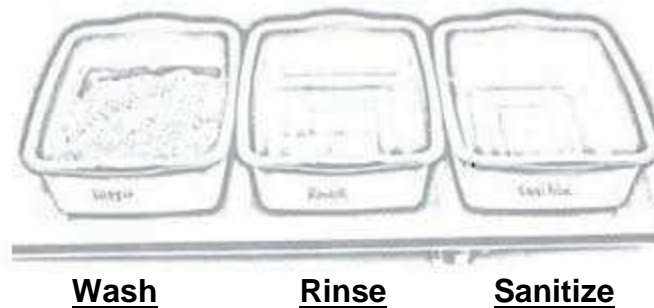
Hand-washing facilities, separate from the utensil washing area, shall be provided. Hand-washing facilities shall be located within each temporary food stand and conform to the diagram below:



Utensil Washing Facilities

Booths with food preparation require three (3) containers for the cleaning of equipment, utensils, and for general cleaning purposes. One shall contain soapy water, one shall have clean water for rinsing and the last a bleach/water solution for sanitizing.

Note: Additional facilities, such as a sink with running water, may be required when there is extensive food preparation or where water, power, and sewer connections are available.



Immerse into a sanitizer solution of 1 teaspoon of household bleach per gallon/ 50 - 100 ppm of water for 60 seconds, then air dry.



Hunterdon County

Department of Public Safety

Division of Public Health Services



www.co.hunterdon.nj.us/health.htm

TEMPORARY FOOD VENDOR PRE-INSPECTION CHECKLIST

THE FOLLOWING ITEMS MUST BE ON SITE:

	PROVIDED
1. VALID TEMPORARY RETAIL FOOD LICENSE ISSUED BY THE MUNICIPALITY IN WHICH THE EVENT IS LOCATED	
2. HANDWASHING FACILITY CONTAINING:	
• 5 GALLON COVERED CONTAINER WITH SPIGOT	
• 5 GALLON WASTE WATER CONTAINER	
• LIQUID HAND SOAP	
• INDIVIDUAL DISPOSABLE TOWELS	
• WASTE BASKET AND HANDWASHING SIGN	
3. SINGLE USE DISPOSABLE GLOVES AND UTENSILS	
4. HAIR COVERING (HATS, HAIR NETS, ETC.)	
5. ICE AND FOOD PURCHASED AT AN APPROVED SOURCE	
6. 3 PLASTIC TUBS FOR MANUAL WASH, RINSE AND SANITIZING OF EQUIPMENT AND UTENSILS	
7. AREA FOR AIR DRYING OF EQUIPMENT AND UTENSILS	
8. APPROVED SANITIZER(CHLORINE OR QAC) WITH PROPER TEST KITS	
9. LABELED SPRAY BOTTLES FOR SANITIZING SOLUTION	
10. THIN PROBE FOOD STEM THERMOMETERS	
11. THERMOMETORS FOR ALL REFRIGERATORS, FREEZERS AND ICE CHESTS	
12. HOT BOXES, STEAM TABLES, CHAFING DISHES WITH COVERS.	
13. PROTECTIVE SHIELDS/ SNEEZE GUARDS/PLASTIC WRAP/FOIL TO PROTECT FOOD	
14. CUTTING BOARDS AND FOOD PREP AREAS THAT ARE EASILY CLEANABLE	
15. PLATFORMS TO KEEP FOOD AND SUPPLIES UP 6 INCHES OFF THE GROUND	
16. DUCK BOARD,MATS OR OTHER GROUND COVERING FOR DIRT,GRAVEL OR PARTIALLY GRASS COVERED AREAS	
17. WASTE AND RECYCLING RECEPTACLES WITH LINERS AND COVERS	

Physical Address: 314 State RT. 12, County Complex, Bldg. #1, 2nd Floor
Mailing Address: P O Box 2900, Flemington, NJ 08822
Tel (908) 788-1351 Fax (908) 782-7510

HUNTERDON COUNTY DIVISION OF PUBLIC HEALTH SERVICES

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QUICK GUIDE – RETAIL FOOD ESTABLISHMENTS

A quick reference: for local Board of Health Secretaries/ Municipal Clerks to utilize while performing their duties related to retail food establishments.

RETAIL FOOD INSPECTION REPORTS: <http://www.co.hunterdon.nj.us/health/food.html>

E-MAIL: health@co.hunterdon.nj.us

FULL TIME RETAIL FOOD ESTABLISHMENTS	TEMPORARY RETAIL FOOD ESTABLISHMENTS	FEE EXEMPT FOOD ESTABLISHMENTS	MOBILE FOOD ESTABLISHMENTS	QUARTERLY RETAIL FOOD BILLING	COUNTY CONTACTS:
<p>Licenses: Routinely issues licenses. An inspection will be done by a Public Health Inspector per his/her schedule for the year.</p> <p>RENOVATIONS AND NEW CONSTRUCTION: Construction plans must be submitted to the County Division of Public Health For Review. Refer individuals to the County Division of Public Health Services.</p>	<p>Licenses: Licenses should be issued by the local Board of Health Secretary/Municipal Clerk. Copies of the application must be faxed to the County Division of Public Health Services. Temporary Food License applications must include applicants phone number, e-mail, event information, date and time, etc.</p>	<p>Organizations that are license fee exempt must meet the criteria established in the Hunterdon County Freeholder Fee Exempt Resolution. (see attachment)</p>	<p>Only those municipalities that allow them should issue licenses. Check your local ordinances.</p> <p>DO NOT issue a food license to a Mobile Vendor unless a current Satisfactory Inspection Placard or current sanitary inspection report can be produced by the applicant.</p>	<p>Upon receiving the County quarterly Bill, Review the charges associated with the retail food inspections. In the event that corrections are required, contact the Retail Food Program Coordinator.</p>	<p>RETAIL FOOD PROGRAM COORDINATOR:</p> <p>Dan Wyckoff, Principal REHS</p> <p>Contact the Retail Food Program Coordinator with any questions or related issues with the restaurants in your municipalities.</p>
<p>NEW FOOD ESTABLISHES AND CHANGE OF OWNERSHIP: New food establishments should complete and submit a Retail Food Establishment Application, with fee to the Board of Health Secretary /Municipal Clerk. A pre-operational inspection is required for New food establishments AND those changing ownership. An Inspector will conduct an inspection when notified. With proof of a Satisfactory inspection a license can be issued.</p>	<p>APPLICATIONS SHOULD BE FAXED OR SCANNED AND E-MAILED 7 OR MORE DAYS PRIOR TO THE EVENT.</p> <p>Give applicants the temporary food sanitation requirement packet. (see attached)</p> <p>REFER ALL QUESTIONS TO THE COUNTY DIVISION OF PUBLIC HEALTH SERVICES</p>		<p>If allowed, once an inspection has been conducted and the result is satisfactory, the application and fee can be accepted and a license issued.</p>	<p>Use the County resolution regarding fee exempt establishments as a guide to fees and no fees. (see fee exempt resolution, attachment.)</p>	<p>MONTHLY INSPECTION REPORTS:</p> <p>The monthly Inspection reports are now posted on the County's WEB SITE for your review.</p>



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www.co.hunterdon.nj.us/health.htm

SHORT EASY REMINDERS FOR HEALTHY FOOD SERVICE

WASH YOUR HANDS/FINGERNAILS: Thoroughly wash your hands with warm water and soap before beginning any food preparation activity, after visiting the restroom, after each break, after smoking, sneezing or coughing, handling raw foods, garbage or other activity that soils your hands. Wash for 20 seconds which should include 10 seconds of vigorous lathering. Clean and wash under fingernails, rinse and dry.

KEEP COLD FOODS BELOW 41°: Check refrigeration temperatures regularly and store all foods that require temperature control for safety in refrigerated storage.

KEEP HOT FOODS ABOVE 135°: Check temperatures of foods in steam tables and hot display units regularly.

DO NOT WORK IF YOU ARE ILL: Report illness to your supervisor and stay away from food handling activities.

PREVENT BARE HAND CONTACT WITH READY TO EAT FOODS: Use utensils or single use gloves, service paper or other approved barriers when handling ready to eat foods.

NO SMOKING: Absolutely, no smoking in work areas. Wash your hands after smoking, before returning to work.

USE POTABLE WATER: Potable water shall be provided for hand washing and cleaning purposes. Potable water must be from an approved source and stored in an appropriate container. The container must have a spigot for the dispensing of water. There must be a 5 gallon waste water collector. Soap dispensers, individual disposal towels and a sign to remind food employees to wash hands must also be provided.

WEAR CLEAN CLOTHING: Wear clean uniforms including aprons, hats and other garments. Always store coats and other personal belongings away from food preparation areas.

WEAR HAIR COVERINGS: Hair coverings and restraints for hair must be used to prevent possible contamination of foods and utensils.

CLEAN ALL WORK AREAS: Remember "if you have time to lean, you have time to clean!"

Following these guidelines will protect public health and promote safe food handling!!!!

Reminders for Health Food Service (01/17/14)

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REGULATIONS FOR TEMPORARY RETAIL FOOD ESTABLISHMENTS

LICENSING:

1. A temporary retail food establishment is any vendor selling or giving away food and beverages for immediate consumption in conjunction with a single event or celebration for no more than 14 consecutive days.
2. All temporary retail food establishments must apply for and display a temporary food license for the time period they intend to operate. The license is issued by the local Board of Health Secretary or Municipal Clerk. **(Temporary licenses must be applied for and issued at least 7 days prior to the start of the event.)**

SANITATION AND SET UP:

3. Hand washing facilities **MUST** be provided within the booth. The set up must include:
 - _____ 5 Gallon covered container with spigot.
 - _____ 5 Gallon waste water collection container.
 - _____ Liquid Hand Soap.
 - _____ Individual disposable paper towels for drying hands.
 - _____ Waste basket for used towels.
 - _____ A sign to remind food employees to wash their hands frequently (If there is no food preparation and only product samples are being offered then Hand Sanitizers or pre-treated cleansing towelettes may be utilized.)**(8:24-2.3(f)/6.7A)**
4. Employees shall wash their hands and exposed arms before engaging in food preparation and after:
 - a.** using a toilet **b.** touching human body parts **c.** coughing, sneezing or using tobacco, eating, drinking **d.** after touching soiled equipment **e.** after touching raw food **f.** during food preparation as often as necessary **g.** before donning gloves for working with foods **h.** after hands become contaminated.**(8:24-2.3(f1-9))**
5. All food ingredients and ice shall be purchased from an approved commercial source or commissary and shall be prepared in a licensed and inspected commercial facility or on site. **(Food prepared in private homes for public distribution or sale is prohibited)** **(8:24-3.2(a)1-2)**
6. Drinking water shall be obtained from an approved source that is operated in accordance with the New Jersey Safe Drinking Water Act. It must be sampled, tested and conveyed using safe, water quality apparatus. **(8:24-5.1a – j)**

7. **NO BARE HAND CONTACT.** Food employees may not contact exposed, ready-to-eat food with bare hands. Single use, disposable gloves and/or suitable utensils to use to prevent bare hand contact with ready-to-eat foods. **(8:24-3.3(a)2)**
8. Foods that require temperature control for safety (TCS) shall be maintained at the proper temperatures. **Cold** TCS foods shall be maintained at **41 degrees F** or below. **Hot** TCS foods shall be maintained at **135 degrees F** or above. **(8:24-3.5 f 1-2)**
9. There must be sufficient hot and cold holding units to maintain TCS foods at their proper temperatures with accurate thermometers inside the units to monitor the ambient temperature. **(8:24-4.2c-7)**
10. Bi-metal, thin probe stem thermometers must be utilized to check and monitor hot and cold food temperatures. A small diameter, thin tipped thermometer designed for monitoring thin meat patties is best.**(8:24-4.2c-1-2)**
11. Grills, stoves, and other equipment to rapidly cook and reheat foods must be provided. Previously cooked, then cooled foods must be rapidly reheated (within 2 hours) to 165 degrees F on a grill or stove before serving. **(The use of slow cookers, crock pots, steam tables, Baines maries or other warmers to reheat foods is prohibited).** **(8:24-3.4g4)**
12. Three (3) plastic tubs for manual dishwashing shall be provided to wash, rinse and sanitize food service equipment and utensils. Provide an area for air drying cleaned and sanitized equipment. **(8:24-4.8a-1)**
13. An approved chemical sanitizer (chlorine, Iodine or quaternary ammonium compound) must be available and prepared in solution to the proper concentration. The proper test kit must be available to monitor the concentration of the sanitizing solution. **(8:24-4.8j1,3 & 4.8k)**
14. Chemical sanitizers shall be prepared to the proper concentrations. **Food contact surfaces must be cleaned and sanitized at least once every four hours.**
 - a. Chlorine solution @75 degrees F shall be 50 - 100 ppm (mg/L).
 - b. Iodine solution @ 75 degrees F shall be 12.5 to 25 ppm (mg/L).
 - c. Quaternary ammonium compound shall be per manufacturers directions. Commonly @75 degrees F a QAC shall be 150ppm to 400ppm (mg/L).**(8:24-4.8j1-3)**
15. Food shall be protected from contamination while being stored, served or displayed by using protective covers, sneeze guards, wraps and elevated platforms to keep it at least 6" above the ground. **(8:24-3.3f & t)**
16. Molluscan Shellfish shall be from an approved source certified by the State of New Jersey. All identification tags that accompany the shellfish must remain with the shellfish until the shellfish is entirely consumed and then the identification tag must be retained and held by the vendor in chronological order for 90 days.**(8:24-3.2r).**

17. Waste receptacles with liners and covers for food waste and trash must be provided. Receptacles for **recyclable materials** shall also be provided. The area around the temporary establishment must be kept clean and free of litter, refuse and garbage at all times. **(8:24-5.5a)**
18. All dirt, gravel or partially grass covered areas located within the food preparation area shall be covered with duckboards, mats, cleanable wooden platforms or other material acceptable to the Health Authority shall be put down to prevent dirt and dust from rising up. **(8:24-6.1(a) 2)**.
19. Food workers shall wear clean clothing and wear hair restraints in the form of a cover that will prevent hair from falling into the food. **(8:24-2.3k/2.4c1)**
20. The Inspector may establish additional structural or operations requirements as necessary to ensure that food remains safe and the establishment is sanitary.



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SALE OF HOME BAKED GOODS AT A TEMPORARY EVENT

As per 8:24-1.5, a charitable organization can offer for sale, non-potentially hazardous food item prepared in a private home kitchen at a temporary event that is a bake sale or a fund raiser for that organization's benefit.

A CHARITABLE ORGANIZATION IS DEFINED AS: An organization that operates under the 501 (c) (3) status. As per NJDHSS Food and Drug Safety program, this definition can extend beyond this status to include those organizations such as soccer clubs, PTOs, church groups, 4-H and Scouting groups that raise funds for that groups use for the purpose of acknowledging home preparing of non-potentially hazardous food items.

A SIGN MUST BE DISPLAYED CONSPICUOUSLY AT THE SALE AND SERVICE AREA THAT STATES: **"This food is prepared in a kitchen that is not subject to regulation and inspection by the health authority."**

THE EVENT shall be infrequent and not occur on a regular basis



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FOOD SERVED AT COMMERCIAL BUSINESSES

Below are guidelines for foods offered for consumption in retail settings other than a retail food establishment:

Food Item for Sale or Distribution	Special Conditions	License needed	Comments	Inspection by HCHD	Type of facility
Prepared food samples from a retail food establishment that are either sold or being given away	Potentially hazardous foods that require temperature control to limit and destroy organisms of public health concern, as defined in NJAC 8:24, Chapter 24, Subchapter 1, are being sold or given to the general public for consumption.	YES	Temporary retail food licenses are issued by local Board of Health Secretaries.	YES	Temp events-vendor sells or provides free samples of product
Complimentary hot and cold beverage service at an establishment that is not a retail food establishment	Hot and cold beverages offered as a customer service using individual single use, disposable items and non-dairy creamers.	NO		NO	Salons, car dealerships, etc.
Complimentary individually wrapped candies.	Individually wrapped candies are offered to the general public at the customer service areas of establishments that are not retail food establishments.	NO	Candies shall be safe, unadulterated and come from an approved source that is compliant with applicable State and local laws and regulations.	NO	Antique stores, real estate offices, etc.
Complimentary baked goods at an establishment that is not a retail food establishment.	Must be prepared in an approved (licensed/inspected) facility. No cream pies, quiche or other products capable of supporting rapid growth of disease causing microorganisms will be allowed. NO HOME BAKED GOODS.	NO	Items must be protected to prevent contamination while on display and while being served.	NO	Salons, car dealerships, etc.

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Minimum Food Safety Requirements for Product Sales Farm Markets and Community Farmers' Markets

For the purposes of this document the definition of:

Farm Market: A retail outlet normally owned or operated by a producer or farm unit, located on-farm or off-farm selling mainly products produced by the farm, directly to the consumer.

Community Farmers' Market: An established area where several farmers/growers gather on a regular, recurring basis to sell a variety of fresh fruits and vegetables as well as other farm products directly to the consumer.

Management in charge of the market may be asked by the health officials to demonstrate knowledge of these requirements as outlined below:

Sale Items	Special Conditions	Licensure Requirements	Comments
Baked Goods	Food prepared in a private home shall not be used or offered for human consumption in a retail food establishment. A private farm can have a separate approved commercial kitchen located on the property separate from the private home kitchen.	➤ Commercial kitchen licensed and inspected.	➤ Items can be processed in a kitchen that is licensed and has passed sanitation inspection. Ingredients shall be stored at a preparation facility. ➤ Search out local community organizations for possibilities of kitchen use. ➤ Product label shall contain: name and address of seller or processor; name of product; ingredient list in descending order; and the net weight of the product.
Whole, uncut fresh fruit and vegetable	Shall be stored under clean sanitary conditions.	➤ None	➤ Fresh fruit and vegetables should be stored above ground level and should not have direct contact with the ground.
Jarred non-potentially hazardous foods (Jams, Jellies)	Food prepared in a private home shall not be used or offered for human consumption in a retail food establishment.	➤ Commercial kitchen licensed and inspected.	➤ Containers shall be unbroken, clean, and free from dents, defects. ➤ Container shall be stored in approved sanitary area. ➤ Product label shall contain: name and address of seller or processor; name of product; ingredient list in descending order; and the net weight of the product.
Canned / Jarred Low Acid or Acidified Foods for Room Temp. Storage	These canned or jarred items shall come from a federally (USDA or FDA) registered and inspected processing facility.	➤ May not be prepared in a local facility. ➤ Shall be prepared in a certified retort canning facility. -	➤ Containers shall be free of dents, defects, unbroken, and clean. ➤ Container shall be stored in approved sanitary area. ➤ Product label shall contain: name and address of seller or processor; name of product; ingredient list in descending order; and the net weight of the product.
Canned/ Jarred High Acid or Acidified Foods Refrigerated Storage (ie. Pickled Peppers, Salsa)	Shall come from approved facility that has been inspected by either a federal (USDA or FDA), state or local health authority. Recipe, formula and processing procedures need to be evaluated by an approved food laboratory. Acidifying records maintained for each batch.	➤ Commercial kitchen licensed and inspected.	➤ Containers shall be unbroken, clean, and free of dents, defects. ➤ Container shall be stored in approved refrigerated storage area 41°F or below. ➤ Product shall be labeled "Keep Refrigerated". ➤ Product label shall contain: name and address of seller or processor; name of product; ingredient list in descending order; and the net weight of the product.
Cheese	Farmstead and commercial processing plants that produce pasteurized milk cheeses or raw milk hard cheeses shall operate in accordance to FDA's Title 21 CFR 133 which can be located at: http://www.accessdata.fda.gov/scripts/cdrh/cfdo/cs/cfcr/cfrsearch.cfm	➤ License required for all types of cheese processing plants. ➤ Plants are licensed as retail or wholesale facilities. ➤ Processing facility shall be in conformance with local and/or state sanitation regulations for dairy processing.	➤ Shall be processed at an approved facility. ➤ Shall be stored at an approved, inspected and licensed location. ➤ Shall be cut and wrapped at an approved, inspected and licensed location, product shall be labeled. * ➤ Shall not be displayed in direct sunlight. ➤ Shall remain at a temperature of 41°F or held at an approved aging temperature. ➤ Shall not be stored or displayed in direct contact with ice/water.
Eggs	"Restricted egg" sale by producer only at site of production, door-to door route or an established place of business away from farm. + Exempted from USDA, AMS egg grading program if annual flock does not exceed 3,000 birds. Sale of "restricted eggs" are limited not to exceed 30 dozen per customer. Regulated by NJDA.	➤ Flock exempted according to USDA, AMS egg grading program Title 7 CFR part 57.100; should register with NJDA. ➤ Standards of quality, grade, sanitation, refrigeration and records shall be maintained.	➤ Container in which eggs are sold shall contain: Name and address of the producer/packer; the word "eggs"; grade of the eggs; size-weight class of the eggs; numerical count of the contents, nutritional label *. ➤ Eggs shall be packed in a clean container; if container is reused it shall be cleaned and relabeled by producer/packer. ➤ Temperature shall be maintained at or below 45°F. ➤ Eggs shall not be cooled directly on ice or water.
Poultry (Fresh/Frozen)	Licensed producers/growers can process and sell up to 20,000 of their own birds annually for distribution directly to household consumers, restaurants, hotels, boarding houses; poultry to be utilized for direct meal consumption only.	➤ Producer/grower shall possess an FSIS slaughter exemption. ➤ Producer/grower shall have local sanitation inspection of processing facility. ➤ Producer shall have cold storage or freezer units licensed and inspected.	➤ Shall have the name of the product listed on the package. ➤ Package shall state fresh or frozen, including nutritional label. * ➤ Statement of quantity of contents in terms of weight and measures. ➤ Shall be labeled with producer/growers name and address; date of packing, handling statement; and nutritional label. ➤ Safe Handling instructions that comply with Title 9 CFR 381.125(b)(2)(ii). ➤ Shall be stored and/or displayed in approved sanitary conditions. ➤ Fresh poultry shall be maintained at a temperature below 41°F. ➤ Shall not be displayed in direct sunlight. ➤ Shall not be stored in direct contact with ice or water. ➤ Frozen poultry shall remain frozen at all times.
Meats (fresh/frozen)	Red meat animals raised or finished by a producer and sold as individual units shall be slaughtered, processed, packaged and/or frozen at a USDA federally inspected facility. Red meat animals processed at Custom Exempted facilities shall be sold prior to slaughter, processed in a sanitary manner and shall be stamped "Not for Resale". This type of product cannot be sold at a farm market or community farmer's market	➤ Producer shall have cold storage or freezer units licensed and inspected by local health agency. ➤ Producer can not sell wholesale. ➤ Producer can sell to HRI and restaurants not to exceed 25% of their annual sale and not to exceed \$41,000 in total sales in one year.	➤ Shall have the name of the product listed on the package. ➤ Package shall state fresh or frozen. ➤ Statement of quantity of contents in terms of weight and measures. ➤ Shall be labeled with producer/growers name and address. ➤ Package labeled with location that processed and packed the product; date of packing, safe handling statement, and nutritional label. * ➤ Shall be stored and/or displayed in approved sanitary conditions. ➤ Fresh red meat shall be maintained at a temperature below 41°F. ➤ Frozen red meat shall remain frozen at all times. ➤ Shall not be stored in direct contact with ice or water.
Honey & Maple Syrup	Processing and storage facility maintained in good sanitary condition.	➤ None	➤ Product label shall contain: name and address of seller or processor; name of product; ingredient list in descending order; and the net weight of the product.
Cider	All cider not appropriately treated is required to comply with the FDA warning statement regulation.	➤ Producer/processor shall be licensed and inspected by the NJ Dept of Health & Senior Services or local health department.	➤ Label shall contain: name and address of seller; packaged at address; size and weight of container; name of product; ingredient list; date of packing; and nutritional label. * ➤ Questions regarding the FDA regulation for cider are answered at http://vm.cfsan.fda.gov/~comm/juiceqa.html : http://www.cfsan.fda.gov/~comm/juiceqa2.html ; and http://www.cfsan.fda.gov/~dms/juicquid.html
	+ means requirements apply to Community Farmers' Market only		* Packaged foods shall be registered under FDA Food and Cosmetic Act for nutritional labeling or obtain small business exemption http://www.cfsan.fda.gov/~dms/sbule.html



This document outlines the general requirements to process, bake, and manufacture agricultural raised products intended to be sold as value-added products at a farm market or community farmers' market. Other state and federal requirements exist which relate to sale of processed, baked, and manufactured agricultural products that could be sold through farm markets, community farmer's markets as well as other market channels. It is advised that anyone selling any type of value-added agricultural product obtain additional guidance prior to processing or selling such products to consumers. For further information please contact New Jersey Department of Agriculture at 609-292-5575 or e-mail farmermarketguidelines@ag.state.nj.us or <http://www.nj.gov/agriculture/divisions/md/pdf/farmermarketguidelines.pdf> or the New Jersey Department of Health and Senior Services' Food and Drug Safety Program at 609-588-3123.

(September 6, 2007)