



VILLAGE OF RIDGEWOOD

131 N. MAPLE AVENUE, RIDGEWOOD, NJ 07450

Marianny Fermin

Registered Environmental Health Specialist

Health Department

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Village of Ridgewood Retail License Application

Application for License for: _____ ORDINANCE #: _____

As Provided in Sanitary Code of the Village of Ridgewood, NJ LIC. #: _____

Name of Business: _____

Business Address: _____

Business Telephone: _____

Business Fax: _____

Email Address: _____

Owner's Name: _____

Owner's Home Address: _____

Owner's Home Telephone: _____

Type of License: _____ Ordinance #: _____

License Fee: _____ No. of Seats: _____

Square Footage: _____ Vehicle License #: _____

ALL LICENSES EXPIRE DECEMBER 31 OF YEAR ISSUED

(Licenses not applied for by January 31st of the new year are subject to a Late Fee of \$50.00)

NOTE: CATERING/FOOD TRUCKS MUST CALL TO SCHEDULE AN APPOINTMENT FOR INSPECTION BEFORE LICENSE WILL BE RENEWED. LATE FEE WILL APPLY IF YOU HAVE NOT COMPLIED WITH APPOINTMENT CRITERIA BY JANUARY 1ST.

CHAPTER 24 INSPECTION-KEY AREAS OF CONCERN

Hand washing sinks maintained
Proper hand washing observed
No bare hand contact with ready to eat foods. Gloves, tongs, spoons available.
Adequate personal hygiene (including clothes and hair restraints)
Food Handler cards available

Potentially hazardous foods held below 41°F
Thermometers in all units
Calibrated food thermometer provided
Freezers held at 0°F or below
Hot foods held above 135°F
Potentially Hazardous Food properly thawed
Potentially Hazardous Food properly cooled within 2 hours to <70°F, and <41°F within 4 hours, for a total cooling time of 6 hours.
Food covered, stored off the floor, raw food stored below ready to eat foods in refrigerators and walk-in boxes
Records of temperature logs

Sanitizer used for food and non food contact areas in spray bottles or labeled buckets
Chlorine test paper provided and utilized to check sanitizer
3 compartment sink set up properly and labeled
Dishwasher working properly including soap, sanitizer, and working thermometers

Shellfish tags available and saved for 90 days in an orderly fashion
Undercooked eggs and/or cracking and pooling of eggs are prohibited
Mayo salads properly made: Blanche & shock celery, chill all ingredients prior to mixing, sanitize & chill all equipment, and make no more than a 3 day supply

Condition of floor, walls, and ceiling including cove based molding and sealed cracks and crevices
Adequate lighting provided
Bathrooms maintained
Garbage area maintained
Grease trap and drains maintained
Pest Control Provided
Overall Housekeeping in kitchen, storage, dining, changing, bathrooms and exterior of building
License, Inspection report, Choking Poster, Smoke free Dining, CIS posted from pest control operator