



# VILLAGE OF RIDGEWOOD

131 N. MAPLE AVENUE, RIDGEWOOD, NJ 07450

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### BOARD OF HEALTH REMINDERS

- ✓ After being cooked to proper temperatures, all hot food must be kept above 135\* F; hot food should be kept over sternos and covered.
- ✓ All cold food must be held at 41\*F and below and covered. Ice and icepacks are acceptable methods.
- ✓ Gloves, tongs or other barriers must be used to prevent bare hand contact with ready to eat food (including ice).
- ☐ ✓ Calibrated thermometers needed where food is being stored (Coolers/warmers).
- ✓ Garbage receptacles with a cover must be provided at each table and must be removed after the event.
- ✓ Acceptable sanitizer must be on site and used throughout event. Bleach and water solution acceptable.
- ✓ A hand wash station must be set up using a spigot with hot water, soap and paper towels. (Access to nearby hand sink acceptable).
- ✓ Health Department recommends that at least one person has a Food Handler's Certificate.

\*The Health Department does not need notice when there are bake sales, the ingredients are to be listed, food is to be pre-packaged and the following disclaimer be displayed:

#### **8:24-11.4 Cottage food point-of-sale notice, packaging, and labeling**

**"This food is prepared pursuant to N.J.A.C. 8:24-11 in a home kitchen that has not been inspected by the Department of Health."**

**Reminder: An inspector from the health department will be on the premises to determine compliance. Please call if you have any concerns or questions prior to the event**