

**LAWRENCE TOWNSHIP**  
**REQUIREMENTS**  
**FOR TEMPORARY RETAIL FOOD ESTABLISHMENTS**

**YOU WILL NEED:**

**1. A Lawrence Township retail food establishment license**

- If you have an annual license in Lawrence Township you do not need a separate license for a temporary event.

**2. Clean hands**

- Unless only pre-packaged food is served, you must have warm running water (minimum 5 gallons) at the location of food preparation, with soap, paper towels and a bucket to collect the waste water. Use of only hand sanitizer or gloves is not sufficient.

**3. Clean, protected food**

- **Home preparation of “potentially hazardous food” as defined by State law\* is not allowed.** Preparation of potentially hazardous food must be done in the booth or in an approved kitchen facility. (Food that is not potentially hazardous may be prepared in a private home only for sale or service at a religious or charitable organization’s bake sale if a clearly visible placard is posted at the sales or service location that states: “This food is prepared in a kitchen that is not subject to regulation and inspection by the health authority.”)
- **Bare hand contact with unwrapped ready-to-eat food is illegal.** Use gloves, utensils, or deli tissue and provide utensils or deli tissue to consumers for self-service.
- Refrigeration or hot holding units must be used for transporting and storing potentially hazardous foods. **Notify the Health Department of your menu, method of transport and arrival time.**
- Food-handlers are not allowed to smoke or eat while working. A covered beverage container may be used. Food-handlers’ hair must be restrained when food is exposed.
- Sneeze guards/tents/umbrellas and squeeze bottles or pre-packaged condiments are to be used so that food is not exposed to contamination. Light bulbs above food must be shatter-protected.
- All food items must be stored at least 6 inches off the ground.
- Preparation and cooking of foods must be conducted away from the customer area.

**4. Thermometers for cooking and storing food**

- Potentially hazardous food requiring cooking shall be cooked to heat all parts of the food to “safe cooking temperatures” as specified by State law.\*
- Each refrigeration or hot holding unit must contain a thermometer to monitor the temperature of the unit.

**5. A three bin WASH RINSE SANITIZE system**

- This system is required only where utensils are used for unwrapped food.
- Basins must be large enough to immerse the largest equipment that will be used.

**6. A trash can with a lid**

**NOTE: Other requirements as set forth in the State law may apply. The full text of the law is available for download at:**

\* [http://www.state.nj.us/health/eoh/documents/chapter24\\_effective\\_1207.pdf](http://www.state.nj.us/health/eoh/documents/chapter24_effective_1207.pdf)

**Please call Lawrence Township Health Department at (609)844-7089 if you have any questions with regard to temporary food establishment requirements.**