

20 _____

FEE \$135.00

CHECK # _____

LICENSE # _____



BOROUGH OF CHESTER

50 NORTH ROAD

CHESTER NJ 07930

HEALTH DEPARTMENT

908 879-3660 EXT 2128 FAX 908 879-0122

CHESTER S' FARMERS MARKET SEASONAL
JUNE THROUGH OCTOBER

APPLICANT'S NAME _____

APPLICANT'S ADDRESS _____

PHONE # HOME _____ BUSINESS _____ FAX _____

NAME OF BUSINESS TO BE LICENSED _____

BUSINESS ADDRESS:

BUSINESS-MAILING ADDRESS

OWNERSHIP: { } INDIVIDUAL { } PARTNERSHIP { } CORPORATION

IF PARTNESHIP OR CORPORATION, PLEASE LIST THE NAMES & ADDRESSES OF OFFICERS:

DESCRIPTION OF FOOD SERVICES TO BE RENDERED

In consideration of such license, I hereby agree at all times to conduct the said premises in conformance with the purposes, intent, and provisions of the Food Handling Establishment Ordinance, the Food and Beverage Vending Machine Ordinance, the Solid Waste Disposal Ordinance, the Grease Trap Ordinance and other ordinances of the Health Department, the amendments and supplements thereto, other ordinances of the municipality and statutory laws of the State of New Jersey relating to the conduct of *such* business.

NO LICENSE SHALL BE TRANSFERABLE. Licenses may be suspended or revoked by the Health Department upon violation of the purposes, intent and provisions of the Food Handling Establishment Ordinance, the Food and Beverage Vending Machine Ordinance, the Solid Waste Disposal Ordinance, the Grease Trap Ordinance and other ordinances of the Health Department, other ordinances of the municipality and statutory laws of the State of New Jersey relating to the conduct of such business.

Signature of Applicant

Date

Temporary/Mobile Food Establishment Pre-opening Checklist

Use this checklist before opening your stand at your special event

- ✓ All foods used are from an approved source. Home-prepared foods are prohibited for use in any retail food establishment. **An exception is made for nonprofit organizations selling non-potentially hazardous foods.**
- ✓ Prepackaged, unrefrigerated foods are stored so that they are protected from contamination.
- ✓ A thermometer is used to monitor the temperature of refrigerated units.
- ✓ All equipment and utensils used are clean and are protected from contamination by dust, customers, insects or any other source.
- ✓ Ice is purchased from an approved source and is transported in sanitary closed containers.
- ✓ Ice water used to store beverage cans should have a 50 ppm concentration of chlorine. (This is equivalent to 1 teaspoon per gallon of water.)
- ✓ Hand washing facilities are provided if food is directly handled and prepared at the mobile unit. (Prepackaged hand wash tissues are suitable)
- ✓ Only single service (disposable) utensils should be provided for customer use.
- ✓ Adequate facilities are provided for trash disposal. Any liquid waste is stored in a permanent retention tank.