



HACKENSACK DEPARTMENT OF HEALTH

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Temporary Food Establishment – Reminder for the day of the Event

The following are some of the minimum requirements the health inspector will be looking for on the day of the event:

- List of expiration dates for ingredients of food
- Method of handwashing in quantity enough for the event
- Gloves or Utensils available in quantity enough for the event to prevent bare hand contact with ready to eat food (including ice)
- Cleaning and Sanitizing method in quantity enough for the event and to keep the cleaning and sanitizing materials “clean”
- All food items must be kept either hot or cold
 - Food kept cold must be kept below 41 degrees Fahrenheit
 - Food kept hot must be kept above 135 degrees Fahrenheit