

Food Establishment Pre-Opening Requirements

- Copy of menu provided
 - Sink requirements:
 - appropriate size three-compartment sink or commercial dishwasher
 - adequate area to air-dry dishes
 - adequate food prep sinks
 - hand-washing sink in all prep areas
 - mop/utility sink or curbed floor drain area on main floor
 - Indirect drain connection under 3-compartment sink, food prep sinks, ice machines, etc.
 - Hot and cold running water at all sinks
 - Storage areas protected (storage under wastewater pipes prohibited)
 - Bare-hand contact with ready-to-eat food is prohibited. You must provide adequate & appropriate gloves, deli tissue and/or utensils
 - Dishwasher tested for proper sanitizing (test strips necessary for chemical-sanitizing units)
 - Soap, paper towels, and garbage can located at every hand-washing sink
 - Thermometers located inside each refrigerator and freezer
- NOTE: Cold holding must be 41°F or below; maintain freezers 0°F or below
- All hot holding equipment must be capable of maintaining 135°F or above
 - Food-testing/probe thermometer required
 - pH meter required for sushi rice, etc. (if applicable)
 - Adequate supply of sanitizer test strips required
 - Covered trash receptacle in women's restroom required
 - Choking prevention poster posted in dining area (if applicable)
 - "Employees must wash hands" signs posted in restrooms and at all hand-washing sinks
 - "No Smoking" sign posted
 - Pest Control Company contracted
 - Dumpster or garbage pick-up arranged and approved by town
 - Food handling course requirements met
 - All areas of establishment must be cleaned and sanitized
 - All equipment and kitchenware must be cleaned and sanitized
 - All hardware and construction debris etc. must be removed
 - Building Department approval must be obtained (CO)
 - Health license must be obtained
 - It is your responsibility to comply with NJAC 8:24 "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines"

FOOD ESTABLISHMENTS WILL NOT RECEIVE HEALTH DEPARTMENT APPROVAL TO OPEN UNTIL THESE CODE REQUIREMENTS ARE MET.