



BOROUGH OF WHARTON

ADMINISTRATIVE OFFICES

10 ROBERT STREET, WHARTON, NJ 07885-1997

973-361-8444 / Fax: 973-361-5281

APPLICATION FOR TEMPORARY FOOD AND DRINK LICENSE FOR CANAL DAY 2009 14 Days or Less \$25

Date: _____

Name of Applicant: _____

Address: _____

Daytime Phone# _____, Home# _____

Date and Time of Event _____

Location of food and drink
sale _____

Description of food services:

❖ Type of food to be served:

❖ Means of refrigerating perishable foods:

❖ Where will goods be stored and prepared, on site or licensed food facility:

(Food **cannot** be stored, prepared or cooked in private homes)

Give names & addresses of suppliers of meat products, shellfish, etc.:

❖
❖

Note 1. All foods shall be protected against contamination from dust, flies, unclean utensils and work surfaces, unnecessary handling, etc.

Note 2. No license shall be transferable.

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 New Jersey State Sanitary Code, and other ordinances of the municipality, relating to the conduct of said business.

Print Name _____ Title _____

Signature _____

FOR OFFICE USE ONLY

License # _____

Date _____

Issued _____

Fee \$ _____

Approved _____

BOROUGH OF WHARTON HEALTH DEPARTMENT
Temporary Food License Application

Event Name: _____ **Contact Person:** _____

Location/Date(s): _____ **Phone #:** _____

PLEASE FILL OUT THIS APPLICATION AND RETURN TO THE HEALTH DEPARTMENT AT LEAST 2 WEEKS PRIOR TO THE EVENT.

PLEASE ATTACH A LIST OF ALL FOOD HANDLERS.

List all foods to be sold and all suppliers/purveyors:

Describe the method of transport from your establishment to the site of the event (if applicable). Include details regarding how food will be kept hot/cold and protected.

Describe the method of food storage. Include details regarding how food will be held below 41 degrees Fahrenheit or above 135 degrees Fahrenheit.

Describe the cooking method. (NOTE: FOOD MAY NOT BE REHEATED!)

How will food be served/dispensed?

How will food be protected from the public and insects?

Describe the source of water and ice (for drinks only).

Identify the location of all restroom facilities:

THREE PORTA-TOILETS ON SITE AT PARK

NOTE: ALL FOODS MUST BE PREPARED AT YOUR ESTABLISHMENT.
POTENTIALLY HAZARDOUS FOOD MUST BE KEPT COLD, BELOW
41 DEGREES FAHRENHEIT, AND HOT, ABOVE 135 DEGREES
FAHRENHEIT, AT ALL TIMES.

**I WILL ABIDE BY THE ENCLOSED TEMPORARY FOOD
ESTABLISHMENT REQUIREMENTS AND THE NJ STATE SANITARY
CODE. ANY DEVIATION FROM THE ABOVE MENU/FORMAT MUST
BE APPROVED BY THIS DEPARTMENT.**

Signature

Date