



## Ocean County Board of Health's Food Safety Requirements for Contestants

1. Proof of food sources required.
  - a. Receipts for food purchased ready to cook at event.
  - b. Copy of commissary inspection for any food prepared off site.
2. Protect all foods on display from contamination (i.e., dust, flies, consumer access).
3. Personal hygiene:
  - a. No bare hand contact; barrier between hand and food required; use of gloves, utensils encouraged.
  - b. Effective hair restraints; use of clips/tie backs/bands encouraged.
  - c. No smoking or eating allowed in booths; after doing both, hands must be washed.
  - d. No aprons to be worn outside food stands; aprons needed for all food handling.
4. Temperatures in coolers need to be <math>41^{\circ}</math> F maximum (with thermometers).
  - a. Hot foods need to be kept at  $135^{\circ}$  F minimum or better; stem typed or thin probe thermometer required.
  - b. Bay sink is to be labeled wash, rinse, sanitize, air-dry.
5. Hand wash stations, i.e., urns or coolers with spouts, must be posted with hand wash sign provided with soap & paper towels; provide catch bucket below water container.
6. Stored food and clean kitchenware must be kept 6" above the ground, covered where needed to protect against insects and weather conditions.
7. Contain trash and dispose of appropriately at end of event.