

**Sayreville Health Department**  
**167 Main Street**  
**Sayreville, NJ 08872**  
**732-390-7015**

**Retail Food Requirements**

1. Fill out business application in the Clerks office.
2. Submit floor plans showing the layout of equipment, drains, sinks, refrigeration and freezers. Pick up a NJ Sanitary Code and any handouts.
3. Schedule a preliminary inspection with a Health Inspector. Preliminary inspections shall be scheduled when the establishment is close to opening.
  - a. All electric and gas is on.
  - b. Hot and cold running water is available.
  - c. All food is stored properly.
  - d. All refrigeration units are provided with indicating thermometers and shall be kept at 45 degrees Fahrenheit or below. Stem thermometers shall be available to monitor all food temperatures.
  - e. All handwash sinks are equipped with hot and cold water, hand soap, and disposable paper towels.
  - f. Three-compartment sink shall be supplied with a drying rack and sanitizer. If an automatic dishwasher is used for sanitizing, the final rinse temperature must be at 1180 degrees Fahrenheit. Wash temperature should be 160 degrees Fahrenheit. If a chemical dishwasher is used, make sure appropriate sanitizing chemicals are available, and the final rinse temperature should be 120-140 degrees Fahrenheit.
  - g. Toilet room shall be supplied with hot and cold water, hand soap, disposable paper towels, and hand-wash signs. There shall be no food storage here.
  - h. All equipment must be installed far enough away from adjoining walls, floor and equipment for cleaning, and/or sealed, and/or moveable.
  - i. Wood food contact surfaces area prohibited, no raw wood surfaces are permitted.
  - j. Adequate facilities shall be provided for storage of employee clothing and personal belongings. These areas shall be located outside of food preparation, storage, serving, and washing areas.
  - k. The floor surfaces in kitchens, in all other rooms and areas on which food is stored or prepared and in which utensils are washed, and in walk-in refrigerators, dressing or locker rooms, and toilet rooms, shall be of smooth, nonabsorbent materials, and so constructed as to be easily cleanable; provided, that in areas subject to spilling or dripping of grease or fatty substances, such floor coverings shall be of grease resistant materials; and provided further, that floors of non--refrigerated dry food storage areas need not be nonabsorbent.

I. In new or extensively remodeled establishments, at least one utility sink or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops or similar wet floor cleaning tools, and for the disposal of mopwater or similar liquid wastes. In all facilities The use of lavatories, utensil washing or equipment-washing, or food preparation sinks for this purpose is prohibited.

**See the Construction Department, Zoning Officer, Plumbing Inspector, and Fire prevention Bureau prior to any construction to determine any additional requirements. (for certificate of occupancy, required permits, etc.)**

4. Schedule an operational inspection. This will be the day before or day of opening.