

Village of Ridgewood Retail License Application

Application for License for As Provided in Sanitary Co	r: ORDINANCE #: ode of the Village of Ridgewood, NJ	LIC. #:
Name of Business:		
Business Address:		
Business Telephone:		
Business Fax:		
Email Address:		
Owner's Name:		1
Owner's Home Address:		
Owner's Home Telephone:		
Type of License:	Ordinance #:	
License Fee:	No. of Seats:	1 ₃₀ = 1
Square Footage: Ve	chicle License #:	

ALL LICENSES EXPIRE DECEMBER 31 OF YEAR ISSUED

NOTE: CATERING/FOOD TRUCKS MUST CALL TO SCHEDULE AN APPOINTMENT FOR INSPECTION BEFORE LICENSE WILL BE RENEWED.

LATE FEE WILL APPLY IF YOU HAVE NOT COMPLIED WITH APPOINTMENT CRITERIA BY JANUARY 1ST.

CHAPTER 24 INSPECTION-KEY AREAS OF CONCERN

Hand washing sinks maintained Proper hand washing observed No bare hand contact with ready to eat foods. Gloves, tongs, spoons available. Adequate personal hygiene (including clothes and hair restraints) Food Handler cards available

Potentially hazardous foods held below 41*F
Thermometers in all units
Calibrated food thermometer provided
Freezers held at 0*F or below
Hot foods held above 135*F
Potentially Hazardous Food properly thawed
Potentially Hazardous Food properly cooled within 2 hours to <70*F, and <41*F within 4 hours, for a total cooling time of 6 hours.
Food covered, stored off the floor, raw food stored below ready to eat foods in refrigerators and walk-in boxes
Records of temperature logs

Sanitizer used for food and non food contact areas in spray bottles or labeled buckets Chlorine test paper provided and utilized to check sanitizer 3 compartment sink set up properly and labeled Dishwasher working properly including soap, sanitizer, and working thermometers

Shellfish tags available and saved for 90 days in an orderly fashion
Undercooked eggs and/or cracking and pooling of eggs are prohibited
Mayo salads properly made: Blanche & shock celery, chill all ingredients prior to mixing, sanitize & chill all equipment, and make no more than a 3 day supply

Condition of floor, walls, and ceiling including cove based molding and sealed cracks and crevices

Adequate lighting provided

Bathrooms maintained

Garbage area maintained

Grease trap and drains maintained

Pest Control Provided

Overall Housekeeping in kitchen, storage, dining, changing, bathrooms and exterior of building

License, Inspection report, Choking Poster, Smoke free Dining, CIS posted from pest control operator