



# VILLAGE OF RIDGEWOOD

131 N. MAPLE AVENUE, RIDGEWOOD, NJ 07450

## **Marianny Fermin**

Registered Environmental Health Specialist

Health Department

201-670-5500 x2241

[mfermincornelio@ridgewoodnj.net](mailto:mfermincornelio@ridgewoodnj.net)

## **Village of Ridgewood Retail License Application**

Application for License for: \_\_\_\_\_ ORDINANCE #: \_\_\_\_\_

As Provided in Sanitary Code of the Village of Ridgewood, NJ LIC. #: \_\_\_\_\_

Name of Business: \_\_\_\_\_

Business Address: \_\_\_\_\_

Business Telephone: \_\_\_\_\_

Business Fax: \_\_\_\_\_

Email Address: \_\_\_\_\_

Owner's Name: \_\_\_\_\_

Owner's Home Address: \_\_\_\_\_

Owner's Home Telephone: \_\_\_\_\_

Type of License: \_\_\_\_\_ Ordinance #: \_\_\_\_\_

License Fee: \_\_\_\_\_ No. of Seats: \_\_\_\_\_

Square Footage: \_\_\_\_\_ Vehicle License #: \_\_\_\_\_

### **ALL LICENSES EXPIRE DECEMBER 31 OF YEAR ISSUED**

**(Licenses not applied for by January 31<sup>st</sup> of the new year are subject to a Late Fee of \$50.00)**

**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 1<sup>ST</sup>.**

## 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