

**COUNTY OF MONMOUTH
DEPARTMENT OF HUMAN SERVICES
MONMOUTH COUNTY DEPARTMENT OF HEALTH**

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50 East Main Street
Freehold, NJ 07728
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March 1, 2024

Foodbank of Monmouth & Ocean County
c/o Jonathan Rowe
3300 Highway 66
Neptune, New Jersey 07753

Re: **FULFILL FOOD BANK**
3300 Highway 66, Neptune Township

Plan review: Insite Engineering

Dear Applicant:

Pursuant with our site meeting of this date this office has reviewed and approved the above referenced plan with the following stipulations:

GENERAL REQUIREMENTS:

X_ We strongly recommend the use of N.S.F. approved equipment and materials.

X A pre-operational inspection is required.

Contact this office at least ten (10) working days **prior** to your anticipated opening for the purpose of scheduling a pre-operational inspection of the premises. This is to insure that the scope of work has been completed as indicated on the submitted plan.

NA A retail food license must be obtained from the municipality.

X A Certificate of Occupancy must be obtained from the municipality

NA At least one Person-In Charge of a Risk Type 3 food establishment must be a *Certified Food Protection Manager* from a program recognized by the Conference of Food Protection.

NOTE: The following pages outline important requirements which have not been noted on the plans. All requirements as stated in the New Jersey State Sanitary Code, Chapter 24, must be met.

PLUMBING:

X_ Must be in compliance with the municipality's plumbing code, N.J.A.C. 5:23-1.

NA_ Grease trap is required. Size requirements and maintenance shall be as per the municipality's plumbing code. Plumbing official must be consulted regarding mop sink connection.

GENERAL SANITATION:

X_ All exit doors must seal tightly along the bottom, to prevent potential rodent entry.

X_ Windows and doors must be screened if they are to be used for ventilation.

X_ Food and related items shall be stored six (6) inches above the floor.

X_ Floor/wall junctures shall be covered and closed to no larger than one thirty-second inch (for non-water flush cleaning)

X_ Walls, floors and food preparation surfaces in food preparation areas must be easily cleanable and impervious.

X_ All lighting shall be shielded with unshatterable material.

X_ Storage shelves shall be non-absorbent and easily cleanable.

MISCELLANEOUS:


X Thermometers accurate to $\pm 3^\circ\text{F}$ are required for each refrigeration/freezer unit.

NA A test kit which measures the amount of sanitizer being used on all food contact surfaces, must be purchased and employed.

X_ An adequate sized dumpster must be provided or an adequate number of water-tight, rodent proof, durable refuse containers must be obtained.

Should you have any questions, please do not hesitate to contact me.

Very truly yours,


Alice L. Cadotte
Chief R.E.H.S.

cc: Neptune Township Construction