

**TOWNSHIP OF EVESHAM**

**ORDINANCE NO. 24-11-2003**

**AMENDING CHAPTER 80  
OF THE CODE OF EVESHAM TOWNSHIP  
FOOD-HANDLING ESTABLISHMENTS**

**WHEREAS**, Chapter 80 of the Evesham Township Code regulates food-handling establishments within the Township of Evesham; and

**WHEREAS**, The Burlington County Health Department, in conjunction with Burlington County College, is offering a food safety certification course for food managers in the County, in an effort to prevent food-borne illness outbreaks; and

**WHEREAS**, the Township Council of the Township of Evesham feels that food safety training is an important tool in preventing food-related illnesses and the food managers are the lead people in solving this problem; and

**WHEREAS**, the Township Council deems it to be in the best interests of its citizens to require all food managers to take a food training course, approved by the Burlington County Health Department.

**NOW, THEREFORE, BE IT ORDAINED**, by the Township Council of the Township of Evesham that Chapter 80 of the Code of the Township of Evesham be hereby amended and supplemented as follows:

**SECTION ONE: §80-1. License required** is hereby replaced in its entirety with the following:

**§80-1. Requirements of Retail Food Establishments.**

**A. License required.**

It shall be unlawful for any person or any body corporate to conduct a retail food establishment, as defined in and governed by Chapter 12, Construction, Operation and Maintenance of Retail Food Establishments, of the State Sanitary Code, without first having procured a license from the local Board of Health, so to do, or without complying with any or all of the provisions concerning the operation and maintenance of the same as contained in said Chapter 12 of the State Sanitary Code. This license shall be renewed annually, on February 1 of each year.

**B. Food Manager Training.**

- (a) Every retail food establishment shall be required to have at least one (1) food manager, with food sanitation and safety training, to supervise food preparation on the premises. Food establishments that do not have any onsite preparation of potentially hazardous foods are exempt from this requirement.
- (b) Upon request, the owner/manager of a retail food establishment shall provide to the local Board of Health satisfactory proof they have taken an approved course in food sanitation and safety. It shall be the responsibility of the Burlington County Health Department to enforce this section of the Code.
- (c) If a facility does not meet the requirements of this ordinance, the Board can grant a temporary waiver of six (6) months provided immediate action is taken to insure compliance with this ordinance.
- (d) The training course must be a minimum of eight (8) hours and must be approved by the Burlington County Health Department. The following are also acceptable: a course in food safety and sanitation approved by the New Jersey Department of Health and Senior Services or a current valid Food Manager's Certification issued by the Educational Testing Service.
- (e) Food managers shall satisfactorily complete a refresher course approved by the Board in food safety and sanitation every three (3) years.
- (f) The Food Manager Certification shall be prominently posted on the premises.


**SECTION TWO:** All Ordinances and provisions thereof inconsistent with the provisions of this Ordinance shall be and are hereby repealed to the extent of such inconsistency

**SECTION THREE:** If any section, paragraph, subdivision, clause or provision of this ordinance shall be adjudged invalid, such adjudication shall apply only to the section, paragraph, subdivision, clause or provision and the remainder of this ordinance shall be deemed valid and effective.

**SECTION FOUR:** This ordinance shall take effect immediately upon final passage and publication according to law.

Adopted on second and final reading on

NOVEMBER 12, 2003.

  
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Mayor

Attest   
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Clerk