

Retail Food Establishments

(Updated February 1, 2024)

The Environmental Division performs routine, comprehensive food safety inspections for year-round and seasonal food establishments. Establishments are inspected for compliance in the areas of food handling, food temperatures, personal hygiene, etc. as prescribed within [Chapter 24 \(N.J.A.C 8:24\) \(PDF\)](#) - "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines". The Division's Registered Environmental Health Specialists are trained and licensed by the [New Jersey Department of Health](#) to conduct these inspections.



Types of Inspections Conducted

- **Routine Inspections:** This is a scheduled inspection, unannounced to the restaurant. An inspector will conduct a complete inspection covering all items in the regulations for compliance.
- **Follow-Up Inspections:** This is an inspection for the specific purpose of re-inspecting critical violations that were not in compliance at the time of the routine inspection.
- **Complaint Inspections:** This is an inspection that may be conducted as a result of a complaints received by the Health Department. The specifics of the complaint will be evaluated and discussed with the person in charge.
- **Foodborne Illness Investigations:** When foodborne illness complaints are investigated by Department of Health staff, an inspection of the establishment may also be conducted. The inspection focuses on food source, storage practices, food processing techniques, food handling and employee practices.

To request copy of a food establishment inspection report, please contact the [Township Municipal Clerk's Office](#). If you have any questions or need assistance, please feel free to contact the Health Department at (973) 691-0900 Ext. 7330.

Grease Trap Maintenance Program

Restaurants, cafeterias, and other commercial establishments that produce larger amounts of fats, oils or grease (FOG) are required to use grease traps (including grease interceptors) to prevent FOG from building up and causing blockages. Grease traps are designed to separate

FOG and other solids from the wastewater stream. It's important that grease traps are used and maintained properly so they function according to design. In an effort to protect public health, reduce the amount of FOG entering the municipal sewer system, and minimize occurrences of sewage backups; The Township of Mount Olive Health Department has instituted a Grease Trap Maintenance Program. In accordance with Township of Mount Olive Ordinance Chapter 415-6; "Grease Trap Maintenance", all Retail Food Establishments that produce FOG are required to have their grease traps cleaned on (at least) a quarterly basis, and its contents removed by a professional waste hauler.

Retail Food Establishments that produce FOG and are serviced by municipal sanitary sewer are required to:

1. Grease traps shall be cleaned at a minimum of once every three months and its contents removed by a professional waste hauler.
2. Maintain a Grease Trap Maintenance Log on premises for inspection by the Health Department. This Maintenance Log shall be maintained for twenty four months from the maintenance date.

Note: Retail Food Establishments which sell packaged goods and/or do not produce products that require a grease trap will be exempt from program maintenance requirements.

Additional program information and forms can be found below. For additional information, please contact the Health Department at (973) 691-0900 EXT. 7330.

Supporting Documents

Grease Trap Maintenance Program (Licensed Septic Hauler List/ Resource List) 94.89 KB

Emergency Action Planning Guidance for Retail Food Establishments 197.75 KB

Grease Trap Maintenance Program (BOH Ordinance 415-6, Grease Trap Maintenance) 38.79 KB

Grease Trap Maintenance Program (Maintenance Log) 91.99 KB

Grease Trap Maintenance Program (Checklist) 265.5 KB