



Food Service Guidance for New Jersey Temporary Food Vendors & Permanent Retail Food Establishments

May 2026

I. Purpose

This document provides New Jersey temporary food vendors and permanent retail food establishments with guidance to prepare for the anticipated increase in food service activity associated with FIFA World Cup 2026™ in New Jersey, and support planning for regulatory compliance and operational readiness. New Jersey will host eight matches at MetLife Stadium in East Rutherford, which will be rebranded as the New York New Jersey Stadium for the tournament, including the Final Match on July 19, 2026. Nearby Philadelphia will host six matches at Lincoln Financial Field, which will be rebranded as the Philadelphia Stadium. In addition to matches, team base camps, practice facilities, hotels, fan events, and tourism-related activity are expected to increase demand on food establishments statewide.

Food establishments should begin preparing now to ensure regulatory compliance and operational readiness.

II. Key Takeaways

- Temporary vendors must notify and coordinate with the applicable municipal authority and local health department prior to operating within the jurisdiction to obtain all necessary approvals.
- All establishments must comply with New Jersey Administrative Code Title 8, Chapter 24 (N.J.A.C. 8:24), *Retail Food Establishments and Food and Beverage Vending Machines*.
- Permanent retail food establishments must notify the local health department of any menu or operational changes.
- All food establishments should prepare for increased tourism and customer volume.

III. Temporary Food Vendors

Required Actions

A. Municipal Approval Required

Temporary food vendors must contact each municipality in which they intend to provide food services. Local health departments regulate permitting, inspections, and operational requirements. Approval is required prior to operating.

B. Health & Safety Compliance

All temporary food vendors must comply with the New Jersey State Sanitary Code, Chapter 24 (Retail Food Establishments and Food and Beverage Vending Machines) as adopted and enforced by the New Jersey Department of Health. Additionally, food vendors must comply with N.J.A.C. 8:57-2.11 by restricting or excluding employees with or exposed to communicable diseases, in accordance with the authority granted under N.J.S.A. 24:15-10.

C. New Jersey State Sanitary Code

Full compliance with the New Jersey State Sanitary Code, Chapter 24 is required, including but not limited to:

- Approved food sources
- Proper temperature control
- Handwashing facilities
- Employee health policies
- Safe food handling and storage
- Cleaning and sanitizing procedures

D. Event Participation & Registration

Vendors are subject to inspection by the local health authority. Vendors seeking participation in official fan events or host committee programming should review opportunities through the NYNJ Host Committee. Participation in official events may require additional approval.

IV. Permanent Retail Food Establishments

A. Notification Requirements

Any menu or operational changes during the period of June 11–July 19, 2026, must remain compliant with N.J.A.C. Chapter 24 requirements. Permanent retail food establishments must notify their local health department of any changes to:

- Menu items
- Food preparation processes
- Outdoor service areas and equipment
- Seating expansions
- Temporary food service procedures

B. Increased Business Preparedness

Food establishments should prepare for increased business due to:

- Visitors attending matches at MetLife Stadium
- Team base camps, practice facilities, and team hotels
- Increased hotel occupancy statewide
- Growth in short-term residential rentals
- Fan gatherings, watch parties, and regional tourism

Consider reviewing:

- Staffing levels
- Food inventory and supply chain reliability
- Waste disposal capacity
- Crowd management and food safety procedures
- Sanitation capacity, including increased cleaning frequency for high-touch surfaces, food prep areas, and restrooms
- Garbage and recycling management, including additional receptacles, more frequent removal schedules, and coordination with waste haulers to prevent overflow and pest attraction

V. Food Security: Watch for Suspicious Activity During Busy Periods

- Stay alert for suspicious activity, including:
 - People taking notes, photos, or videos of your business
 - Attempts to obtain information about operations, security, or personnel
 - Unauthorized access to restricted areas or surveillance of self-service areas
 - Theft of uniforms, badges, or packaging labels
 - Irregular employee behavior or work hours
 - Unattended vehicles or items near your premises
- Protect your business by:
 - Securing open containers of food and ingredients
 - Controlling access to food storage and preparation areas
 - Keeping doors and loading docks locked as appropriate
 - Monitoring products and self-service areas for tampering
 - Conducting employee background checks
 - Training staff to recognize and report suspicious activity
- Report **concerns promptly**:
 - Call **911** for emergencies
 - Contact your **local health department** about food safety or contamination issues