



VINELAND'S

# FOOD SAFETY NEWSLETTER

February 2017

Produced by the Vineland Health Department- May be copied!



## Foodservice Calorie Disclosure Rule

The FDA has made a final rule that may affect some of you on calorie disclosure. Retail food establishments that are part of a chain of 20 or more locations, doing business under the same name and offering basically the same menu items are required to comply as of December of 2016. A variety of foods will be required to have their calories disclosed such as:

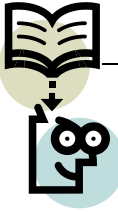
- Meals from sit-down restaurants
- Takeout food
- Muffins at bakery shops
- Popcorn at a movie theatre
- Serving of ice cream or milk shake
- Even salad bars and vending machines

Foods not required to disclose calorie information are foods that are typically intended for more than one person to eat and require additional preparation before eating. For more information go to: [http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm461934.htm?source=govdelivery&utm\\_medium=email&utm\\_source=govdelivery](http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm461934.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery)

### Did you know...?



- One mouse produces 3,000 droplets of urine and 100 fecal pellets in 24 hours. Both have pathogens (diseases) in them.
- Viable Salmonella can be found in rodent feces that are up to 86 days old. Clean up rodent feces safely, but quickly!
- If a food handler has Norovirus, aka “the stomach flu”, shedding of the virus peaks 4 days after exposure. However, it can still be found in their stools for up to 2 months. Handwashing, not touching ready to eat foods with bare hands, and keeping an ill person home for at least 24 hours after their symptoms stop is a very important control to keeping it out of your facility. Up to 30% of infected persons show no symptoms.
- 66% of floor drains and 46% of mops and mop buckets in retail food establishments tested in a recent study contained Listeria and Salmonella.
- Foodhandlers with cats at home pose a risk of passing a parasite called Toxoplasma to foods that they handle with their bare hands. Washing hands upon starting work and not touching ready to eat foods with their bare hands are essential controls!
- Starting March of 2017, “Conditional” ratings will be issued if your facility has repeat cold holding violations in the range of 42-45°. In the past, we have not done this. However, we must reduce cold holding violations. Feel free to call us for a “free consultation” without ratings if you need help with this issue or any.



# Food Safety Training Available!

What are you waiting for?

## **Vineland Health Department:** *Introduction to Food Safety*

**Intended students:** Anyone working with food, especially prep people. At least one person in charge from a Risk Type 2 Facility must have this course or similar.

**Class focus:** The causes of foodborne illness/ how to protect your establishment from an outbreak.

**Instructors:** Jeanne Garbarino and Chris Gross (English) and Emma Lopez (Spanish class only)

**Certificate:** Upon successful completion of course. Certificate is valid for 3 years.

**Cost:** \$ 15.00 for each person or 3 or more persons from the same establishment \$10 each

**Location:** Vineland- Please see enclosed schedule.

**Dates:** Please see the enclosed schedule. *Note: 6 hours of class must be attended to receive a certificate. This class does not count towards the State training requirement for Risk Type 3 Facilities. To find your risk type, look at your most recent report, license or call this office. For a current list of the classes available and required for Risk Type 3 Facilities, go to [www.vldhealth.org](http://www.vldhealth.org). We do not teach the class required for Risk type 3 facilities yet.*

## **HOW TO REGISTER**

To register, return the enclosed application to the address listed with the appropriate fee. For more information, please call Jeanne Garbarino at 794-4000 extension 4326. Confirmation and directions will be sent upon registering.

## **“Employee Health” is on its way!**

New employee health regulations are coming to NJ. If you did not attend one of the one hour classes in 2015 or need a refresher, we highly recommend that you watch the tutorial on our updated website at [www.vldhealth.org](http://www.vldhealth.org). The new requirements will be explained in easy to understand terms. Be prepared for the new regulations!



## **Outbreak of Interest**

In 2016, many children became ill with E. coli from playing with raw dough at a restaurant while waiting for their meal. They did not wash their hands afterwards and brought this potentially deadly bacteria back to handle their own food. If you want to do something like this, please insist that the children wash their hands afterwards. The flour used was contaminated with E. coli from the manufacturing plant. You have no way of knowing that, but can ensure they wash it off of their hands before eating your food.

# SERVICE ANIMALS IN RETAIL FOOD FACILITIES

This summary provides guidance on the term “service animal” and the service animal provisions in the Federal regulations. The full overview can be found at [https://www.ada.gov/service\\_animals\\_2010.htm](https://www.ada.gov/service_animals_2010.htm)

- Beginning March 15, 2011, only dogs are recognized as service animals under titles II and III of the ADA. The Department’s revised ADA regulations have a new, separate provision about miniature horses that have been individually trained to do work or perform tasks for people with disabilities.
- A service animal is a dog that is individually trained to do work or perform tasks for a person with a disability.
- Generally, title II and title III entities must permit service animals to accompany people with disabilities in all areas where members of the public are allowed to go.



## How “Service Animal” is defined

**Service animals are defined as dogs that are individually trained to do work or perform tasks for people with disabilities.** Examples of such work or tasks include guiding people who are blind, alerting people who are deaf, pulling a wheelchair, alerting and protecting a person who is having a seizure, reminding a person with mental illness to take prescribed medications, calming a person with Post Traumatic Stress Disorder (PTSD) during an anxiety attack, or performing other duties. Service animals are working animals, not pets. The work or task a dog has been trained to provide must be directly related to the person’s disability. Dogs whose sole function is to provide comfort or emotional support do not qualify as “service animals” under the ADA. This definition does not affect or limit the broader definition of “assistance animal” under the Fair Housing Act or the broader definition of “service animal” under the Air Carrier Access Act.

## Where are Service Animals Allowed?

Under the ADA, State and local governments, businesses, and nonprofit organizations that serve the public generally must allow service animals to accompany people with disabilities in all areas of the facility where the public is normally allowed to go. Establishments that sell or prepare food must allow service animals in public areas even if state or local health codes prohibit animals on the premises. Staff are not required to provide care or food for a service animal.



## Service Animals Must Be Under Control

Under the ADA, service animals must be harnessed, leashed, or tethered, unless these devices interfere with the service animal’s work or the individual’s disability prevents using these devices. In that case, the individual must maintain control of the animal through voice, signal, or other effective controls.



## What questions are you allowed to ask?

When it is not obvious what service an animal provides, only limited inquiries are allowed. Staff may ask two questions: (1) is the dog a service animal required because of a disability, and (2) what work or task has the dog been trained to perform. Staff cannot ask about the person’s disability, require medical documentation, require a special identification card or training documentation for the dog, or ask that the dog demonstrate its ability to perform the work or task.



## TEST YOUR FOOD SAFETY KNOWLEDGE!



You have been around food all of your life. You may have worked with food for many years, but do you really know what can go wrong and how to keep your food safe? Take this quiz and see!

1. What diseases would shellfish most likely share if they were placed in a tank together?
  - a) Norovirus
  - b) Vibrio Parahaemolyticus
  - c) Hepatitis A
  - d) All of the above
  
- 2) If you operate a mobile frozen dessert truck, what are the extra traffic requirements for the Police?
  - a) 5"-7" diameter signal lamps flashing red alternately, visible at 500 ft. to the front and rear in normal sunlight upon a straight highway.
  - b) A STOP signal arm that can be extended horizontally from the left side of the truck.
  - c) A convex mirror mounted on the front so the driver can see the area in front of the truck obscured by the hood when seated.
  - d) All of the above.
  
- 3) How much food does it take to feed 22 rats per night?
  - a) 1 pound
  - b) 2 pounds
  - c) 5 pounds
  - d) 11 pounds
  
- 4) What is the best disinfectant to kill Norovirus?
  - a) Quaternary Ammonia
  - b) Bleach
  - c) Phenols
  - d) All of the above
  
- 5) How often must you break down, clean and sanitize a slicer if in continuous use at room temperature?
  - a) Every 2 hours
  - b) Every 4 hours
  - c) Every 8 hours
  - d) Once a day or 24 hours
  
- 6) Why is it so important to maintain food at a maximum of 41°F?
  - a) To control rapid growth of disease-causing bacteria
  - b) To extend food storage limits to the maximum of 7 days
  - c) All of the above

### ANSWERS:

1. D. All of these diseases can be in shellfish, especially if they are from unapproved sources. If one is contaminated, all will pick it up if they are placed in a tank of water together.
2. D. All of these are required. For further details on the stop signal arm, google "39:4-128.5".
3. A. It only takes one pound to feed 22 rats per day. Rodents carry diseases such as viruses, campylobacter, rickettsia pox, toxoplasmosis and 53 others. Take them seriously. A good pest control company and sanitation are key to control.
4. B. 1,000 ppm is recommended for general disinfection. 5,000 ppm is recommended for highly soiled areas such as where someone just vomited. Quats and phenols are not very effective.
5. B. Every 4 hours, the machines must be cleaned thoroughly to prevent the rapid growth and spread of Listeria and other bacteria.
6. C. Listeria grows below 41°. Bacillus cereus grows well just a little bit above 41°F. To slow them down, a maximum of 41 F is critical. Your ready to eat foods will be safe to serve for 7 days if held at 41 F the entire time. If held above 41 F to 45 F at all, the time reduces to 4 days.