



VINELAND'S

FOOD SAFETY NEWSLETTER

February 2019

Produced by the Vineland Health Department- May be copied!



Commercial Deli Slicers

Foodborne illness outbreaks have been associated with the accumulation of food soils and disease-causing microorganisms on areas of commercial deli slicers that are difficult to clean and sanitize. Slicers should be examined routinely for signs of cracks, chips, scratches, damages, defective seams and missing parts to ensure food safety. Slicers that are defective or damaged should immediately be removed from service and repaired or replaced.

Did you know....?



- The person in charge at a retail food establishment must notify the Health Department immediately and prior to re-opening if there is a fire, an extended electrical or water shut-off, flood, or sewerage back-up.
- Cockroaches are nocturnal and if present in retail food establishments, they may crawl across food preparation surfaces during the night as they search for food. This activity can contaminate food preparation surfaces and equipment which can lead to the potential contamination of food products. Eliminating cockroaches from retail food establishments is crucial in preventing this potential health hazard. Remember, if a cockroach is seen during the day, more are likely present. Establishments should have effective pest management programs in place, which includes using licensed pest control operators.
- Moldy vegetables such as tomatoes, cucumbers and lettuce should be thrown out, not salvaged by cutting the bad portions off.
- The FDA now recommends washing avocados prior to cutting them open. Researchers have released test results from a study where more than 1000 imported and domestic avocado skins were tested for the presence of *Listeria monocytogenes*. The results of the study determined that trace amounts of *Listeria monocytogenes* could be present on the skins.
- Thawing reduced oxygen packaged (ROP) raw fish or seafood in its packaging presents a high risk for *Clostridium botulinum*. Always completely remove the product from its packaging to expose it to oxygen and defrost under refrigeration.
- Raw dough and batter are not safe to eat, even if they do not contain raw eggs. Just tasting a small amount can make you sick with germs such as *E. coli*. Bake all raw dough and batter before consuming.



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: Chris Gross (English) and Nicole Campos (English and Spanish)

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. We do not teach the class required for Risk type 3 facilities.*

HOW TO REGISTER

To register, return the enclosed application to the address listed with the appropriate fee. For more information, please call Carolyn Fisher at 794-4000 extension 4283. Confirmation and directions will be sent upon registering.

What's New On-line at www.vldhealth.org? Check Us Out!

Employee Health Tutorials now available on-line:

New employee health regulations are coming to NJ soon. We highly recommend that you watch the tutorials on our updated website at www.vldhealth.org. Under "Environmental" then "Food Safety" then "Get Certified". The new requirements will be explained in easy to understand terms for both managers and employees. Be prepared for the new regulations! There is an optional test at the end with a printable certificate for both the manager and the foodhandler versions, if you pass.

Dates and Ratings for Restaurant Inspections:

Dates and ratings and number of Risk Factors that were out during the inspections of retail food establishments are now up on the website. Inspection results are updated weekly.

Cold Holding and Handwashing 30 second Informational Clips:

Cold Holding and Handwashing 30 second clips are expected to be available on-line within the month.

Refrigeration Log Charts:

Refrigeration log charts are available on-line for use with single units or multiple units.

.....

Food Allergens Can Be A Matter Of Life Or Death!

According to the US Food and Drug Administration, millions of Americans have allergic reactions to foods each year. The most common food allergens are Peanuts, Tree Nuts, Milk Products, Soy, Wheat, Fish/Seafood and Eggs. They are referred to as the Big 8 Allergens. Although most of the food allergies cause mild or minor symptoms, some can cause severe reactions and may be life threatening.

Reducing the risk of an allergic reaction in Retail Food Establishments is extremely important. All employees should have food allergy knowledge and training. This training should not only consist of knowing what the food allergens are but recognizing if the food items being prepared and served in the food establishment contain or have come in contact with those allergens. Restaurants are encouraged to take customer allergen requests seriously. Never serve or sell food to a customer if an allergen is part of the food item or if an allergen has possibly contaminated that food item by coming in contact with it.

Remember, every food handler can help save a life by simply following these three steps:

- 1) Take customer requests seriously (Speak to the Chef about the allergy and go back to the customer to discuss ways of meeting their needs)
- 2) Check for allergens every time. (Menu ingredients and recipes frequently change or have hidden allergens)
- 3) Avoid Cross Contamination. (use clean hands, equipment and surfaces from start to finish)

For more information and a video on Food Allergies from the FDA go to:
<https://www.fda.gov/Food/IngredientsPackagingLabeling/FoodAllergens/ucm079311.htm#video>

Use your Health Department and Inspectors as resources!

~Ask questions about violations. The Health Department Inspectors can help explain the violations to you, the importance of the violations and assist with offering ideas to eliminate the violations.



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) A handwash sink is required to have all of the following except?
 - a) Hand soap
 - b) Hot running water
 - c) Hand sanitizer
 - d) A trash can for disposal of hand drying towels, if disposable towels are used

- 2) To determine if your chemical sanitizing buckets in the kitchen are of the correct potency, you should:
 - a) Change the sanitizing solution when it appears dirty.
 - b) Keep adding extra sanitizer.
 - c) Change the sanitizer solution every 6 hours.
 - d) Check the sanitizer solution with test strips.

- 3) In a kitchen refrigerator, the following order is an acceptable order to store goods, listed from highest point in the refrigerator to lowest point:
 - a) Ready-to-eat foods, fish, roasts, ground meats, poultry.
 - b) Ready-to-eat foods, ground meat, roasts, fish, poultry.
 - c) Poultry, ground meats, roasts, fish, ready-to-eat foods.
 - d) Ready-to-eat foods, ground meats, roasts, fish, poultry.

- 4) Refrigerated equipment housing food items that require temperature control for safety must be capable of maintaining food temperatures at ___°F and below?
 - a) 50.
 - b) 41.
 - c) 45.
 - d) 55.

- 5) A swollen can of mushrooms (or any other low acid food) is a sign that:
 - a) Too much product was packed into the can and it is safe to eat.
 - b) A potentially deadly bacterial toxin may be present in the food and is unsafe to use.
 - c) The can is old but safe to use.
 - d) The outer surface of the can got wet and caused the can to expand but the food inside of the can is okay.

ANSWERS:

1. C. Hand sanitizers are not required at the handwash sink. Hand sanitizers should never be used instead of handwashing. They only work on clean hands and do not kill Norovirus or Hepatitis A.
2. D. Use chemical testing strips to determine if your chemical sanitizing buckets are of the correct potency. Using too much of a chemical is just as harmful as using too little, so it is important that you use chemical test strips to determine if your sanitizing liquid is in the correct concentration range.
3. A. When storing raw product in the same cooler, items must be stored properly based on their cooking requirements to minimize cross contamination. Items that have a lower minimum cooking temperature should be stored above those that require a higher minimum cooking temperature.
4. B. The internal temperature at which potentially hazardous foods must be stored to prevent rapid bacteria growth is 41°F or lower. This temperature is the lower limit of the Danger Zone. Foods should be stored at temperatures below this minimal threshold to avoid bacteria growth. Foods may be stored at lower temperatures but must not rise above this temperature barrier while in storage.
5. B. A deadly bacterial illness called botulism could be inside the can. Never use swollen cans!