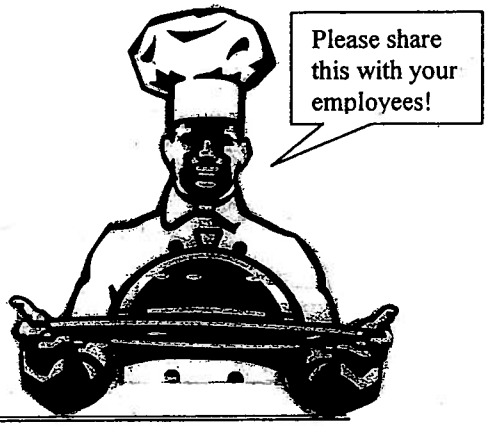
VINELAND'S

FOOD SAFETY NEWSLETTER

February 2007



PRODUCED BY THE VINELAND HEALTH DEPT- May be copied!

What to do if you need help!

If you ever need to contact the Vineland Health Department after hours or on the weekend, please call Cumberland County Communications at **455-6886**. We have an inspector on call at all times. You must contact us if you lose power or water for any reason or if you have a fire or sewage back-up. You may want to call us for other reasons as well, such as an accusation of foodborne illness. We will help you safely get through the incident.

DID YOU KNOW…?

- Under the new State Food Code, retail food establishments may serve **undercooked animal products (meats)** only if the undercooking is either disclosed on the menu or it is ordered that way by the direct consumer, as long as you are not serving a highly susceptible population such as a hospital, nursing home, day care, etc. To serve any **undercooked raw fish,** you must first contact this department to check on the requirements for parasite destruction.

- Your **hands can still be contaminated** enough to make someone ill after washing for 20 seconds, as required, if your hands were highly contaminated to start. Here is another good reason to use disposable gloves when handling ready-to-eat foods! Norovirus is the primary reason that you cannot touch ready to eat foods under the new State law.

- In many countries around the world, **handwash sinks** are available in the **customer dining** area. Some chains in this country are following the trend. Nearby handsinks are really appreciated by customers too, especially if the food is consumed with their fingers.

- A researcher at Texas Tech University recently applied a mixture of four harmless bacteria to ground beef and poultry products and found the combination **reduced the presence of Salmonella and the harmful strain of E. coli by as much as 99.99 %.** The FDA is expected to approve the process. The specially treated meats will carry a label whenever they hit the market. It looks very promising!

- **Salmonella** causes diarrhea, fever, and abdominal cramps. It can be deadly if not treated with antibiotics in time. An estimated 1.4 million cases of Salmonella a year in this country occur along with about 400 deaths. Poultry, eggs, flies, can carry this bacteria. Some people are carriers (without symptoms), thus, handwashing with soap is very important!

- The FDA has declared **sliced tomatoes** to be potentially hazardous, i.e., they can grow disease-causing bacteria, such as Salmonella. This means that sliced tomatoes need be kept cold at 41° F or less in your establishments.

Reminder: Deadline to apply as a contestant for our "Food Safety Madness" is 2/20/2007!

FOOD SAFETY CLASSES AVAILABLE

FOOD SAFETY –PART I (THE BASICS)

February 26th and 27th, 2007 – 6:00 to 9:00 pm (both days)
March 26th and 27th, 2007- 1:00 to 4:00 pm (both days)
April 16th and 17th, 2007- 1:00 to 4:00 pm (both days) in Spanish

This food safety class is highly recommended for anyone directly involved in food preparation! Classes focus on the causes of foodborne illness and how to protect your establishment from the financial disaster and embarrassment associated with an outbreak. After successfully completing this 6-hour course, a certificate will be issued that is good for 3 years. (Instructor: Jeanne Garbarino for all three classes, along with Emma Lopez, Health Educator for the class in Spanish)

HOW TO REGISTER

This course costs only $5.00 per person, a real bargain. Successful completion of this class helps your eligibility for **Vineland's Five Star Award** in Food Safety. This class does not count towards the new training requirement for Risk Type 3 Facilities. To register, return the enclosed application to the address listed. For more information, please call Jeanne Garbarino at *794-4131*. **All courses are held at Cunnigham Park at 1676 N. West Ave in Vineland.** Confirmation and directions will be sent upon registering.

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Date Marking: Protection Against Listeria

Listeria, a common disease-causing bacteria, grows well under refrigeration temperatures. This bacteria actually grows as low as 32 ° F. The only way you can control this organism is by controlling the time you use potentially hazardous foods and keeping the food at 41 F or lower. Once you make a potentially hazardous food or open one that was commercially made, you can safely use it for 7 days if kept at 41° F or less the entire time. (At 45°F, you can only safely use these same foods for 4 days.) We strongly suggest that you mark your food containers with the date that the product must be used or discarded. The symptoms can be extremely serious and life-threatening in pregnant women, infants, immunocompromised and elderly people.

Egg Facts

- Blood spots in egg yolks do not indicate bacterial contamination. Eggs with blood spots are chemically and nutritionally fit to eat.
- The white ropey strands found in the egg white, called "chalazae", are also safe to eat. In fact, the more prominent the chalazae, the fresher the egg!
- The color of the yolk does not indicate nutritional value and varies with the hens' feed.
- A small percentage of eggs contain Salmonella bacteria. Therefore, raw eggs (in the shell or cracked open) must be kept refrigerated to minimize the growth of any bacteria. Pasteurized liquid or pasteurized shell eggs must be used if the egg will not be properly cooked.
- Cooking eggs to at least 145° F will kill the Salmonella bacteria and make the egg safe.
- Bacteria can penetrate the shell of an egg. (So make sure you buy clean eggs!) Egg producers in this country wash the eggs to reduce the outer contamination. A shiny egg shell indicates a coating of harmless mineral oil was applied after washing.

New form- You will want to Read it Now!

This is the new form that will be used throughout New Jersey by Health Inspectors. It is important for you to notice what is on this form, as it will affect your business. The ractices listed here are directly related to causing/preventing foodborne illnesses. Thus, if you do not comply with these aspects, the inspector is directed by the State Health Department to issue a "Conditionally Satisfactory" rating (unless the violation can be corrected immediately, is not major, and is not a repetitive problem). The second page deals with good retail food practices.

FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (fbi). **INTERVENTIONS** are control measures to prevent fbi

Mark "X" in appropriate Box:

IN= In Compliance; OUT= Not in Compliance; NO= Not Observed; NA= Not Applicable; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

	MANAGEMENT & PERSONNEL	IN	OUT			
1	**PIC has knowledge of food safety principles & preventative measures pertaining to this operation.**					
2	**PIC in Risk Level 3 Retail Food Establishments is certified.**					
2	**Ill foodworkers restricted or excluded as required**					
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**			**COS**
3	Handwashing conducted in a timely manner; prior to starting work, after using restroom, touching raw animal foods, smoking, touching nose, face scalp, etc.					
4	Hand washing proper; includes at least 10 seconds of vigorous lathering.					
5	Handwashing facilities are provided in prep areas, convenient, accessible, and unobstructed					
6	Handwashing facilities are provided with warm running water; soap & hand towels.					
7	Direct bare hand contact with exposed, ready-to-eat foods is avoided (3.2(a)2).					
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**NA**	**COS**
8	**All foods from safe sources; dispensed properly; with proper records**					
9	**Shellfish record keeping procedures; storage; proper handling**					
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N.A.**	**COS**
10	Proper separation of raw meats & raw eggs from ready-to-eat foods provided;					
11	No potentials for direct contact, contaminated hands, cutting boards, wiping cloths, utensils, overhead drips or any other potential source.					
12	Toxic substances properly identified, stored and used					
13	Food contact surfaces properly cleaned and sanitized					
14	Manual &/ or Mechanical equipment washing & sanitizing proper					
	PHFs TIME/ TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N.A.**	**COS**
15	**Thermometers provided, readily accessible, accurate, & used as needed; Thin-probed thermocouple provided for monitoring thin foods (ie. meat patties & fish filets)**					
16	**REFRIGERATED PHFS RECEIVED AND MAINTAINED AT 41°F OR BELOW.** ***EXCEPT: MILK, SHELL EGGS & SHELLFISH (45°F)***					
17	SAFE COOKING TEMPERATURES **(Internal temperatures for raw animal foods for 15 sec)** ***Except: PHFs may be served raw or undercooked if prepared for individual service & per consumer request.*** 145°F: **for Fish, Meat, Pork, Game Animals; & Eggs for individual service;** 155°F: **for Ground Meat / Fish; & Injected Meats; Pooled eggs; or** 165°F: **for Poultry; Stuffed fish/ meat/ or pasta; Stuffing containing fish/ meat/ or poultry; or raw PHFs cooked in a microwave.**					
18	Shell eggs used only in foods heated to **"Safe Cooking Temperatures"** *Except: Eggs prepared for individual service may be served raw or undercooked if requested by the consumer*					
19	**Pasteurized eggs substituted in raw or undercooked egg-containing foods such as Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc**					
20	**COOLING** PHFs rapidly cooled From **135°F to 41°F** within 6 hours; From **135°F to 70°F** within 2 hours; & From **70°F to "41°F** within the next 4 hours;					
21	**REHEATING** PHFs Rapidly reheated in proper facilities to **165°F or above within 2 hours** *Exception: Commercially processed PHFs heated to **135°F or above** prior to hot holding*					
22	**PHFs Hot Held at 135°F or above in appropriate equipment**					
23	**TIME AS A PUBLIC HEALTH CONTROL: PRIOR HEALTH DEPT APPROVAL; WRITTEN PROCEDURES AVAILABLE; TIME MARKED; & PRODUCT DISCARDED AFTER 4 HOURS**					

TEST YOUR FOOD SAFETY KNOWLEDGE!

What comes to mind when you think of a "safe" kitchen? Clean floors? Spotless counters? They can help, but a truly "safe" kitchen is one that relies on more than just looks. It also depends on safe food handling practices. Let's see how well you do!

1) If you are going to make a product such as tiramisu, Caesar salad dressing, meringue, béarnaise sauce, crabmeat stuffing or a mousse, what kind of eggs must you use?
   a) Raw whole shell eggs
   b) Liquid pasteurized eggs or "Davidson's" pasteurized whole shell eggs
   c) No eggs are allowed in these products at all.

2) How often must soft serve-machines be cleaned and sanitized, unless otherwise specified by the manufacturer?
   a) Every day
   b) Twice a week
   c) Once a week

3) What does the inside color of a cooking hamburger tell you?
   a. If the hamburger is cooked long enough/hot enough
   b. The quality of the meat
   c. Nothing

4) Which is better: a plastic or wooden cutting board?
   a) Plastic
   b) Wood
   c) Both about the same

5) What is the best method of controlling flies inside a retail food establishment?
   a. Screening, air curtains, sodium vapor lights, and ultraviolet light traps
   b. Pesticides
   c. Fly swatters

ANSWERS:

1. b. – These foods are not cooked hot enough to kill any Salmonella that may be present in raw eggs. Pasteurized eggs are the only safe alternative allowed. If you can make these products without eggs, it is perfectly acceptable, but it is not required.
2. a. Soft-serve machines must be cleaned and sanitized daily unless they are the "pasteurizing" type of machine according to the FDA and State Health Dept. Pasteurizing machines can be cleaned and sanitized once every 14 days.
3. c. Unfortunately, the interior color of a hamburger is not an indication of the temperature. Some hamburger will turn brown at 130 F, which will allow e. coli bacteria to survive, if present. The only sure way to know if you are serving a safe hamburger is to take the internal temperature with a thin-probe thermometer and make sure it reaches at least 155 F for 15 seconds.
4. c. Both are safe to use if cleaned properly with a scrub brush. Wooden ones, however, are kinder to knives.
5. a. It is best to keep the flies out in the first place. Screening, air curtains and positive air pressure will discourage flies from entering the building. Use of sodium vapor lights outside will not attract flies like other types of light. Keeping your dumpsters clean and away from your entrances will also help. Ultraviolet light sticky traps placed near entrances will help to catch the flies before they get too far. Fly swatters can be used with caution. However, pesticides, even over the counter products, cannot be used in a retail food establishment except by a licensed Pest Control Applicator.