

VINELAND'S

FOOD SAFETY NEWSLETTER

February 2011

Produced by the Vineland Health Department- May be copied!



Flying Insect Control



Controlling flying insects in your establishment is a necessary part of your operation. Here are some tips to make it easier:

- ☺ **Install light traps at 5 feet height** or less if your main intent is removing as many as you can from the building. Don't install light traps in brightly lit areas.
- ☺ Have your Pest Control Operator **identify the insects** inside the trap once a month. This will help him determine where they are breeding and what needs to be abated, what pheromones to use in the trap to increase your capture, and what pesticide to use, if any. Getting rid of the breeding area may greatly reduce your need for pesticides.
- ☺ **Change the bulbs** in your light trap at least once a year. They lose their effectiveness after a while.
- ☺ Replace your outside mercury lights with **sodium vapor lights**. Sodium vapor lights won't attract flying insects like the mercury ones.

For more information go to: <http://www.actroninc.com/flash/index.html>

Inspection reports are coming to our website at the end of 2011. Everyone's reports from 2011 will be available to the public on-line.

Did you know...?



- An establishment that has trained foodhandlers and certified managers may qualify for **insurance discounts**.
- Food contact surfaces and utensils must be allowed to **air dry** in order to give the sanitizer time to finish killing bacteria.
- There are over **600 seafood parasites**. People who eat raw or undercooked seafood may be at risk, unless these parasites are destroyed by freezing the product at -31° F for 15 hours or -4° F for 7 days. Documentation is required by whoever does the freezing.
- All imported foods must have **labeling in English**, per Federal regulations.
- **Fresh ackees, fruits** from the Caribbean, are not allowed to be imported into the United States. Their skin and seeds contain toxins. Only canned ackees can be sold or used in the United States.
- **A cloudy egg white** indicates the egg is fresh. The older it gets, the clearer the egg white becomes. Pink or iridescent egg whites indicate spoilage and need to be discarded. There is no way to see if the egg contains Salmonella bacteria.



Food Safety Training Available!

What are you waiting for?

Vineland Health Department:

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 by January 2, 2011.

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

Instructors: Jeanne Garbarino (English) and Emma Lopez (for Spanish class only)

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

Cost: \$ 15.00 for each person or 3 persons from the same establishment for \$30

Location: Vineland- Please see enclosed schedule as there are 2 locations.

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 new 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 <http://www.vldhealth.org/EnvironmentalService.htm#retailfood>*

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.

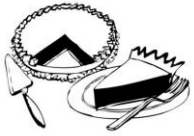
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**New law coming in 2012! Are you ready
for 41?**

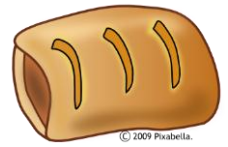
On January 2, 2012, all refrigerators in retail food establishments must be able to hold their potentially hazardous foods at a maximum of 41° F. Some refrigerators are not going to make the grade and will need to be replaced. Start checking your foods now to see if you can comply. The current requirement is 45° F. This is a risk factor.

The lower temperature is a result of Listeria, bacteria that grows well under refrigeration temperatures. Listeria bacteria are extremely common in the environment. Outbreaks of Listeria are common in lunchmeats, unpasteurized milk and cheeses, hot dogs, raw meats and vegetables. Pregnant women are particularly susceptible to Listeria as it may cause a miscarriage.

Onset time is 3 to 70 days after consuming a contaminated food. Symptoms include fever, diarrhea, vomiting, and intense headache.



Date Marking- Understanding the Requirement



What is date marking and how is it used? Date marking is a way to ensure that food is still safe to use. It is also the law. Date marking is an identification system for ready-to-eat food, held for more than 24 hours, so you know how old it is. The system identifies when the food is to be discarded.

How do I know if a food needs to be date marked? If you answer “yes” to all 5 of these questions, then the food must be date marked.

1. Does the food require refrigeration?
2. If commercially packaged, has the original package been opened?
3. Is the food ready to eat? Could this food be eaten right now? Examples include cold cooked beef and cold pizza.
4. Is the food potentially hazardous? Will it grow disease-causing bacteria if left unrefrigerated? (If you are not sure, call the Health Department.)
5. Will the food be in the establishment for more than 24 hours? This counts even if the food is, or will be, mixed with something else to create a new product.

When to discard? If the refrigerator temperature is a maximum of 41° F, discard within 7 days. If the refrigerator temperature is between 41° and 45° F, discard within 4 days. The day you open the package or prepare the food is Day 1.

If the food has an expiration date on it, isn't that the same as a date mark? No, the expiration date indicates the manufacturer's guarantee of quality. Your addition of a date mark will ensure the food's safety. The date marked by the food establishment may not exceed the use-by date.

Does an establishment that goes through food very fast need to date mark? Any food not used or discarded within 24 hours must provide a date mark on the item.

What if you freeze the food? Freezing food “stops” the date marking clock, but does not reset it. So, if a food is stored at 41° F for 2 days and then frozen, it can still be used for 5 more days when it begins to thaw. The freezing date and the thawing date need to be put on the container along with the new discard date.

What if I mix the food with something else? When foods are mixed together, the date of the oldest food item becomes the new discard date.

Are there any exceptions? Yes! The following foods do not require date marking:

- Deli salads such as seafood, chicken or pasta manufactured at a commercial plant.
- Hard cheeses such as Cheddar, Gruyere, Parmesan, Reggiano, and Romano
- Semi-soft cheeses such as edam, blue, gorgonzola, gouda and Monterey jack
- Cultured dairy products such as yogurt, sour cream and buttermilk
- Preserved fish products such as pickled herring and dried or salted cod
- Shelf stable dried sausages such as pepperoni and salami or salt-cured products like prosciutto that are not labeled “Keep Refrigerated”
- Commercial acidified dressings such as mayonnaise and Thousand Island. Follow the manufacturers' expiration dates instead.
- Uncut portions of processed cured meats still fully packaged in cellulose





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) How long can you safely use fresh shell eggs, if refrigerated the entire time?
 - a) 2 weeks after being packed (Date of packing is on the end of the carton in a numerical form. January 1 is 001 and December 31 is 365.)
 - b) Up to the expiration date on the carton, which is 30 days after packing
 - c) Up to 4 to 5 weeks beyond the date they were packed.
 - d) Up to 4 weeks beyond the expiration date on the end of the carton.
- 2) What must you do when thawing any vacuum packed fish or seafood?
 - a) Thaw at room temperature for 6 hours
 - b) Thaw under refrigeration as is
 - c) Slit package open and then thaw under refrigeration
- 3) Is it safe to place fresh mushrooms in a sealed bag?
 - a) Yes
 - b) No
- 4) How long must a food handler lather their hands with soap when washing them?
 - a) 5 seconds
 - b) 10 seconds
 - c) 20 seconds
- 5) What symptoms would warrant a food handler being sent home or to do a job away from food or food contact surfaces?
 - a) Vomiting and/or diarrhea
 - b) Jaundice (yellowing of the eyes and skin)
 - c) Sore throat with fever
 - d) All of the above

ANSWERS:

1. c. Eggs can be safely consumed up to 4 to 5 weeks beyond the packing date as long as they were refrigerated the entire time.
2. c. If you don't slit the package open and expose the product to oxygen, it is possible to grow potentially deadly bacteria called botulism, even under refrigeration temperatures. Botulism bacteria produce a toxin that won't be destroyed by normal cooking.
3. b. Never seal fresh mushrooms in a sealed bag. Mushrooms "breathe" a lot and require oxygen to keep them safe. If they use up all of the oxygen in the bag, they will turn anaerobic and be quite capable of growing botulism bacteria and toxins. All packaged mushrooms are required to have 2 holes in the covering to allow for oxygen exchange. Check your mushrooms for those holes!
4. b. The total process must take at least 20 seconds. The lathering with soap must take at least 10 seconds. The friction and the soap help to loosen germs so they can be rinsed away. Anti-bacterial soap is not necessary.
5. d. Any of these symptoms could indicate the presence of an illness that can be passed on to customers or other employees. Jaundice may be a symptom of hepatitis A. Strep throat can be passed on via food. If you serve a highly susceptible population, send the employee home.