Vineland's Food Safety Newsletter

February 2018

Produced by the Vineland Health Department- May be copied!

Is Moldy bread safe to eat?

There are often debates about the safety of moldy bread. Some are tempted to discard the fuzzy bits and save the rest, saying it's just like Penicillin. Food safety experts strongly disagree. As bread is a soft food, the mold roots can easily penetrate deeper into the food. These roots are invisible to the naked eye, but can cause allergic and respiratory problems. Bread is cheap. Don't take a chance! This also applies to any soft foods with mold, such as soft fruits, lunch meats or jams. For more information go to: http://www.npr.org/sections/thesalt/2017/04/21/523647669/is-it-safe-to-eat-moldy-bread

Did you know…?

- Refrigeration log charts are now available on our website for use with a single unit at a time or for use with multiple units at http://vldhealth.net/foodSafetyEducation.cfm. We highly recommend you start using them!

- Sanitizer test strips expire! Check the dispenser to find the expiration date (usually above the color bars). If your dispenser does not have a date, it is over 6 years old and is no longer accurate. They only stay accurate for 2 years.

- When selecting a new refrigerator that will hold potentially hazardous foods, read the data plate and keep in mind where this new unit will be stored. If it is NSF 7 approved, Type 1 is intended for use in a maximum ambient temperature of 75°F. Type II is intended for use where the ambient temperature does not exceed 80° F. Display refrigerators tested for use in ambient temperatures not exceeding 86°F will have a label indicating such. If not approved by NSF 7, ask the manufacturer or read the specs! This is very important to know if you will be using the unit in a hot kitchen!

- 12" x 18" colorful "Choke" posters are now available at our office for no cost. If you need one, please come to our office and ask for one. One per facility.

- In the U.S., the primary cause of Hepatitis E is from eating contaminated food. Sources are pork, deer, game, rabbits, produce and shellfish. Rabbit Hep E infects pigs, monkeys and humans. Cooking to well done will kill the virus. Hep E virus will survive at least 10 years being frozen.

- Flour has the potential to contain pathogens like E.coli. Thus, allowing children to play with dough balls is a risky operation. Heat-treated flour and pasteurized eggs, if eggs are in the dough, would reduce the risk. Handwashing afterwards is still recommended.

- Quaternary ammonia test strips must match the formula and are not necessarily universal. If you use a quat product that sets the range at 200 ppm only, you need QT10 strips. If you use a quat product that sets the range at 150-400 ppm, you need QT40 strips. QAC tests both types.

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 Nicole Campos (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. 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" 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.net. Under "Environmental" then "Food". 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.

Foodborne injury of concern

In 2012, a man in New Jersey was seriously injured from ingesting one sip of beer drawn from a tap at a southern NJ restaurant. The beer contained a caustic chemical left inside the lines from cleaning and severely burned the man's mouth, esophagus, and stomach. He continues to have medical consequences to this day. (He was recently awarded $750,000 by a jury.) Testing the beer with a pH strip after the cleaning would have prevented this serious injury. Test strips cost about 15 cents each. Do you test your lines after cleaning? We highly recommend it.

Do You Really Have Control? (active managerial control?)

(excerpted from Fairfax County, Virginia's 2014 newsletter)

For many years, the food establishment inspection process has centered on the inspector citing violations and the operator correcting the violations while the inspector was still on-site. Repeat violations are handled through follow-up inspections and other enforcement actions. This type of inspection and enforcement system emphasizes reaction to the inspector rather than prevention of the violation. Operators usually correct a critical violation right away, but often do not put the necessary preventive procedures in place to keep the violation from happening again.

A food safety system that focuses on preventing a food safety risk (rather than reacting to an inspector), is called "Active Managerial Control". We strongly encourage all of our food facility managers and owners to use this system.

The recognized foodborne illness risk factors are:

1. Unsafe food sources
2. Time and Temperature abuse
3. Inadequate cooking temperatures
4. Contaminated food contact surfaces
5. Poor personal hygiene

There are four key components to Active Managerial Control.

- **Policies** (preferably written) that set expectations for employees. The policy for proper cold holding, for example, might be that all potentially hazardous foods will be kept at or below 41° F and that all refrigerators have an ambient air temperature of 39° F or less.
- **Training.** All staff should be trained on the policies. The person in charge should not be the only person who is aware of and responsible for following the policies.
- **Monitoring** (a method for verifying that employees follow the specific policies) A temperatture log for checking temperatures of potentially hazardous foods throughout the day is one means of monitoring a cold holding policy, for example.
- **Corrective Actions** (what to do if the verification shows that a policy isn't being met) The corrective action should be part of the policy statement. For example, does the cold holding policy tell staff what to do if the food is out of temperature on the log sheet?

Please ask yourself, in your food establishment, what degree of control do you have over the foodborne illness risk factors? With Active Managerial Control in place, you become the inspector on a daily basis and ensure that you are serving safe, quality food to your customers.

Food Safety Reminders

- Wash hands often!
- Don't handle ready to eat foods with bare hands.
- Food must come from an approved source.
- Cook foods to proper temperatures.
- Use a food thermometer!
- Keep hot foods HOT- 135° F or above.
- Keep cold foods COLD- 41°F or below.
- Keep foods out of the ***Danger Zone*** (between 41° and 135°F)
- Wash, rinse and sanitize food contact surfaces regularly.
- Again, wash hands often!!

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. When cleaning a food processing room with a spray hose system, such as a meat cutting room, which do you clean first? The floor or the equipment?
   a) The floor
   b) The food processing equipment
   c) Either, it does not matter

2) If you store cotton-based wiping cloths in a bucket of sanitizer solution containing quaternary ammonia, how often do you need to check the concentration of the solution?
   a) 1 hour
   b) 2 hours
   c) 3 hours
   d) 4 hours

3) What should you do if the sanitizer solution from your automatic dispenser measures below the minimum required concentration by the manufacturer?
   a) Call the company who supplied the dispenser and request for them to adjust it.
   b) Add additional sanitizer manually until it is fixed, checking the concentration of the final solution.
   c) Call the company and continue to use the solution as is.
   d) A and B

4) What should you do if a refrigerator is warmer than 41°F and it contains potentially hazardous foods?
   a) Call the repair company and leave the food inside until he arrives.
   b) Check the temperature of the food items inside, choosing those foods that were there a while.
   c) If food is above 41° for less than 4 hours, rapidly cool to 41° within the remaining time period. Otherwise, discard the food.
   d) Both B and C.

5) If you remodel your kitchen, what must you do?
   a) Submit plans to the Health Department prior to starting the project. They must approve them.
   b) Submit plans to the Health Department after the project is completed. They must approve them.
   c) Submit plans only if the inspector requires them.
   d) No action required.

ANSWERS:

1. A. Using a spray hose cleaning and sanitizing system will splash bacteria and other contaminants. If you clean the equipment first, it will become re-contaminated from splash from the floor. Always clean floors first!
2. B. Cotton binds with quaternary ammonia and causes the concentration in the solution to deplete. Check every 2 hours to be sure the level is at the concentration required by the manufacturer. Microfiber cloths don't bind quat much at all. FYI: You can't squeeze out the quat once bound to the cloth.
3. D. You must keep the concentration at the required range at all times. Below the minimum could result in not reducing the level of microorganisms on the food contact surfaces. Adding additional chemical manually is the only way you can accomplish that.
4. D. While you should arrange for repair, addressing the food inside right away is crucial! Never leave potentially hazardous food stored inside a warm refrigerator. It must be relocated and rapidly cooled or discarded for safety reasons, depending on the time spent at warm temperatures..
5. A. By State law, you must submit plans and have them approved prior to starting the remodeling.