



VINELAND'S

SAFETY NEWSLETTER

February 2021

www.vldhealth.org

Produced by the Vineland Health Department- May be copied!



KEEP THOSE SHELLSTOCK TAGS!

Restaurants that cook and/or serve raw molluscan shellfish such as oysters, clams and mussels, are required by NJAC 8:24 to keep their shellstock tags. These tags provide valuable information regarding harvesting locations that would be needed in the event of a traceback investigation. All of the information on the tags help to assure public safety. The shellstock tags identify the waters where the shellfish came from, when they were harvested, by whom and who distributed them. If the waters where harvesting took place were to become contaminated, the shellstock from those waters might contain harmful bacteria or viruses that could lead to foodborne illnesses. The shellstock tags must be kept with their original container until the container is empty. Once emptied, the food service operator is required to write the date on the tag. The tag must then be kept in chronological order for 90 days.



Did you know...?

- Improper cooling of potentially hazardous foods (also known as TTS time/temperature control for safety foods) is a leading cause of foodborne illness and is often an overlooked food safety step. Foods that cool too slowly can result in the rapid multiplication of disease causing bacteria and toxins. Improper reheating or the presence of heat resistant toxins can result in a foodborne illness.
- Separate, Don't Cross Contaminate. Even after you've cleaned your hands and surfaces thoroughly, raw meat, poultry, seafood, and eggs can still spread illness-causing bacteria to ready-to-eat foods.
- Potentially hazardous foods that require cold holding must be maintained at 41°F or less at all times. Bacteria grow best between 41°F and 135°F.
- Inspection information for retail food establishments can be found on the website.
- Employee Health and Hygiene Manuals and Food Handler's Manuals in English and Spanish are available at the Vineland Health Department for no cost.
- Carmine, a common red food dye that has been used for red Skittles, is made from boiled cochineal beetles.



Food Safety Training Courses!

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: Carolyn Fisher (English) Emma Lopez and Karla Rivera (Spanish)

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

Cost: \$25.00 for each person.

Location: Vineland City Hall, 4th Floor Conference Room

Dates: To Be Determined. *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

Due to COVID restrictions, all classes have been postponed at this time. To be placed on a waiting list, please email Carolyn Fisher at cfisher@vinelandcity.org. Include in the email the names of the persons wanting to be added to the waiting list, their email addresses and phone numbers, the establishment they are affiliated with and if they need a Spanish or an English class. Once class dates have been determined, persons on the waiting list will be contacted.

Helpful Links for Nationally Accredited

Risk Type 3 (high risk) establishments are required by NJAC 8:24 – 2.1 to have at least one person in charge who is certified as a food protection manager through an accredited certifying program that is recognized by the Conference for Food Protection. Three of the State approved programs are listed below. Exams must all be proctored.

***Serv-Safe-** www.servsafe.com

***Thompson Prometric-** www.prometric.com/foodsafety/default.htm

***National Registry-** www.nrfsp.com

There are many private companies and organizations that administer these approved food safety programs. The list of companies and organizations below is just a partial list and is provided for your convenience, the Vineland Health Department does not have any affiliations to them and are not endorsing them.

- 1) **Paster Training, Inc.-** 1-866-394-1776; www.PasterTraining.com
- 2) **Premier Food Safety-** 1-800-676-3121; www.premierfoodsafety.com
- 3) **FSS Consultants-** 908-782-0637; www.fssconsultants.org
- 4) **Language Directions-** 973-228-8848; www.languagedirections.com
- 5) **American Food Safety Institute-** 1-800-723-3873; www.americanfoodsafety.com
- 6) **The Rutgers University NJAES Office of Continuing Professional Education-** www.cpe.rutgers.edu/servsafe
- 7) **Dineassured –** 770-733-0456; www.dineassured.com
- 8) **LEAD Consultancy, LLC –** www.leadconsultancyllc.com



THUMBS UP!



To the following Five Star Award recipients. These retail food establishments have gone above and beyond in food safety during the 2020 calendar year. Each establishment will receive a certificate and a decal to display.

Community Medical Day Care (423 W. Landis Ave.)

D'Ippolito School (1578 N. Valley Ave.)

Dominick Pilla Middle School (3133 S. Lincoln Ave.)

Giovanni's Deli (1102 N. East Ave.)

Joe's Poultry (440 S. Delsea Dr.)

Lucas Pizza (3849 S. Delsea Dr.)

Marie Durand School – (371 W. Forest Grove Rd.)

Olive Garden - (3880 S. Delsea Dr.)

Outlaw's Burger Barn & Creamery – (1370 S. Main Rd.)

Pinelands Learning Center – (520 N. 4th St.)

Rossi School - (2572 Palermo Ave.)

Subway - (1070 W. Landis Ave.)

Thomas Wallace School- (688 N. Mill Rd.)

Vineland High South – (2880 E. Chestnut Ave.)

Winslow School – (1335 Magnolia Rd.)

Baker Place – (685 S. Brewster Rd.)

Crust N Krums Bakery - (1370 S. Main Rd. Unit 4)

Encompass Health Corporation - (1237 W. Sherman Ave.)

Hampton Inn – (2134 W. Landis Ave.)

Lincoln Specialty Care- (1640 S. Lincoln Ave.)

Mennies School – (361 E. Grant Ave.)

Pizza Hut – (301 S. Main Rd.)

Serra's Sausage - (100 W. Park Ave.)

The Courtyard School - (1270 S. East Ave.)

Active Day – (2695 S. Lincoln Ave.)

CHICK-FIL-A – (3849 S. Delsea Dr.)

Creative Achievement- (1667 E. Landis Ave.)

Dane Barse School - (240 S. Orchard Rd.)

Matias Grocery and Deli - (511 E. Landis Ave.)

Memorial School – (424 S. Main Rd.)

WAWA #926 - (610 S. Brewster Rd.)

WAWA #999 - (61 S. Main Rd.)

Petway School - (1115 S. Lincoln Ave.)

Serene Custard - (2336 N. West Blvd.)

Jim Main's Bakery – (343 S. Delsea Dr.)

Tri-County HEAD START III – (116 W Elmer St.)

Wawa #924 - (2802 S. Delsea Dr.)

???? Interested in receiving a 2021 5 Star Award ????

Visit our website at www.vldhealth.org

***Please note: Restaurants that were closed in 2020 due to the COVID-19 pandemic, did not receive an inspection and therefore did not qualify for the five star in 2020.**

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 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) Although gloves are recommended, bare hand contact with ready to eat foods is allowed if hands are properly washed immediately prior to the contact:
 - a) True
 - b) False
- 2) If used with TCS (time/temperature control for safety) foods throughout the day, how often should food contact utensils and equipment be cleaned?
 - a) At least every hour
 - b) At least every 2 hours
 - c) At least every 4 hours
 - d) At least once a day
- 3) The third step of properly washing a food contact surface is:
 - a) Wash
 - b) Rinse
 - c) Sanitize
 - d) Air Dry
- 4) Which of the following items listed below is being properly stored in the refrigerator?
 - a) Pineapple below raw chicken
 - b) Butter above shellfish
 - c) Shellfish above fruit
 - d) Milk below ground beef
- 5) Potentially hazardous foods must be cooled from 140°F to 70°F in two hours and from 70°F to 40°F in how many hours?
 - a) 1 hour
 - b) 2 hours
 - c) 3 hours
 - d) 4 hours

ANSWERS:

1. B. False. Bare hand contact with ready to eat foods is not allowed.
2. C. Food contact surfaces must be cleaned at least every 4 hours. If contamination has occurred, washing should be done sooner.
3. C. Sanitize is the third step of properly washing a food contact surface. The four steps of properly washing a food contact surface are wash, rinse, sanitize, and air dry.
4. B. Butter stored above shellfish is the item being stored correctly in the refrigerator. It is important that all potentially hazardous foods be stored in a manner in which the most hazardous food (highest cooking temperature) is stored below the least hazardous food (lower cooking temperature).
5. D -Potentially hazardous food must be cooled from 140°F to 70°F in two hours and from 70°F to 40°F in four hours. This reduces the risk of food borne illness tremendously.

COVID- 19
Executive Orders and
Directives are constantly
changing.
www.vldhealth.org
Log onto the Vineland Health
Departments webpage for
updated Guidance, Prevention
and County Case Data