



VINELAND'S

Food SAFETY NEWSLETTER

March 2022

www.vldhealth.org

Produced by the Vineland Health Department- feel free to make copies!



Bag Up Vineland!

New regulations are coming through and the City of Vineland Health Department is here to keep you in the loop! New Jersey has banned all stores and food service businesses from serving plastic bags to customers. Grocery stores larger than 2,500 square feet are also banned from serving paper bags to customers. Polystyrene foam for take out is included in this ban. In order to reduce litter, this new regulation will be effective **May 4, 2022**. It may be wise to recommend customers bring reusable bags with them!



What is an acceptable reusable carryout bag?

- ☐ A washable fabric such as nylon, hemp product, cloth, etc.
- ☐ Bags with stitched handles (not glued on)
- ☐ Designed and constructed to have multiple uses
- ☐ Has the capacity to withstand multiple washes, durable
- ☐ Able to be used a minimum of 125 times



For additional information, please visit www.BagUpNJ.com (scan the QR code on the bag). Additionally, please remember to only provide plastic straws to customers upon request as NJ Law mandated this regulation on November 2, 2021.

New Food Cottage Law: The new regulation does not permit food items that are potentially hazardous to be sold from homes, only baked goods which include bread, biscuits, cakes, pastries, cookies, dried fruit, fruit jam, and etc. Prior approvals and licensing From the NJ Department of Health (609) 826-4935 x22) is required.

Did you know...?

- The most frequent cause of fires in a restaurant can be traced to greasy hood and vent systems! To reduce this risk, make sure to clean all cooking hoods and ventilation systems after the completion of each business day.
- Fresh fruits and vegetables interact with billions of germs and chemicals before making it to you. Washing them before serving is very crucial.
- Inspection information for retail food establishments can be found on our 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.
- **Be on the lookout!** Health Inspectors are giving out magnets to aid restaurants in knowing what to do when there are power outages! Ask an inspector for one.

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) and Karla Rivera (Spanish)

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

Cost: \$25.00 for each person.

Location: City of Vineland Public Library (1058 E Landis Ave, Vineland, NJ 08360)

Dates: Upcoming in May. *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 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.

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Helpful Links For Nationally Accredited Programs

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

How Long is Too Long?

When food items are placed in the refrigerator or in the freezer at the correct temperatures, there are still limits on how long food items can be safely stored at the facility.

- ➔ In the freezer, foods will indefinitely stay safe, but the quality/ taste of the food may be affected.
- ➔ In a refrigeration unit, The City of Vineland Code Chapter 148 prohibits certain food items from being stored at the facility for more than 7 days!

What Foods Are Required to Have a 7 Day Discard Date?

Certain food items require a date of expiration. For example, you can not serve cooked macaroni salad that's been in your refrigerator for a month to a customer! If you have a food item that can be applied to the statements below, it needs a date of discard:

- ☐ Is the food potentially hazardous? Does it require refrigeration for safety?
- ☐ If it's commercially packaged, has the original package been opened?
- ☐ Is the food ready to eat? Can the food be eaten right now? (example: cold cooked chicken, cold pizza)
- ☐ Will the food be in the establishment for more than 24 hours?

Why Do We Discard These Foods After 7 Days?

The Center of Disease Control and Prevention (CDC) lists 'Listeria' as the third leading cause of death from foodborne illness/ food poisoning in the United States with 1,600 people getting sick each year and 260 deaths. Date marking is used as a means to control the growth of these bacteria. Occasionally, these bacteria can find its way into our food system. It has the ability to grow at refrigeration temperatures. However, when date marking is done correctly, foods will be discarded before the bacteria reproduces to levels that can cause a foodborne illness.

In January 26, 2021, the CDC reported 12 individuals who became infected with the outbreak strain of Listeria Monocytogenes in 4 states. All 12 of the patients were hospitalized and one death was reported. After investigations, the source of the cause was linked to deli meats. Although it may seem minute, in order to prevent customers from becoming potentially poisoned by listeria, it is important to keep on top of date marking for all required food items.

How to Keep Track!

All required food items shall be marked with a date of discard. Day one shall be counted as the day the food item is prepped and 6 days shall be added. In the end, a total of 7 days shall be marked. It may be a good idea to keep a calendar nearby so employees can keep track of the days. Date marking can be documented on sticky notes, dry erase boards, or on a calendar. There are endless tools that can help!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Date of Prep						Date of Discard
Day 1 27	Day 2 28	Day 3 1	Day 4 2	Day 5 3	Day 6 4	Day 7 5

5 Star Award!

Congratulations to the following Five Star Award recipients. These retail food establishments have gone above and beyond in food safety during the 2021 calendar year. Each establishment will receive a certificate and a decal to display.

Active Day (2695 S. Lincoln Ave.)

Chick-Fil-A (3849 S. Delsea Dr.)

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

Creative Achievement (1667 E. Landis Ave.)

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

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

Dominick's Pizza (1769 S Lincoln Ave.)

Encompass Health Corporation (1237 W. Sherman Ave.)

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

Hampton Inn (2134 W. Landis Ave.)

Inspira Life (2445 Delsea Dr.)

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

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

Johnson's Pizza Queen (1383 S Main Rd.)

Johnstone School (165 Brewster Rd.)

Lincoln Specialty Care (1640 S. Lincoln Ave.)

Memorial School (424 S. Main Rd.)

Petway School (1115 S. Lincoln Ave.)

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

Pizza Hut (301 S. Main Rd.)

Sabater School (301 S East Blvd.)

Serene Custard (2336 N. West Blvd.)

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

Taqueria La Tejana (520 E Landis Ave.)

The Courtyard School (1270 S. East Ave.)

Thomas Wallace School (688 N. Mill Rd.)

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

YMCA Daycare (2259 E Landis Ave.)

Vineland High North (3010 E. Chestnut Ave.)

Vineland High South (2880 E. Chestnut Ave.)

WAWA #924 (2802 S. Delsea Dr.)

WAWA #926 (610 S. Brewster Rd.)

WAWA #999 (61 S. Main Rd.)

Winslow School (1335 Magnolia Rd.)

******* Interested in receiving a 2022 5 Star Award *******

Visit our website at www.vldhealth.org

Use your Health Department and Inspectors as resources!

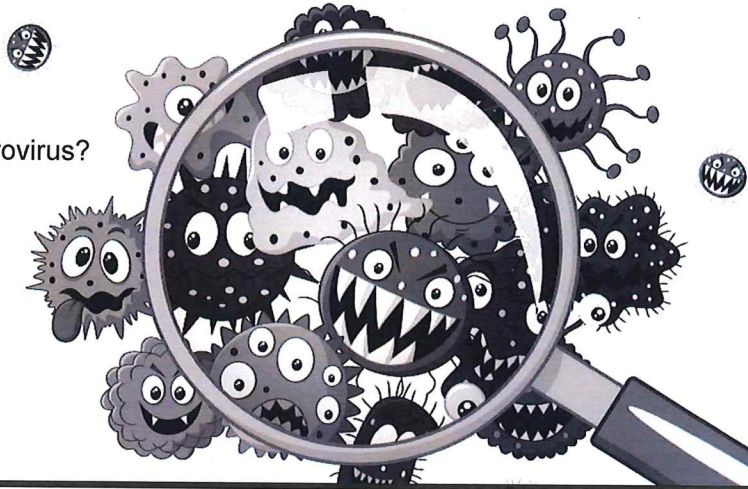
~Ask questions about violations. The Health Department Inspectors can help explain the violations to you, the importance of the violations and assist with offering ideas to eliminate violations.



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) When working with food items and handling dirty utensils, it is very important to wash your hands in between tasks. It is okay to wash your gloves too and put them on again.
 - a) True
 - b) False
- 2) What temperature do you reheat refrigerated meatloaf that was cooked last night?
 - a) 155F
 - b) 140F
 - c) 135F
 - d) 165F
- 3) 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 on the food and it 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't expand but the food inside of the can is okay
- 4) 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) 4 hours
 - c) 2 hours
 - d) 3 hours
- 5) What is the best disinfectant to kill Norovirus?
 - a) Bleach
 - b) Quaternary Ammonia
 - c) Phenols
 - d) All of the Above



ANSWERS:

1. B. False. When changing tasks, hands shall be washed AND new gloves shall be worn. Gloves can not be rewashed!
2. D. Food items shall be reheated to 165F.
3. B. Clostridium botulinum is a bacteria that will make a deadly toxin under the right conditions especially in a reduced oxygen environment like a sealed can.
4. C. Cotton binds with quaternary ammonium 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.
5. A. 1,000 ppm is recommended for general disinfection. 5,000 ppm is recommended for highly soiled areas such as where someone just vomited. Quats and phenols are not very effective.