

VINELAND'S Food Safety Newsletter

June 2024

www.vldhealth.org

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



Do You Have an Emergency Plan?

What's your plan to protect your food supply in an emergency? Whenever food safety is compromised by an imminent health hazard, cease food operations and call The City of Vineland Health Department at 856-794-4131 for guidance or contact us afterhours at 856-691-4111.

! Tips for Common Emergencies !

Sewage Backup

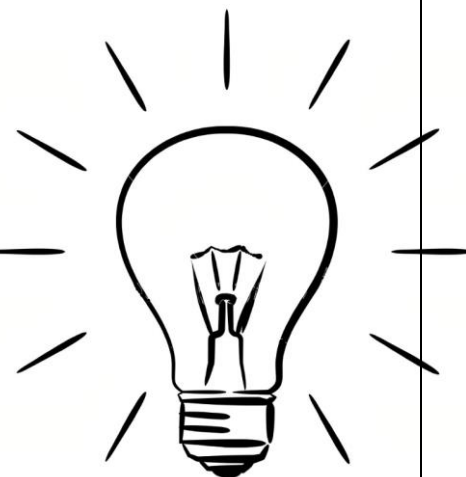
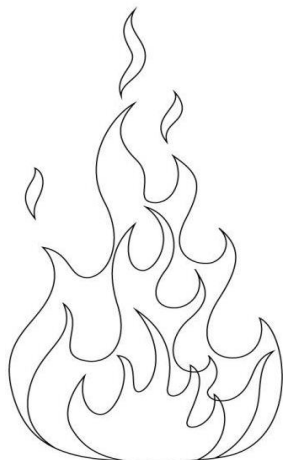
- ◆ Discard any food and packaging material that is in contact with sewage.
- ◆ Stop using equipment that is in contact with sewage.
 - ◆ Call service company.
- ◆ Before use, clean and disinfect all equipment, utensils and surfaces with an EPA registered disinfectant.
- ◆ Clean and disinfect all food contact surfaces. Follow-up with a rinse and re-sanitize.
- ◆ Restrict foot traffic from the affected area.

Power Outage

- ◆ Note date and time of the power outage.
- ◆ Monitor and record temperatures. Discard any potentially hazardous food that has been in the Danger Zone (between 41°F - 135°F) for more than 4 hours.
 - ◆ Keep refrigerator doors closed.
- ◆ Prevent customers from opening any display case doors.
- ◆ DO NOT place hot food into refrigerators.
- ◆ Move any food that can't maintain a safe temperature to walk-in coolers, freezers, or reefer trucks.

Fire

- ◆ Clean and sanitize all areas affected by the fire including those affected by water and smoke.
- ◆ Clean and sanitize equipment, utensils, and linens that have been affected.
- ◆ Discard food products, packaging material and single service items exposed by fire, smoke or water.



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: TBA

Dates: Upcoming in the following months. *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

Stop by to the City of Vineland Health Department to sign up for classes! To be placed on a waiting list or to be notified of the next class, please email Carolyn Fisher at cfisher@vinelandcity.org. Include in the email the names of the persons wanting to be added to the waiting/notification 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, people on the waiting list will be contacted.

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. 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. **Serv-Safe-** <https://www.servsafe.com/ServSafe-Manager>
2. **360 Training-** <https://www.360training.com/learn2serve>
3. **AAA Food Manager-** <https://aaafoodhandler.com/>
4. **Above Training/ State Food Safety-** <https://www.statefoodsafety.com/>
5. **National Registry of Food Safety Professionals-** <https://www.nrfsp.com/>
6. **My Food Service License-** <https://myfoodservicelicense.com/>
7. **The Always Food Safe Company, LLC-** <https://alwaysfoodsafecom/en/>
8. **Trust20: A New Standard in Restaurant Safety-** <https://trust20.co/>
9. **WFSO Academy-** <https://academy.worldfoodsafety.org/#/fpm>
10. **Cenza-** <https://www.cenzasmart.com>

New Inspection Reports

Starting this summer, the City of Vineland Health Department inspection reports will look a bit different. Inspection reports will all be emailed from healthdepartment@vinelandcity.org so make sure you are on the look-out! As always, our inspectors are always available to contact if you ever have any questions or need guidance at 856-794-4131. Upon request, we will gladly set up a consolation inspection with your team!



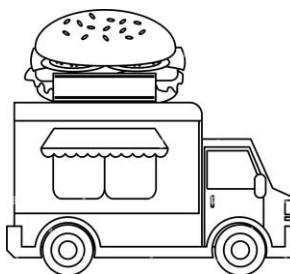
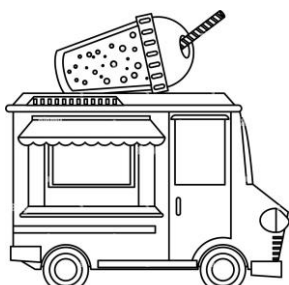
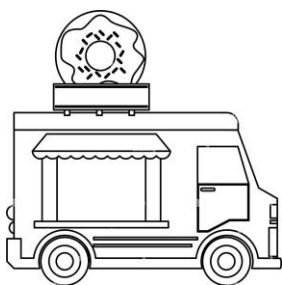
Choke Posters are required by N.J.A.C 8:24-10.1: establishments must *ensure that posters prepared by the State Department of Health which illustrate choke prevention techniques are prominently displayed in food preparation and service areas of the restaurant.* Please contact The City of Vineland Health Department if you need one.

Interested in Setting Up a Tabletop or Operating a Mobile Unit?

Interested individuals must contact and notify the Vineland Health Department prior to operating to get approvals. Additionally, a peddler's license is required from the Licenses and Inspections Department and the Fire Prevention Department needs to be notified if food items are being cooked/ reheated.

For the plan review application, a menu of proposed food items being sold, a floor plan, registration information for the vehicle if applicable, and a food safety certification for managers (depending on the risk class) shall be submitted to our department. Contact Carolyn Fisher at cfisher@vinelandcity.org or 856-974-4000 ext. 4283 for additional information.

Individuals operating with a state issued Cottage Food License will need to notify our department when they are planning to operate during festivals and events. Cottage Food Licenses are issued by the New Jersey Department of Health for baked goods that do not require time or temperature control to prevent bacteria growth, more information can be found at <https://www.nj.gov/health/ceohs/phfpp/retailfood/cottagefood.shtml>



Quick Food Safety Self-Inspection Checklist



Employees

- Person In Charge (PIC) is a Certified Food Protection Manager
- Employees have all completed Food Handler Training
- Employees know when and to whom to report any illness or injury
- Employees that are sick (vomiting, diarrhea, jaundice) are sent home
- There are written procedure for responding to vomiting and diarrheal events
- Employees do not eat, drink, or smoke while preparing food (except cups with lid & straw)
- Employees are washing their hands thoroughly when beginning each new task and after using restroom
- All hand sinks are accessible and have hot water, soap, and paper towels or hand drying device
- Employees are using disposable gloves or appropriate utensils (tongs, deli paper, scoops, etc) when handling ready-to-eat foods

Food Receiving & Storage

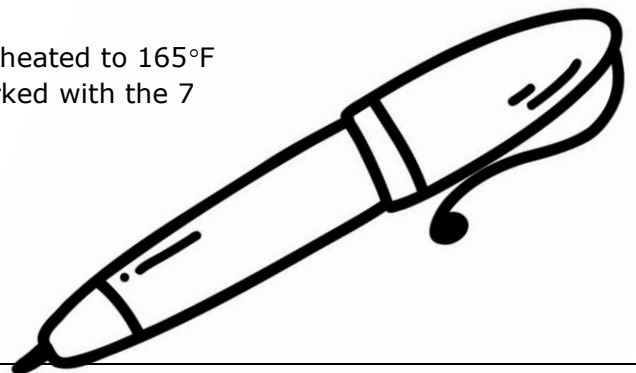
- All foods are obtained from an approved source
- All foods are in good condition when received
- Temperatures of refrigerated foods are checked when they are received and are below 41°F
- Foods are stored so that they are protected from contamination
- Foods with different required cooking temperatures are appropriately separated
- Refrigerators are all maintaining foods below 41°F
- Freezers are all maintaining foods frozen (preferably below 0°F)

Cleaning, Sanitization, & Storage of Toxics

- All parts of the facility are clean to sight and touch
- All food contact surfaces (cutting boards, utensils, knives, slicers, prep tables, interior of reach-in refrigerators, tables in eating area, etc) are cleaned and sanitized regularly
- Sanitizer concentration in 3-bay sink, dishwasher, and buckets for wiping cloths is correct
- Wiping cloths are stored in a sanitizer solution
- Vermin (flies, roaches, rodents) are controlled
- Cleaning products and toxic chemicals are stored where they can't contaminate food, tableware, food equipment, or single-use items

Cooking, Cooling, Reheating, & Date Marking

- Time-Temperature Control for Safety (TCS) foods are cooked to the proper temperature:
 - 145°F – whole muscle meat (beef, pork, lamb, etc), fish, eggs cooked to order
 - 155°F – ground meat or fish, tenderized or injected meats, eggs not cooked to order
 - 165°F –poultry, stuffed meat or fish, stuffed pasta, stuffing containing meat/fish/poultry
- Cooked foods are hot held at 135°F or above
- When hot foods are cooled for service or storage, they are cooled to 41°F within 4 hours (or to 70°F within 2 hours **and** 41°F within 6 hours)
- Cold TCS foods are held at 41°F or below
- All TCS foods that are reheated after cooling are reheated to 165°F
- TCS foods not served within 24 hours are date marked with the 7 day discard date and refrigerated
- TCS foods are discarded if not used within 7 days



5 Star Award!

Congratulations to the following 2023 Five Star Award recipients: These retail food establishments have gone above and beyond in food safety during the 2023 calendar year. Each establishment will receive a certificate and a decal to display.

| | |
|-----------------------------------|--|
| Active Day of Vineland..... | 2695 S Lincoln Ave. |
| Central Kitchen..... | 688 N Mill Rd. |
| Chick-Fil-A..... | 3849 S Delsea Dr. |
| Chick-Fil-A..... | 1211 W. Landis Ave. |
| Community Medical Daycare..... | 423 W Landis Ave. |
| Compass Academy..... | 23 W Chestnut Ave. |
| Creative Achievement..... | 1667 E. Landis Ave. |
| Cumberland Christian School..... | 1100 W Sherman Ave. |
| Dane Barse School..... | 240 S. Orchard Rd. |
| Dunkin Donuts..... | 2881 S. Delsea Dr. |
| Eric's Greek American Deli..... | 98 S. West Ave. |
| Giovanni's Italian Deli..... | 1102 N East Ave. |
| Golden Gate Academy..... | 519 N. West Ave. |
| Inspira Life..... | 2445 S. Delsea Dr. |
| Jim Main's Bakery..... | 343 S Delsea Dr. |
| Joe's Poultry Farm..... | 440 S Delsea Dr. |
| Macs Amour..... | 1406 S. Main Rd. (2023 Prior Location) |
| Olive Garden Italian Kitchen..... | 3880 S. Delsea Dr. |
| Panda Express..... | 1169 W Landis Ave. |
| Petway School..... | 1115 S. Lincoln Ave. |
| Pizza Hut..... | 301 S Main Rd. |
| Primo Hoagies..... | 301 S. Main St. |
| Serra's Sausage..... | 100 W. Park Ave. |
| Starbucks Coffee..... | 3849 S Delsea Dr. |
| The Courtyard School..... | 1270 S East Ave. |
| Thomas Wallace School..... | 688 N Mill Rd. |
| Tri-County Head Start..... | 116 W Elmer St. |
| Wawa..... | 610 S Brewster Rd. |
| Wawa..... | 1947 W. Landis Ave. |
| Wawa..... | 501 N. Delsea Dr. |
| Wawa..... | 61 S. Main Rd. |
| Wendy's..... | 190 S. Main Rd. |
| Winslow School..... | 1335 Magnolia Rd. |

***** Interested in receiving a 2024 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 can 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!

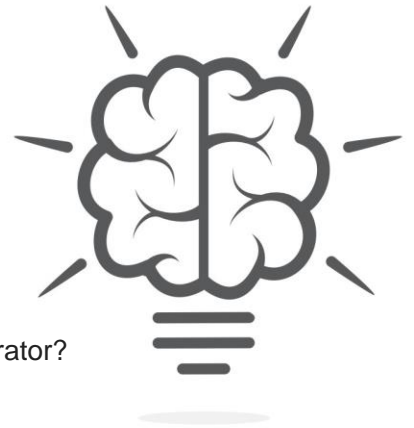
- 1) Although gloves are recommended, bare hand contact with ready to eat foods is allowed if hands are properly washed immediately prior to the contact:
 - a) True
 - b) False

- 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 41°F in how many hours?
 - a) 1 hour
 - b) 2 hours
 - c) 3 hours
 - d) 4 hour



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 41°F in four hours. This reduces the risk of food borne illness tremendously.