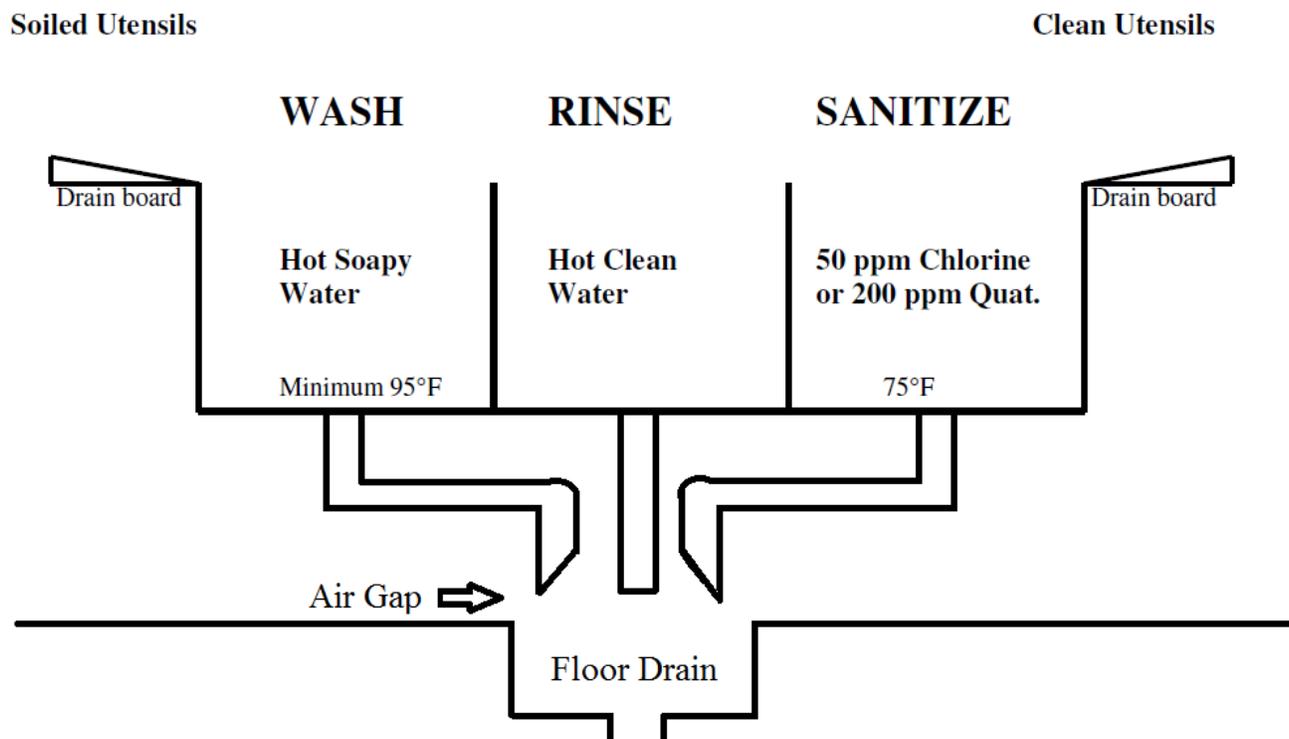


FOOD FOR THOUGHT

Winter 2015 (Dec/Jan/Feb)

Proper Three-Compartment Sink Wash Sequence and Procedure

- Clean and sanitize all compartments and drain boards **before** each use.
- Do not wash **mops** and/or **hands** in the three-compartment sink.
- Do not wash utensils and prep food in sinks at the same time.
- Sanitizer Test Strips required to measure concentration.
 - Air Gap required at every sink.



Don't Forget to Renew your Food Manager Certification

The City of Englewood's requires "Every retail food establishment shall have at least one **Certified Food Service Manager**" physically on its premises at all times during operation. Below you will find a list of approved exam providers. Contact the exam provider of your choice to locate a class near you.

360training.com

Phone: 1-888-395-6920

<http://www.learn2serve.com/new-jersey-food-safety-certification>

ServSafe

Business Hours: Monday - Friday 8:00 am - 6:00 pm

Live Chat available during business hours. 1-800-765-2122

www.servsafe.com

National Registry of Food Safety Professionals

Phone: 1-800-446-0257

www.nrfsp.com

Thompson Pro-metric

Phone: 1-800-624-2736

www.prometric.com/foodsafety



ENGLEWOOD HEALTH DEPARTMENT FOOD HANDLER CERTIFICATION COURSE AND EXAM

Our 3-hour food handler certification course covers personal hygiene, safe methods of food handling, preparation and storage of food, prevention of food borne illness and hand washing. At the end of the class, an examination will be administered to receive your 3 year certificate. The cost of the 3-hour course is **\$25.00****. Exams will be available in English or Spanish. **Students who do not show up for a scheduled class or call to reschedule prior to class will be charged a \$15.00 fee for course materials.**

English and Spanish Classroom Instruction and Exam

<u>English Class</u>	<u>Spanish Class</u>
Location: Liberty School 12 Tenafly Road Englewood NJ, 07631	Location: Liberty School 12 Tenafly Road Englewood NJ, 07631
Date: Wed, Jan 27 th , 2016	Date: Wed, Feb 10 th , 2016
Time: 1:00pm – 4:00pm	Time: 1:00pm – 4:00pm
Register By: January 22, 2016	Register By: February 5, 2016

**** Fees are NOT REFUNDABLE. Class may be rescheduled due to unforeseen/unplanned circumstances.**



Please call by no later than
January 22, 2016 to
schedule course and exam.

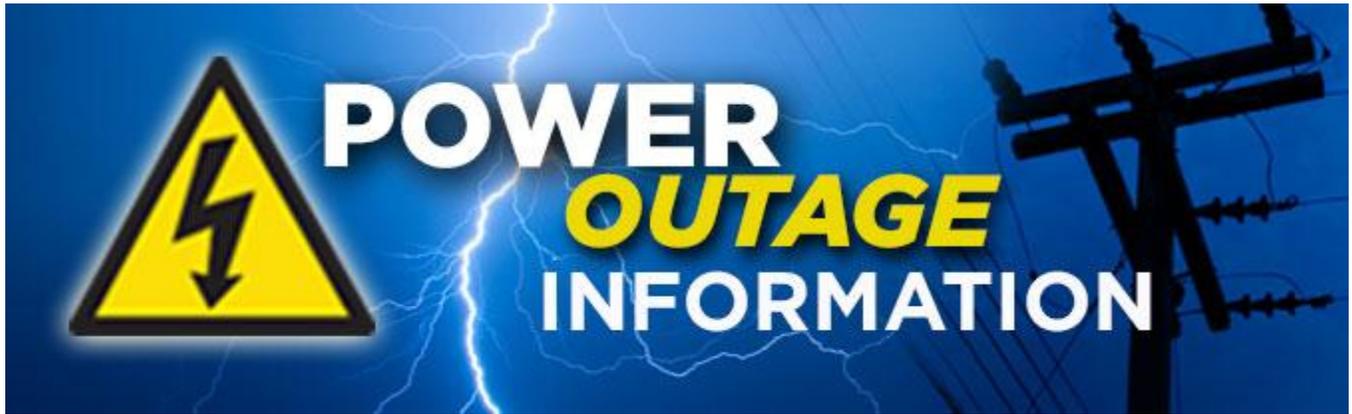


Public Health
Prevent. Promote. Protect.

City of Englewood

73 South Van Brunt Street
Englewood, NJ 07631
Telephone (201) 568-3450
ext: 6514 or 6510
Fax (201) 568-5738
Hours: M-F 9am-5pm





FOOD FACTS

From the U.S. Food and Drug Administration

<http://www.fda.gov/downloads/Food/RecallsOutbreaksEmergencies/ucm076962.pdf>

Food and Water Safety During Power Outages

Know the proper food safety precautions to take before, during, and after a power outage.

Emergencies can happen, especially with extreme weather conditions. When they do, the best strategy is to already have a plan in place. This includes knowing the proper food safety precautions to take before, during, and after a power outage.

Power Outages: Before *and* After

If the Power Goes Out . . .

Follow these basic tips to keep food safe:

1. Keep the refrigerator and freezer doors closed as much as possible to maintain the cold temperature.
 - The refrigerator will keep food cold for about 4 hours if it is unopened.
 - A full freezer will keep the temperature for approximately 48 hours (24 hours if it is half full) if the door remains closed.
2. Buy dry or block ice to keep the refrigerator as cold as possible if the power is going to be out for a prolonged period of time. Fifty pounds of dry ice should keep an 18 cubic foot, fully stocked freezer cold for two days.
3. If you plan to eat refrigerated or frozen meat, poultry, fish, or eggs while they are still at safe temperatures, it is important that each item is thoroughly cooked to a safe minimum internal temperature to ensure that any foodborne bacteria that may be present are destroyed. However, if at any point the food was above 40° F for 2 hours or more (or 1 hour if temperatures are above 90° F) — discard it.

Once Power Is Restored . . .

Determine the safety of your food:

1. If an appliance thermometer was kept in the freezer, check the temperature when the power comes back on. If the freezer thermometer reads 40° F or below, the food is safe and may be refrozen.
2. If a thermometer has not been kept in the freezer, check each package of food to determine its safety. You can't rely on appearance or odor. If the food still contains ice crystals or is 40° F or below, it is safe to refreeze or cook.
3. Refrigerated food should be safe as long as the power was out for no more than 4 hours and the refrigerator door was kept shut. Discard any perishable food (such as meat, poultry, fish, eggs, or leftovers) that has been at temperatures above 40° F for 2 hours or more (or 1 hour if temperatures are above 90° F).

Perishable food such as meat, poultry, seafood, milk, and eggs that are not kept adequately refrigerated or frozen may cause illness if consumed, even when they are thoroughly cooked.

Reminders



Your 2015 Retail Food license expires March 31, 2016. Mark your Calendars to renew in March 2016.



Always wash your hands before and after handling food. Glove use can never be a substitute for effective hand washing.



Hand wash sink must be stocked and available at all times



Make sure kitchen staff are properly using food thermometers. Food products must be cooked to and held at certain temperatures. All staff should use and know how to use food thermometers.



Establishments that receive a Conditional Rating and then receive a Conditional upon reinspection will have to pay a mandatory Conditional upon reinspection fee of 50% of the establishments license fee, and is due immediately. As per the "City of Englewood Health Code" Chapter 6- Fees & Fee Schedule.



Every establishment with kitchen staff are to have a Certified Food Manager and food handler staff trained in food safety. Take the time to enroll today, for the upcoming Food Handler's Courses held in both English and Spanish. Spaces fill up quickly....Don't hesitate!



Food items taken out of its original container and placed in another one must be labeled. Foods and equipment must be stored at least 6 inches off the floor.

Sources: City of Englewood Health Code Chapter. 13 and Chapter 24 of the New Jersey State Sanitary Code;

Englewood Health Department

73 South Van Brunt Street

Englewood, NJ 07631

Phone (201) 568-3450

www.cityofenglewood.org

FOOD FOR THOUGHT is a quarterly publication issued by the Englewood Health Department for food establishments in Englewood. Content contributed by Jennifer Galarza and Priscilla Lewis, Registered Environmental Health Specialists.

Winter 2015 Issue

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