

# FOOD FOR THOUGHT

Spring 2016 (March/April/May)

Many establishments have started to receive their **2016 License Renewal notices/applications**. Please submit your application with payment by **March 31, 2016** to prevent late fees.

1. The Englewood Health Department would like to take this opportunity to remind all Retail food establishment owners within the City of Englewood that they must have at least one Certified Food Manager physically on the premises at all times during operation. We ask that you **submit** your license renewal application along with a copy of all Certified Food Managers and Food Handlers in your establishment.
2. On November 10, 2015, the Englewood Board of Health adopted a new Temporary Event Ordinance. In Accordance with Englewood Health Code Chapter 13-18 and 13-19 (a-c),
  - No additional fee will be required for retail food establishments that have a current (annual) Retail Food License. However, submission of the temporary event application is still required for a temporary event license and inspection.
  - A set-up deposit fee will apply to all temporary event licenses to ensure that the food vendor is set up to vend two (2) hours prior to the event start time and provided the vendor is not in violation of any Health Code regulations during the term of the temporary licensed event. The set up deposit fee will be returned within 48 hours after the close of the event and only if the food vendor was set up on time and was in compliance with health code regulations.
  - A late application fee shall apply, in addition to the temporary license fee, if the application is received by the Department of Health less than three (3) business days prior to the event start date.
  - For further information on this ordinance, please visit our website at [www.cityofenglewood.org](http://www.cityofenglewood.org)
3. On February 10, 2016, the Englewood Board of Health adopted an Ordinance on the **placement of the Inspection Evaluation Placards**. In accordance with Englewood Health Code Chapter 8-6 (b)
  - The Inspection Evaluation Placard must be posted in one of the following prominent locations clearly visible to the patron:
    1. The main entrance door, from four to six feet off the ground or floor;
    2. A front window, within five (5) feet of the main entrance;
    3. A display case mounted on the outside wall, within five (5) feet of the main entrance.
    4. If there is no direct entrance to the street, the Health Department shall determine an appropriate posting location in prominent public viewing.



For further information on this ordinance please visit our website at [www.cityofenglewood.org](http://www.cityofenglewood.org)

## 2016 Food Handler Certification



Englewood Health Department held their English and Spanish food handlers courses during January and February this year. A total of 36 food handlers attended the three hour Food Handler's course. Topics highlighted safe food handling practices for food establishment employees. After the lecture and demonstrations, the course concluded with an examination. All attendees were issued a certificate of completion, which will be honored for three years. The Englewood Health Department REHS Team would like to **"Congratulate"** the following attendees, and their establishments, for their commitment to maintaining safe food handling practices.

Name	Establishment
1. Diane Bailey	Pomptonian
2. Elizabeth McFadden	Infant Toddler Day Care
3. Andreas Pericli	Jackson Hole
4. John Vigna	Sonny's Pizzeria
5. Annette Wroten	Pomptonian
6. Jhan Hernandez	Crown Plaza
7. Maria McCartney	The Women's Club of Englewood
8. Granville Roberts	Crown Plaza
9. Nancy Baez	Mc Donalds
10. Leonel Noe Diaz Reyes	D'Colombia
11. Rosibel Hernandez	McDonalds
12. Luis Hernandez	Sonny's Pizzeria
13. Isela Lemus	McDonalds
14. Jovanny Rodriguez	IHOP
15. Jose F. Soto	Jackson Hole
16. Luis Tabara	IHOP
17. Marco Urias	D'Colombia
18. Victor Balladares	Sonny's Pizzeria
19. Ramon Vicioso	IHOP
20. Arturo Alvarez	Bartolomeo
21. Nathalie Palacios	Bartolomeo
22. Cesarina Acosta	Pomptonian
23. Olga Arcena	Pomptonian
24. Yaquelin Arcena	Pomptonian
25. Victoria Castro	Pomptonian
26. Dulcemaria Caballero	Pomptonian
27. Luz Parra Ramirez	Pomptonian
28. Darkarys Pierre	Pomptonian
29. Ximena Sautos	Pomptonian
30. Santa Sanchez	Pomptonian
31. Ana Serna	Pomptonian
32. Lucrecia Altagracia Tabares	Pomptonian
33. Maria Torres	Pomptonian
34. Julia Vargas	Pomptonian
35. Mandee Valdez	Pomptonian
36. Jacqueline Zevallos	Pomptonian

## OPEN DOORS AND WINDOWS



Food establishments have been observed leaving their doors and windows open to the outer air and failing to keep their screen doors closed, if they even have a screen door. These are doors and windows leading to the exterior environment whether they are the front, side, or back doors and windows.

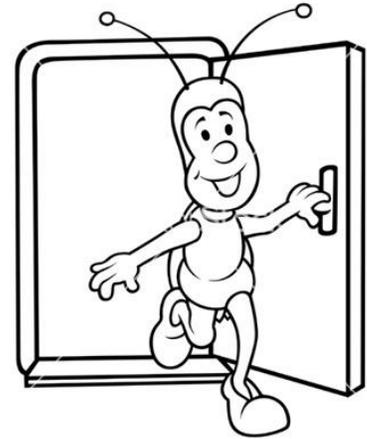
Chapter 24 of the New Jersey State Sanitary Code, 8:24 – 6.2(n) is very clear regarding this issue. The following are requirements, from this State Code, for the protection of outer openings:

n): “Outer openings of a retail food establishment shall be protected against

the entry of insects and rodents by:

- Filling or closing holes and other gaps along floors, wall, and ceilings;
- Closed, tight-fitting windows; and
- Solid, self-closing, tight-fitting doors.”

All openings to the outer air shall be effectively protected against the entrance of insects and rodents by using self-closing doors, closed windows, screening, controlled air currents, or other effective means. Screen doors shall be self-closing; and screens for windows, doors, skylights, and other openings to the outer air shall be tight fitting and FREE OF BREAKS OR TEARS.



Pests such as insects and rodents can pose serious problems for establishments. Not only are they unsightly to customers, they also damage food, supplies, and facilities. The greatest danger from pests comes from their ability to spread disease, including food-borne illnesses. Preventing insects from entering your establishment is probably the least expensive, as well as the safest method of insect control. If you can prevent insects from entering your establishment, you will reduce the need to use pesticides, which not only helps the environment, but reduces safety hazards to employees. A prevention program for insect control is far better than an expensive elimination program. It should include a complete sanitation and employee hygiene program, and proper maintenance and upkeep of the food establishment.

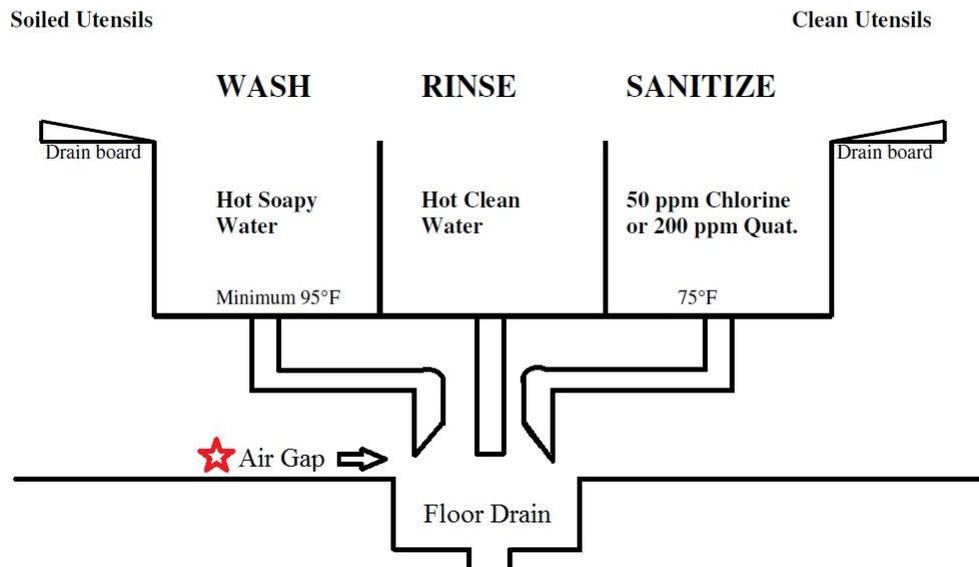
There will be a **ZERO TOLERANCE** policy about this issue as we have been emphasizing this requirement for years. All food establishments are expected to comply. **Inspectors will issue signed notices of violation and repeat offenders will be issued summonses for non-compliance.**



# 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 THE THREE COMPARTMENT SINK**



## Englewood Health Department

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**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.

### Spring 2016 Issue

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