

FOOD FOR THOUGHT

Spring 2014 (Mar./Apr./May)

Good Retail Practices

It is very important to have the correct tools in your establishment to prevent food borne illnesses. Items that are required in every establishment are:

1. Thin Probe Thermometer - A thin probe thermometer is designed to check the temperature of thin meats or foods.



2. Meat Thermometer - A meat thermometer is ideal for roasts, chickens, or any type of food that requires at least $\frac{3}{4}$ of the probe inserted into the food.



3. Refrigeration and Freezer Thermometer - This type of thermometer reads the temperature of the rotating air inside a unit.



How to Properly Thaw Frozen Foods



Thawing frozen foods in sinks and on counters will cause bacteria to multiply. Here are the correct ways to thaw frozen foods:

- In a refrigerator at refrigeration temperatures; the refrigerator has to be working.
- Submerged under running water of 70° F or below, with sufficient water velocity.
- If the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment with no interruption in the process.
- Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.

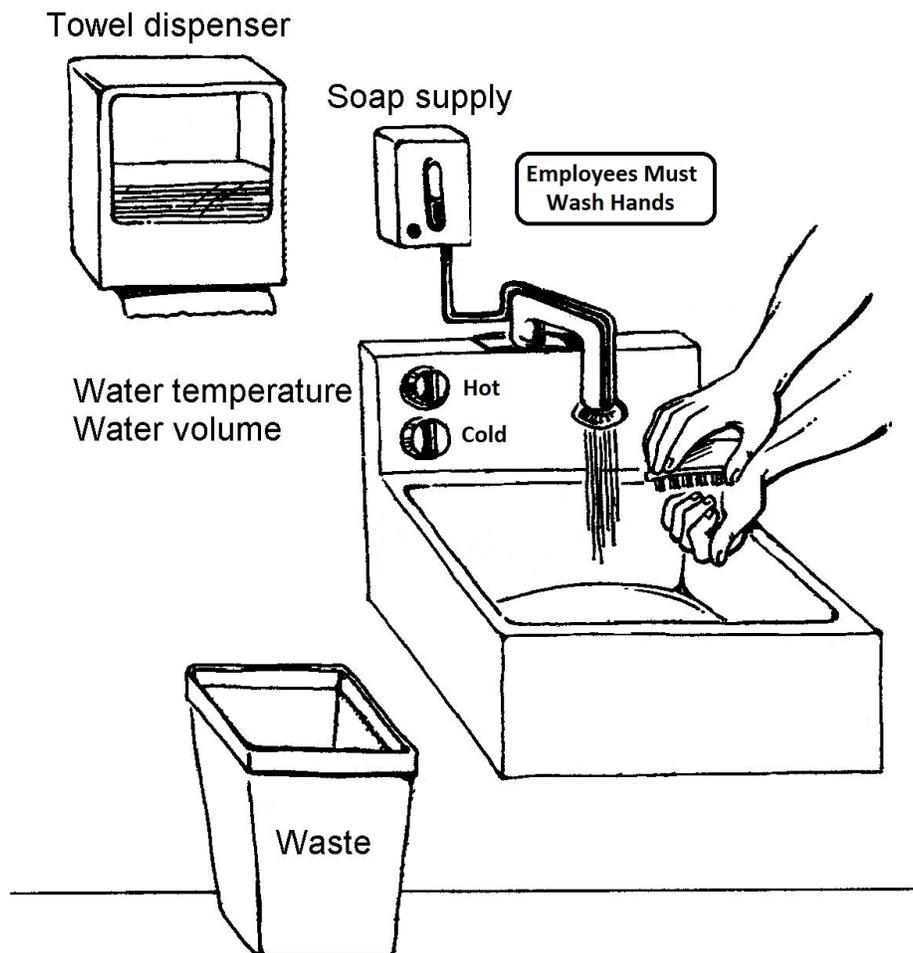
Source: Chapter 24, N.J.A.C. 8:24

Retail Licenses are now due for renewal with a deadline of April 1st for all renewal applications and payments.

Please note that businesses that are exempt from license fees must still return the renewal application in order to confirm that all information is correct and that the license is to be renewed.

Thank you for your understanding and cooperation.

Hand Wash Sink Requirements



The hand wash sink requires the items listed below at ALL TIMES.

1. Soap
2. Disposable Paper Towels
3. Hot and Cold Water with good water pressure
4. Waste Can
5. Employees Must Wash Hands.

Never use the hand wash sink for other purposes other than hand washing. For example:

1. Washing utensils
2. Washing the mop.
3. Rinsing fruits and vegetables.

****Failure to adhere to these requirements can subject your restaurant to a Conditional Rating on inspection.**

Calibration of Thermometers

HACCP based food safety programs require accurate record keeping to be successful. Temperature is often the parameter of interest when monitoring a critical control point (CCP). All thermometers should be calibrated regularly, with those used for monitoring CCP's being calibrated either daily or weekly depending on the volume of your operations. Any thermometer that has been subjected to abuse, such as being dropped on the floor, should be immediately recalibrated to assure accuracy.

Methods:

Thermometers intended for measuring higher temperature items, such as cooked product, should be calibrated in boiling water; those used for taking lower temperatures should be calibrated in ice water.

Calibration in Ice Water:

1. Add crushed ice and water to a clean container to form a watery slush.
2. Place thermometer probe into slush for at least one minute taking care to not let the probe contact the container.
3. If the thermometer does not read between 30° and 34° F adjust to 32° F. Non-adjustable thermometers should be removed from use until they have been professionally serviced

Calibration in Boiling Water:

1. Bring a clean container of water to a rolling boil.
2. Place thermometer probe into boiling water for at least one minute taking care not to let the probe contact the container.
3. If the thermometer does not read between 210° and 214° F adjust to 212° F. Non-adjustable thermometers should be removed from use until they have been professionally serviced.

Please note: If thermometers are digital and are not reading the desired temperature, the thermometer may require a new battery, or replacement is needed.

Source: <http://www.foodsafety.unl.edu/haccp/helpful/thermcalibration>

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