

FOOD FOR THOUGHT
Summer 2014 (June/July/Aug.)

Congratulations !!!

On May 13, 2014, fifteen (15) establishments were presented with “**Excellence Awards**” for their knowledge/demonstration of food safety compliance standards. The awards were presented at a “Food Establishment Recognition Awards Breakfast” held at the Englewood City Hall Conference Room, located at 2-10 N. Van Brunt Street. The Health Department would like to extend our “Congratulations!” to all the food establishments which have maintained “**Satisfactory**” compliance for over 10 years.

<i>Business Record</i>	<i>Business Address</i>	<i>Years</i>
<i>ACTORS FUND HOMES</i>	<i>155-175 W HUDSON AVE</i>	<i>14</i>
<i>AFC SUSHI @ SHOP RITE #169</i>	<i>40 NATHANIEL PL</i>	<i>14</i>
<i>BALTHAZAR BAKERY</i>	<i>214 S. DEAN STREET</i>	<i>11</i>
<i>BEN & JERRY'S</i>	<i>46 E PALISADE AVE</i>	<i>13</i>
<i>BENNIES</i>	<i>54 E PALISADE AVE</i>	<i>12</i>
<i>ENGLEWOOD HOSPITAL CAFETERIA</i>	<i>350 ENGLE ST</i>	<i>13</i>
<i>HERO HAVEN INC</i>	<i>18 E FOREST AVE</i>	<i>15</i>
<i>ICE CREAM ON GRAND</i>	<i>523 GRAND AVE</i>	<i>11</i>
<i>INGLEMOOR CENTER</i>	<i>333 GRAND AVE</i>	<i>13</i>
<i>INTERNATIONAL HOUSE OF PANCAKES</i>	<i>141-147 N DEAN ST</i>	<i>13</i>
<i>SHOPRITE OF ENGLEWOOD</i>	<i>40 NATHANIEL PL</i>	<i>13</i>
<i>SONNY'S RESTAURANT & PIZZA</i>	<i>512 GRAND AVENUE</i>	<i>14</i>
<i>STARBUCKS COFFEE CO #846</i>	<i>17-19 E PALISADE AVE</i>	<i>15</i>
<i>WENDY'S OLD FASHIONED HAMBURGERS</i>	<i>2 NATHANIEL PL</i>	<i>13</i>
<i>YUMMY MEMORIES INC</i>	<i>65 HONECK ST</i>	<i>13</i>



Cool Rules for Summer

Spring is already here, and before you know it, summer will be right around the corner. That means fun in the sun and high temperatures. This is the best season for picnics, barbeques and family get-togethers outdoors. Making sure your refrigeration systems are operating sufficiently is more important now than ever.

There are several things that can contribute to someone acquiring a food borne illness. A number of factors, including hand washing, safe cooking temperatures, cold and hot holding temperatures, proper methods of reheating and cooling are risk factors that, if performed and practiced improperly, can result in food borne illness. These are stressed during routine inspections.

Remember, that cold foods must be held at 41°F or below. Proper refrigeration is very important in the prevention of food borne illness. Here are some helpful hints on how to keep food cold and electric bills low:

- Keep condenser housings, coils, and condensers free of dust accumulation in order to ensure optimum operating efficiency.
- Check door gaskets for flexibility and proper fitting. Remember, any gasket which is cracked or stiff should be replaced. Gaskets should make firm contact around the entire perimeter of the door. The purpose of gaskets is to insulate the unit so that the cold air stays in and the warm air stays out.
- Have an accurate thermometer provided for each refrigerator and freezer. Make sure these are checked daily to ensure that refrigerators are kept at 41°F or below, and freezers are kept at 0°F or below.
- Do not overstock shelves or line them with paper cardboard. This creates uneven cooling in the unit.
- Have the units serviced on a regular basis (if needed).



Remember that routine maintenance performed now can save you hundreds of dollars in costly repairs and wasted energy in the future. Summer is a great time of year, so enjoy it - but remember: Cool Rules!!

Sanitizing Buckets & Wiping Cloths

A wiping cloth in the food prep area can serve one of two functions. It can kill disease causing bacteria on your food contact surfaces and equipment or it can spread these germs throughout your kitchen. Whether they do one of the other depends on how YOU handle them. Follow these simple rules to assure a safe food environment.



The Do's

STORE wiping cloths in fresh solutions of sanitizer located near the food prep and service areas

CHECK the concentration of the sanitizer regularly to make sure that it maintains the manufacturer's recommended strength (200ppm for bleach)

USE fresh laundered cloths every day and a fresh cloth as often as necessary.

USE wiping cloths frequently on your equipment and counters to keep contamination under control.

The Dont's

NEVER use wiping cloths for large cleaning tasks, such as wiping up spills on the floor.

Keep wiping cloths separate from other cleaning rags

DON'T add detergent to bleach for better cleaning ability. The soap may tie up the sanitizer, making it ineffective. Better to clean first, then sanitize.

DON'T forget to use them OFTEN!



Got Mice?



All food establishments must be maintained and operated so as to prevent the entrance and harborage of vermin. Vermin includes mice, rats, flies, cockroaches and other food-infesting insects. Here are some tips to ensure that rodents do not make your restaurant their home.

- Ensure that all food debris is cleaned up. This includes food particles on the floor and food build up on all non-food contact surfaces.
- Secure a rodent extermination specialist contract where an integrated pest management system is being used. Do not take matters into your own hands by spraying roach spray or any other chemicals that can contaminate foods; this is a direct violation of Chapter 24 of the New Jersey Sanitary Food Code.
- Keep your doors closed. Many establishments keep their doors open, and this allows vermin and rodents a direct entrance into your establishment.
- Inspect your restaurants for all the possible ways vermin can gain entry into the establishment, and make sure you vermin-proof those areas. Some common entrance areas include spaces under doors and other holes in walls or ceilings. Point out these areas of concern to your pest management company and they will provide you with the best solution to close off these areas.
- Monitor your restaurants. As part of your daily opening and closing tasks, look for signs of vermin activity which may include rodent fecal droppings, products that have chew marks, or dead insects. These may be an indication of a pest control issue, and you must immediately inform your pest management company so that they may quickly correct the issue before it becomes a full blown infestation.
- Ensure that your pest management company is meeting your needs. Follow up with them and ensure that they are properly changing your glue traps and bait boxes and walking around all areas of your restaurant to ensure all potential problem areas are being addressed.

As restaurant owners and managers, it is your responsibility to monitor and ensure your restaurant is rodent and vermin free. Identifying problem areas early is critical to correct a small rodent problem before it turns into a big one. If you have any questions or concerns you may contact the Englewood Health Department.

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