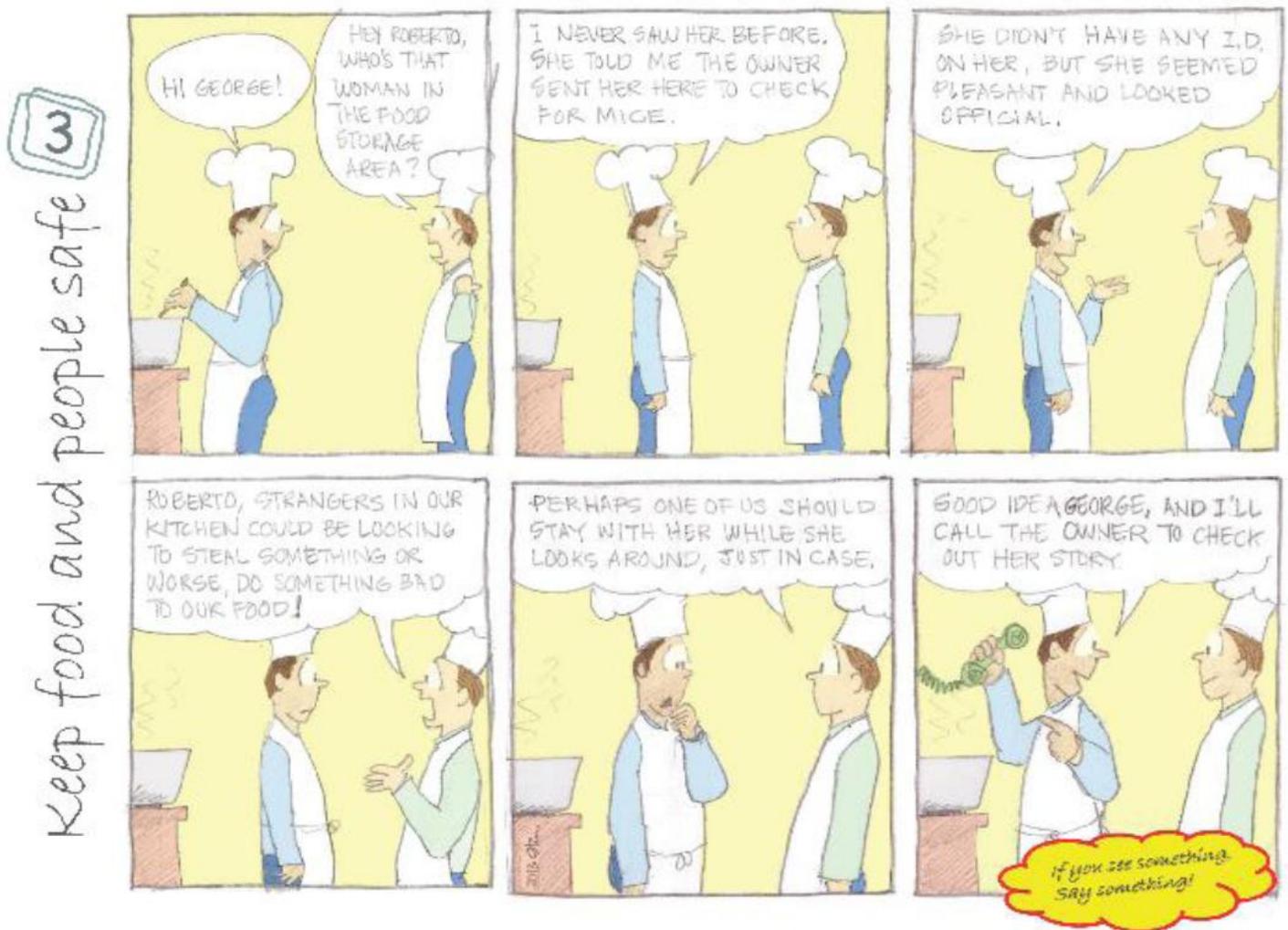


## FOOD FOR THOUGHT

Summer 2015 (June/July/Aug.)



### Did you know it is the responsibility of the person in charge to ensure that...

- People unnecessary to the retail food establishment operation are not allowed in the food preparation, food storage or ware washing areas.
- Those allowed through these areas, such as employees, delivery, maintenance, and pesticide applicators, must comply with Chapter 24 "Sanitation in Retail Food Establishment and Food Beverage Vending Machines".
- Employees are preventing cross contamination of ready to eat foods with bare hands.
- Employees are properly trained on food safety.
- Employees are properly checking cooking temperatures of potentially hazardous foods.
- Employees are using proper methods to cool potentially hazardous foods.
- Employees are properly sanitizing food contact surfaces by testing the sanitizer concentration with the test strips.

# Dangerous Food Safety Mistakes



## Mistake #1: Tasting food to see if it's still good

**Why:** You can't taste (or smell or see) the bacteria that cause food poisoning. Tasting only a tiny amount can cause serious illness.

**Solution:** Throw food out before harmful bacteria grows. Check the Safe Storage Times chart to be sure.

## Mistake #2: Putting cooked meat back on a plate that held raw meat

**Why:** Germs from the raw meat can spread to the cooked meat.

**Solution:** Always use separate plates for raw meat and cooked meat. The same rule applies to poultry and seafood.

## Mistake #3: Thawing food on the counter

**Why:** Harmful germs can multiply extremely rapidly at room temperature.

**Solution:** Thaw food safely:

- In the refrigerator
- In cold water
- In the microwave

## Mistake #4: Washing meat or poultry

**Why:** Washing raw meat or poultry can spread bacteria to your sink, countertops, and other surfaces in your kitchen.

**Solution:** Don't wash meat, poultry, or eggs.

## Mistake #5: Letting food cool before putting it in the fridge

**Why:** Illness-causing bacteria can grow in perishable foods within two hours unless you refrigerate them.

**Solution:** Refrigerate perishable foods within 2 hours (or within 1 hour if the temperature is over 90°F).

## Mistake #6: Eating raw cookie dough (or other foods with uncooked eggs)

**Why:** Uncooked eggs may contain *Salmonella* or other harmful bacteria.

**Solution:** Always cook eggs thoroughly. Avoid foods that contain raw or undercooked eggs.

## Mistake #7: Marinating meat or seafood on the counter

**Why:** Harmful germs in meat or seafood can multiply extremely rapidly at room temperature.

**Solution:** Always marinate meat or seafood in the refrigerator.

## Mistake #8: Using raw meat marinade on cooked food

**Why:** Germs from the raw meat (or seafood) can spread to the cooked food.

**Solution:** You can reuse marinade only if you bring it to a boil just before using.

## Mistake #9: Undercooking meat, poultry, seafood, or eggs

**Why:** Cooked food is safe only after it's been cooked to a high enough temperature to kill harmful bacteria

**Solution:** Use the Safe Minimum Cooking Temperatures chart and a food thermometer.

## Mistake #10: Not washing your hands

**Why:** Germs on your hands can contaminate the food that you or others eat.

**Solution:** Wash hands the right way—for 20 seconds with soap and running water.

### Works Cited

Foodsafety.gov. (n.d.). *Dangerous Food Safety Mistakes*. Retrieved May 22, 2015, from Foodsafety.gov: <http://www.foodsafety.gov/keep/basics/mistakes/>

## TEMPORARY EVENT GUIDELINES

It's the season for temporary events. Fairs and festivals or similar celebrations, as well as dinners or other events sponsored by organizations, serving food and **open to the public**, are all examples of temporary events. It is important to follow these guidelines to ensure that license, sanitation, and fee requirements have been met.



- 1.) An application and arrangement for the inspection of a temporary food service license must be made at the Department of Health and the statutory fee paid 5 days in advance of the projected event date.
- 2.) Approval (or denial) will be given after an inspection is made on the first day of your event. Approved licenses must be posted in a conspicuous place on the stand. NO food service operation shall take place until an approval is granted by the Englewood Health Department.
- 3.) Those vendors who prepare foods on site shall be required to take steps to ensure that foods or food contact surfaces are not contaminated by flies or other insects. Sealed containers, display counters, screened-in booths, etc. may be necessary.
- 4.) If foods are prepared, or if exposed foods are served on site, proper hand-washing facilities **MUST** be provided. This would include one of the following:
  - a) Running water with waste container, soap and towels provided.
  - b) Water vessel (5-10 gal.) with a spigot on the bottom, a vessel to collect waste water, hand soap and paper toweling (to be mounted as a dispenser).
- 5.) If no commissary or approved kitchen is available to return utensils and cookware to at night (for proper washing and sanitizing), then an adequate on-site facility must be provided. This will be a 3-compartment, 3-step wash, rinse and sanitize method with hot and cold running water and approved waste facilities. This requirement only applies if the event is scheduled for more than one (1) day. However, please note that all utensils and cookware must be washed, rinsed and sanitized prior to use.
- 6.) All foods shall be purchased from a commercial source.
- 7.) All food shall be prepared in a licensed and approved kitchen, unless prepared on site; **no preparation shall be allowed in a private home**. If a commercial kitchen is to be used, a signed letter from the owner of the commercial establishment shall be required before a license can be issued.
- 8.) Exceptions to #7 **MAY** be permitted in the case of baked goods - such as breads, cookies, cakes, etc. These baked goods must be properly **WRAPPED** and **LABELED**. They must include the following information: name of baker, preparation address and phone number of the baker, the name of the food item, and a list of all the ingredients used.



## REMINDERS

- Retail Food Licenses expire March 31 of every year.
- Temporary Food license applications must be submitted 5 days prior to the event.
- All outer openings of the retail food establishment must be kept closed to prevent pests from entering.
  - The City of Englewood prohibits the sale of tobacco products to persons under the age of 21.
  - Dumpsters and the surrounding area must be kept clean and free of litter to prevent the attraction of pests.
- Only a certified pesticide applicator may treat the establishment.
- All foods and food containers must be kept at least six inches off the floor.
- All foods stored inside a refrigerator must be kept closed to prevent cross contamination.
- All Conditional and Unsatisfactory ratings are submitted to "The Record" and are posted online at <http://www.northjersey.com/food-and-dining-news/health-inspections>
- Don't forget to wash, rinse, and sanitize the drink dispenser nozzles.
- Foods must be kept either Cold at 41°F or below or Hot at 135°F or above.

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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.

### Summer 2015 Issue

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