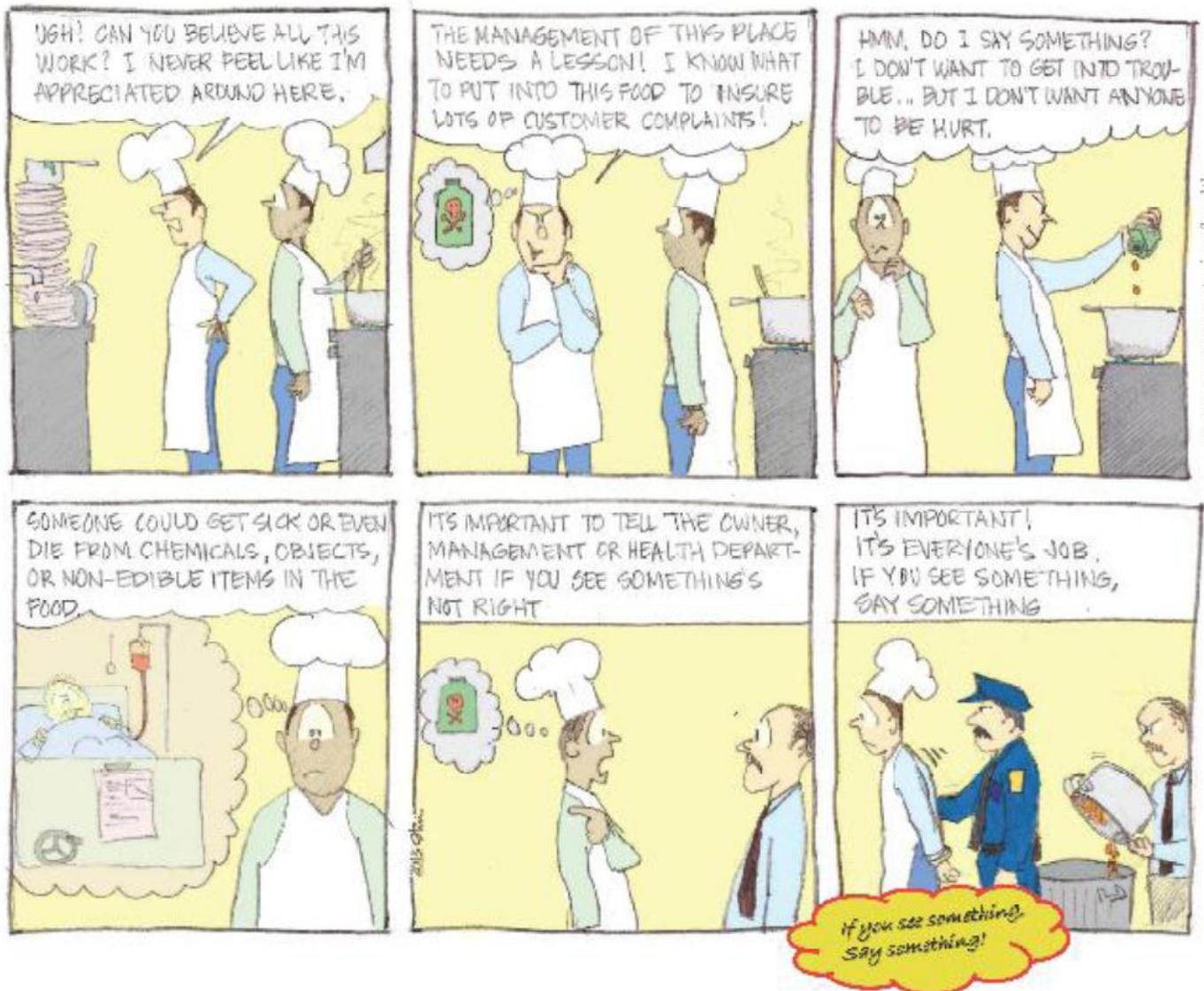


FOOD FOR THOUGHT

Fall 2015 (Sept/Oct/Nov.)

4
Keep food and people safe



“If You See Something, Say Something”

If you suspect that food has been contaminated purposely:

- If it is an emergency situation, DIAL 911.
- Contact the Englewood Health Department at 201-568-3450

Food Handler Certification 2015



Englewood Health Department held their first food handlers course since 2008 this summer. On August 19th, 23 food handlers attended the three hour Spanish 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 would like to **"Congratulate"** the following attendees, and their establishments, for their commitment to maintaining safe food handling practices.

	Name	Business
1	Kelvin Abreu	Crowne Plaza Hotel
2	Luis A. Aristizabal	Crowne Plaza Hotel
3	Carlos Carreon	Balthazar Bakery
4	Ramon Castillo	International House of Pancakes
5	Jose Estrada	Sushi Tatsu
6	William Garcia	Balthazar Bakery
7	Jorge Hernandez	Balthazar Bakery
8	Arturo Magan	Crowne Plaza Hotel
9	Salvador Mendoza	Balthazar Bakery
10	Juan Felipe Mora	D' Colombia Restaurante
11	Alvaro Ortega	International House of Pancakes
12	Edwin Ortega	Crowne Plaza
13	Edgar Quintero	D' Colombia Restaurante
14	Axil Rene Rivera	D' Colombia Restaurante
15	Wilson Salvatierra	Balthazar Bakery
16	Fernando Yepes	International House of Pancakes
17	Alba Molina	Tipicos Morazán
18	Maria Pena	Tipicos Morazán
19	Maria Torres	Tipicos Morazán
20	Maria De-la-cruz	Manhattan Bagel
21	Dilcia Itzep	Manhattan Bagel
22	Eugenio Esau Menjivar	Manhattan Bagel
23	Francisco Rosas	Manhattan Bagel



Holiday Food Safety

November is the official start of the Holiday Season -- time for family gatherings, holiday office parties and other catered affairs. Keep in mind maintenance of safe food handling practices should never take a holiday. Ensure a safe holiday season by remembering safe food handling practices. As you prepare your festive holiday spreads, remember to keep food fresh and safe to eat. If food containing harmful bacteria is consumed, it could cause food borne illness. When planning a big feast, follow this safety checklist.

Temperature

- Remember to keep cold foods cold – 41°F and below, and to keep hot foods hot – 135°F and above

Combat Cross-Contamination

- Store poultry, raw meat, and seafood on a plate or tray (in that order from bottom to top) or on the lowest possible refrigerator shelf so raw juices don't drip onto other foods.
- Use one cutting board and one set of utensils for raw meat products and another one for salads and other ready to eat foods, or thoroughly wash and sanitize the cutting board and utensils in between each use.
- Never place cooked food on a plate that previously held raw meat, poultry, or seafood unless the plate has been washed and sanitized.

Clean Up

- Thoroughly wash your hands with soap and water for 20 seconds before and after handling raw products
- Use plastic or other non-porous cutting boards. Cutting boards should be run through the dishwasher or washed, rinsed, and sanitized after each use.
- Don't spread bacteria with dirty sponges, dish cloths, or towels. Bacteria often thrive in the moist areas of these items where bits of food may also exist. Use paper towels, soap, and hot water to clean food preparation surfaces.



September is National Food Safety Education Month

Although September is the national observance for Food Safety Education, the Englewood Health Department believes that food safety should not be limited to only one month during the year. This is why the *Food For Thought* newsletter has been a continuous quarterly publication, sent to all retail food establishments in Englewood, since the Spring of 1979. It has been the primary goal to inform our food establishment operators of safe food handling practices and guidance for continued improvement in compliance. We welcome any suggestions on how we can improve this newsletter, to provide material that would be meaningful for your continued success. We look forward to hearing from you in the future.

Top 10 Common Food Safety Violations

1. Improper Cooling
2. Improper Hand washing
3. Improper Cold Holding
4. Contaminated Food Surfaces
5. Improper labeling of Ready to Eat/PHF/TCS Foods made on site
6. Improper reheating of foods
7. Hand contamination of Ready to Eat Foods
8. Raw animal foods not separated from Ready to Eat Foods
9. Improper hot holding temperatures for PHF/TCS food
10. Improperly labeling of open containers of commercially prepared foods

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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.

Fall 2015 Issue

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