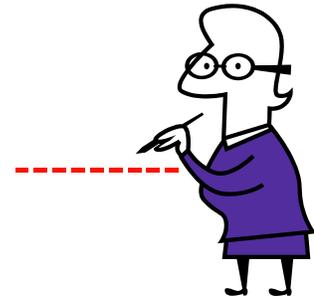


FOOD FOR THOUGHT

Spring 2013 (Mar./Apr./May)

License Renewal Time is Quickly Approaching – DON'T FORGET!



Renewal notices (and, in some cases, application forms) for retail food licenses for the period of April 1, 2013 – March 31, 2014 are in the process of being mailed to your establishments. Take the time to review and submit your renewal notices/applications. If your establishment does not receive a notice by mail, please stop by the Health Department where you can be assisted with the process. You may also telephone the License Clerk and the renewal notice/application can be emailed to you.

****Please note that vending machine licenses must be renewed at the same time. ****

- New businesses that applied for a 2012 retail food license in the last few months are still required to renew for 2013 by March 31st.
- Establishments that are designated as non-profit (i.e. churches, etc.) are still required to submit your tax exempt ID certification.
- Late fees will be charged on all renewals received /postmarked after April 1st. Late fees are as follows: \$50.00 for licenses under \$250.00 OR \$100.00 for licenses \$250.00 and over.
- License renewals are subject to an additional penalty fee of 50% of the normal license fee whenever an establishment has received two (2) or more Conditional ratings in the previous licensing year.
- Pursuant to the City of Englewood Revised Health Code, it is unlawful to operate a retail food establishment without a current and valid license.
- Remember to post your retail food license in a place where the public can easily view it.

The Health Department will take legal action against those establishments that fail to renew their license.

TAKE THE TIME, TO AVOID THE FINE...\$\$\$

Food Manager's Certification



While out conducting Chapter 24 inspections of Englewood's various retail food establishments the Environmental Health Unit has observed an alarming trend; several food establishments are operating without a Certified Food Protection Manager. According to The New Jersey State Chapter 24 N.J.A.C. 8:24-2.1(b), "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines", require at least one person in charge of a Risk Type 3 Food Establishments to be a **Certified Food Protection Manager**.

Englewood's City ordinance H.O.13-10(a) requires "Every retail food establishment within the city of Englewood shall have at least one Certified Food Service Manager on its premises at all times during operation".

According to the Chapter 24 guidelines and the Englewood Health Code, any establishment operating without a Certified Food Manager will be adequate cause to automatically issue a Conditionally Satisfactory Rating. You may also be issued a summons for non-compliance for operating without a Certified Food Protection Manager.

It is the responsibility of the establishment to ensure that their Food Manager's certification is current and up to date. Please check the expiration dates on the certificates because Englewood Health Inspectors will be checking the status of your certifications.

Below you will find a list of approved exam providers. Contact the exam provider of your choice to locate a class near you. Classes are available in different languages.

Bergen County Department of Health Services

**One Bergen County Plaza
Hackensack, New Jersey 07601
Phone: (201) 634-2600**

http://www.bergenhealth.org/food_safety/FoodSafetyhome.html

ServSafe

Business Hours: Monday - Friday 8:00 am - 6:00 pm

Phone: (866) 901-7778
www.servsafe.com

National Registry of Food Safety Professionals

Phone: 1-800-446-0257
www.nrfsp.com

Thompson Pro-metric

Phone: 1-800-624-2736

www.prometric.com/foodsafety

In order to receive a "Food Protection Manager Certificate" the person in charge must take a course and pass a food safety certification examination. Please note that the Food Protection Manager Certificate is different than the food handler certificate. If you have any questions contact the Health Department at (201) 568-3450.

Time as a Public Health Control

Englewood Health Department

What is Time as a Public Health Control?

Foods are normally held under refrigeration temperatures 41°F or below or hot held at 135°F or above to prevent bacterial growth.

Time as a Public Health Control allows potentially hazardous foods to be kept at room temperature, as long as it does not exceed 70°F, for up to four hours.

Potentially Hazardous Foods (PHF) that has not been served within the fourth hour must be discarded and cannot be placed under temperature control.

What are Potentially Hazardous Foods?

Potentially hazardous Foods are foods that require temperature control because it's capable of supporting rapid and progressive growth of bacterial or toxic microorganisms.

Examples of PHFs

- Milk, butter, and Cheese products
- Meat, Poultry, Fish, Shellfish, and Crustaceans
- Baked potatoes
- Cut melons, tomatoes or leafy greens
- Shell Eggs
- Cooked rice, pasta, beans, and vegetables
- Garlic or herbs oil mixtures
- Sprouts and seed sprouts
- Tofu or Soy products
- Specialty Pizza's

What conditions will I have to meet to use Time as a Public Health Control?

- In order to use Time as a Public Health Control, you **must first apply** with the Englewood Health Department to get approval. An application will be provided.
- In the application you will have to explain, if applicable, which foods will be kept out of temperature control, cooling methods, and reheating methods.
- A temperature log must be consistently kept of each item that is time controlled. Even if the food item was served before the four hours. The log must include the name of the food, the time it was removed from temperature control, and the time the food was discarded or served. Sample log will be provided by the Englewood Health Department.

Retail food establishment found to be in non-compliance of recording the times and applying for Time as a Public Health Control violate New Jersey's Chapter 24 Code "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines":

N.J.A.C. 8:24-3.5(g)

(g) If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption: **1.** The food shall be marked or otherwise identified to indicate the time that is four

hours past the point in time when the food is removed from temperature control; **2.** The food shall be cooked and served, served if ready-to-eat, or discarded, within four hours from the point in time when the food is removed from temperature control; **3.** The food in unmarked containers or packages or marked to exceed a four hour limit shall be discarded; and **4.** Written procedures shall be submitted to the health authority for approval prior to using time as

a public health control and shall be maintained in the retail food establishment to ensure compliance with: **i.** Paragraphs (g)1 through 3 above; and **ii.** Subsection (d) above, for food that is prepared, cooked, and refrigerated before time is used as the public health control.

Works Cited

FDA Food Code 2009. (2012, February 09). Retrieved February 10, 2013, from U.S. Food and Drug Administration: <http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/ucm186451.htm#part3-5>

**Englewood Health Department
73 South Van Brunt Street
Englewood, NJ 07631**

FOOD FOR THOUGHT is a quarterly publication issued by the Englewood Health Department for food establishments in Englewood. Content contributed by Fausto Garcia, Jr. and Jennifer Galarza, Registered Environmental Health Specialists.

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