

FOOD FOR THOUGHT

Summer 2017

Englewood's Food Service Establishments Receive Recognition Award for Outstanding Safe Food Handling Practices



On February 21, 2017, the Englewood Health Department recognized 13 food establishments for achieving a Satisfactory rating for two consecutive years with no critical violations. The event was held at Blue Moon Restaurant, where representatives from each business were presented with a certificate of recognition. The next "Food Establishment Recognition Award Ceremony" will be held in 2019. This year's food establishments include the following:

Food Establishment	Address
AFC SUSHI	40 NATHANIEL PL
BEN & JERRY'S	46 E PALISADE AVE
BENNIES	54 E PALISADE AVE
BERGEN FAMILY CENTER	44 ARMORY ST
QUARLES ELEMENTARY SCHOOL	186 DAVIDSON PLACE
DUNKIN DONUTS	70 RT 4 EAST
DWIGHT ENGLEWOOD SCHOOL	315 E. PALISADE AVE
HAN AH REUM SUSHI EXPRESS	25 LAFAYETTE AVE
INGLEMOOR CENTER	333 GRAND AVE
INTERNATIONAL HOUSE OF PANCAKES	141-147 N DEAN ST
LITTLE CAESARS PIZZA	7 TENAFLY RD
VINCENT K TIBBS CHILD DVLPMNT CNTR	183 WILLIAM ST
WEST SIDE INFANT/ TEEN PROGRAM	192 W. DEMAREST AVE



Englewood Health Department
 73 S. Van Brunt St.
 Englewood NJ, 07631
 Phone: 201-568-3450
 Fax: 201-568-5738
 Hours: M-F 9am-4pm

FOR OFFICE USE ONLY

Application Rec'd Date: _____

Textbook Issued: _____
 (Date & Applicant Initials)

FOOD MANAGER CERTIFICATION COURSE AND EXAM

Class Description

Our 8-hour Food Manager Certification Course will cover topics explaining how to provide safe foods, different forms of cross contamination, the flow of food, and pest management. The information will be presented using DVDs, instructor presentation and the food manager text book. At the end of the class, an examination will be administered. Exams will be available in English and Spanish. Students who pass the exam will be awarded a 5- year Food Manager Certificate.

Course Fee

\$185.00** (course, exam, textbook, and materials) **Must be paid two weeks before course date** at the Englewood Health Department

Make checks payable to: **Englewood Health Department**. Cash and Credit Card will be accepted if paying in person.

Textbook and materials will not be mailed and must be picked up at the health department prior to the class.

** Fees are NOT REFUNDABLE. Class may be rescheduled due to unforeseen/unplanned circumstances.

Course Date & Location (please check one)

English Course & Exam

Spanish Course & Exam

Date: Wednesday, June 28, 2017
Time: 9:30am-5:30pm
Location: Englewood Public Library-
 Mackay Room- 31 Engle St. Englewood, NJ 07631
Must Register by: June 14, 2017

Date: Wednesday July 12, 2017
Time: 9:30am-5:30pm
Location: Englewood Public Library-
 Mackay Room- 31 Engle St. Englewood, NJ 07631
Must Register by: June 28, 2017

Name of Applicant	Phone Number	Email	
Street Address	City	State	Zip Code
Name of Food Establishment (if applicable)		Phone Number	
Food Establishment Street Address	City	State	Zip Code

NOTE: Exam- takers **MUST** show a photo ID on the day of the exam (driver's license, military ID, alien registration card, passport, State /County ID).

Cleaning and Sanitizing Food Contact Surfaces

Train your staff to know the difference between cleaning and sanitizing.

1. Cleaning with soap and water removes dirt and food debris from surfaces.
2. Sanitizing reduces the amount of pathogens to make it safe.

How to clean and sanitize surfaces?

1. Start with soapy clean water to wipe down the surface.
2. Rinse with clean water.
3. Sanitize with the correct concentration of quaternary ammonia or chlorine.
4. Allow the surface to air dry. Never towel dry.



Reminders

- Food contact surfaces must be cleaned and sanitized before and after each food type.
- Sponges are not to be used on food contact surfaces.
- Sanitize solution must be changed when dirty and/or every four hours.
- Clean rags should be stored in a clean sanitizing solution.
- Sanitizer solution must be checked for concentration levels with the test strips.
- Separate sanitize buckets must be provided for different cleaning areas, for example:
 - Food contact surface areas (cutting boards, preparation tables, etc.)
 - Raw meat preparation area
 - Non-food contact surfaces (dining tables)



What surfaces require cleaning and sanitizing?

- ❖ Refrigeration units
- ❖ Cutting Boards
- ❖ 3 Compartment Sink
- ❖ Kitchen ware & Equipment
- ❖ Food preparation Sink
- ❖ Hand sink
- ❖ Mop Sink
- ❖ Deli Slicer
- ❖ Ice Machine
- ❖ Soda Nozzles
- ❖ Meat Grinders
- ❖ Food preparation tables
- ❖ Walls and Floors
- ❖ Storage Shelves
- ❖ Garbage Containers
- ❖ Microwaves
- ❖ Stove & Oven
- ❖ Hood Ventilation System

Train Your Staff

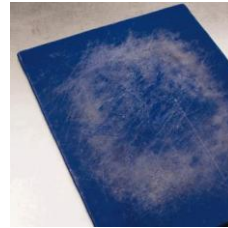
❖ Foods should be labeled

- If you take food from its original container, it must be labeled. The same thing applies for chemicals.



❖ Discard equipment that is worn or cracked

- Food contact surfaces that become difficult to clean and sanitize can harbor bacteria.



❖ Utensils and equipment

- Must be stored at least 6 inches above the floor.

❖ Foods inside the refrigerator

- Must be covered to prevent cross contamination.



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Phone (201) 568-3450

www.cityofenglewood.org

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.

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