

FOOD FOR THOUGHT

Summer/Fall 2018

OPEN DOORS AND WINDOWS



Since the weather is warmer outside, most food establishments have been noted leaving their doors and windows open and/or failing to keep their screen doors closed, if they even have a screen door.

Chapter 24 of the New Jersey State Sanitary Code, 8:24 – 6.2(n) is very clear regarding this issue: “Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:

- Filling or closing holes and other gaps along floors, wall, and ceilings;
- Closed, tight-fitting windows; and
- Solid, self-closing, tight-fitting doors.”

All openings to the outer air shall be effectively protected against the entrance of insects and rodents by using self-closing doors, closed windows, screening, controlled air curtains, or other effective means. Screen doors shall be self-closing; screens for windows, doors, skylights, and other openings to the outer air shall be tight fitting and FREE OF BREAKS OR TEARS.

There will be a **ZERO TOLERANCE** policy about this issue as we have been emphasizing this law for years. All food establishments are expected to comply. Pests such as insects and rodents can pose serious problems. Not only are they unsightly to customers, they also damage food, supplies, and facilities. The greatest danger from pests comes from their ability to spread disease, including food-borne illnesses. Preventing insects from entering your establishment is probably the least expensive, as well as the safest, method of insect control.



Least Wanted Foodborne Pathogens

The U.S. Public Health Service has identified the following microorganisms as being the biggest culprits of foodborne illness, either because of the severity of the sickness or the number of cases of illness they cause. Beware of these pathogens: Fight BAC!®

LEARN WHERE THEY ARE AND HOW TO AVOID THEM

Campylobacter- It is the second most common bacterial cause of diarrhea in the United States. Sources: raw and undercooked poultry and other meat, raw milk and untreated water.

Clostridium botulinum- This organism produces a toxin which causes botulism, a life-threatening illness that can prevent the breathing muscles from moving air in and out of the lungs. Sources: improperly prepared home-canned foods; honey should not be fed to children less than 12 months old.

E. coli O157:H7- A bacterium that can produce a deadly toxin and causes approximately 73,000 cases of foodborne illness each year in the U.S. Sources: beef, especially undercooked or raw hamburger; produce; raw milk; and unpasteurized juices and ciders.

Listeria monocytogenes- This causes listeriosis, a serious disease for pregnant women, newborns and adults with a weakened immune system. Sources: unpasteurized dairy products, including soft cheeses; sliced deli meats; smoked fish; hot dogs; pate'; and deli-prepared salads (i.e. egg, ham, seafood, and chicken salads).

Norovirus- This is the leading viral cause of diarrhea in the United States. Poor hygiene causes Norovirus, which is easily passed from person to person and from infected individuals to food items. Sources: Any food contaminated by someone who is infected with this virus.

Salmonella- It is the most common bacterial cause of diarrhea in the United States, and the most common cause of foodborne deaths. Responsible for 1.4 million cases of foodborne illness a year. Sources: raw and undercooked eggs, undercooked poultry and meat, fresh fruits and vegetables, and unpasteurized dairy products.

Staphylococcus aureus- This bacterium produces a toxin that causes vomiting shortly after being ingested. Sources: cooked foods high in protein (e.g. cooked ham, salads, bakery products, dairy products) that are held too long at room temperature.

Shigella- Causes an estimated 448,000 cases of diarrhea illnesses per year. Poor hygiene causes Shigella to be easily passed from person to person and from infected individuals to food items. Sources: salads, unclean water, and any food handled by someone who is infected with the bacterium.

Toxoplasma gondii- A parasite that causes toxoplasmosis, a very severe disease that can produce central nervous system disorders particularly mental retardation and visual impairment in children. Pregnant women and people with weakened immune systems are at higher risk; Sources: raw or undercooked pork.

Vibrio vulnificus- Causes gastroenteritis, wound infection, and severe bloodstream infections. People with liver diseases are at especially high risk. Sources: raw or undercooked seafood, particularly shellfish.

"Ten Least Wanted Pathogens" information provided by the Centers for Disease Control. For more information visit www.cdc.gov.
The Partnership for Food Safety Education www.fightbac.org

FOOD RECALLS

Frequently Asked Questions & Recall Terms

Q: How can I stay informed on food recalls?

A: www.recalls.gov is the best source for complete, accurate and up to date food recall information. Food recalls are often featured on local or national news broadcasts, and your grocery store should confirm that recalled food is removed from shelves. Your store may have people to answer questions, too.

Q: Who Issues Recalls?

A: In most cases the product manufacturer or producer initiates a recall in cooperation with the federal agency of jurisdiction. Almost all food recalls are voluntary actions, since, except for infant formula, federal regulatory agencies cannot mandate a recall.

Q: Who regulates food products?

A: The USDA Food Safety and Inspection Service (FSIS) inspects and regulates meat and poultry products, and pasteurized egg products that are produced in federally-inspected plants. The Food and Drug Administration (FDA) regulates all food products not regulated by the FSIS, including pasteurized egg products after the product leaves the processing plant.

Q: How are potentially unsafe food products discovered?

A: The manufacturer or distributor may identify the problem and voluntarily inform FSIS or FDA that

a potentially unsafe food product has been placed into commerce.

- FSIS, the FDA, or a state or local regulatory agency may discover potentially unsafe food products during sample testing or routine inspections.

- Other Federal agencies like the Centers for Disease Control & Prevention (CDC) or Department of Defense (DoD) may report a potential health problem to FSIS or FDA.

- Most symptoms of foodborne illness do not occur until hours or even days after consuming contaminated food. So, it is difficult to determine if a specific food

product is unsafe.

- Consumers may notify their local public health departments or report directly to FSIS, FDA or another government agency.

Q. How do I report a suspected food safety problem?

A. Consumers can report adverse reactions related to food products by contacting:

- Local Public Health agencies

- FDA information line:

1-888-SAFEFOOD

- USDA meat and poultry hotline:
1-800-MPHOTLINE (888-674-6854)

- FDA emergency number:

1-301-443-1240

FOOD RECALL TERMS

Class I recall	Involves a dangerous or defective product that is reasonably likely to cause serious health problems or death. <i>Example:</i> raw ground beef found to be contaminated with <i>E. coli</i> O157:H7.
Class II recall	Involves a product that may cause temporary or medically reversible adverse health consequences.
Class III recall	Use of or exposure to the product is not likely to cause adverse health consequences.
Public Health Alert	May be issued when FSIS has reason to believe that a meat or poultry product may be associated with human illnesses, but cannot identify a specific product that should be recalled.
Market withdrawal	Involves a product that is withdrawn from the market because it does not meet company quality specifications or it exhibits a minor infraction of regulatory requirements.
Establishment Number	The establishment number directly connects a meat or poultry food product to the plant at which it was produced.

Download this flyer at www.recallbasics.org

Follow These 6 Smart ProducePro Practices to Fight BAC!® Against Food Poisoning

We eat fruits and vegetables as a part of a nutritious meal or a snack. But produce can become contaminated with illness-causing pathogens anywhere from farm to fork. Did you know that foodborne pathogens such as Salmonella are most commonly found in fresh fruits and vegetables? Since we can't see, smell or taste pathogens, you're the last line of defense in preventing food borne poisoning. Safe produce handling is all part of eating well. Follow these six smart produce-handling practices to help protect your customers and become a real ProducePro.



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