

VINELAND'S

FOOD SAFETY NEWSLETTER

February 2014

Produced by the Vineland Health Department- May be copied!



Laws on Employee Health- What is coming?

When the State law changes, owners of retail food establishments will have one more tool to use in protecting their customers. Employees will be required to report certain illnesses, symptoms and exposures to management. These symptoms and illnesses are well known to be easily transmitted through foods. The required reporting will be an important component and enhancement of any food safety program. The license holder and person in charge have always been responsible for ensuring that food handlers don't transmit disease to food, but have never had the ability to ask their employees about their health before. If you know, you can take appropriate actions to protect your customers. Reporting will put an obligation/responsibility on employees so the PIC or owner is not alone anymore. This rule does not conflict with HIPPA. For more information, go to www.vldhealth.org. or call this office at 856-794-4131. The new law may come into effect sometime in 2014. We will keep you apprised.

Did you know...?



- Chlorine sanitizers are much easier on your septic systems than quaternary ammonia. Chlorine breaks down quickly whereas quat does not. The bacteria in your private septic system, necessary for it to keep functioning properly, will be destroyed more easily by quaternary ammonia and cause your system to fail.
- Campylobacter is a fragile bacterium and does not usually transmit from an ill person via surfaces. Norovirus, on the other hand, is quite stable on surfaces and can wait hours to days for someone to pick it up.
- Sewer-like odors in a room are probably caused by a dry drain. Pour water down all drains regularly to keep odors away.
- Food allergens show up in unexpected places. Fish can be found in gelatin. Salmon is used genetically to modify corn. Imitation crab may contain eggs and wheat. Pay attention to your labels!
- If you sell or use shucked or frozen shellfish (clams, mussels or oysters), you must log the information from the container in some manner and keep it for 90 days after the last sale or use. There are no tags to save. If the product is fully cooked, you do not need to do this.
- In one study, a volunteer touched a door handle that had been contaminated with a virus. He then shook hands with other volunteers. Tests showed he had spread the virus to six people. If he had washed his hands, it would not have happened.



Food Safety Training Available!

What are you waiting for?

Vineland Health Department:

Intended students: Anyone working with food, especially prep people. At least one person in charge from a Risk Type 2 Facility must have this course or similar.

Class focus: The causes of foodborne illness/ how to protect your establishment from an outbreak.

Instructors: Jeanne Garbarino (English) and Emma Lopez (for Spanish class only)

Certificate: Upon successful completion of course. Certificate is valid for 3 years.

Cost: \$ 15.00 for each person or 3 or more persons from the same establishment \$10 each

Location: Vineland- Please see enclosed schedule.

Dates: Please see the enclosed schedule. *Note: 6 hours of class must be attended to receive a certificate. This class does not count towards the State training requirement for Risk Type 3 Facilities. To find your risk type, look at your most recent report, license or call this office. For a current list of the classes available and required for Risk Type 3 Facilities, go to www.vldhealth.org.*

HOW TO REGISTER

To register, return the enclosed application to the address listed with the appropriate fee. For more information, please call Jeanne Garbarino at 794-4000 extension 4326. Confirmation and directions will be sent upon registering.

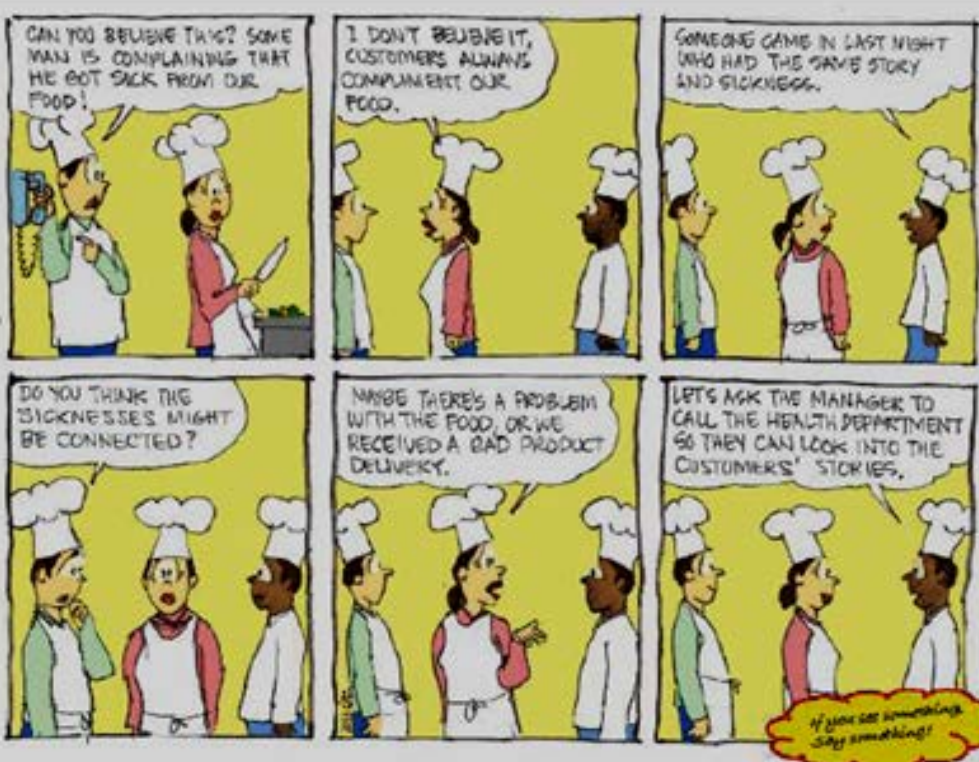
Outbreaks of Interest

In 2011, consumption of barracuda from one fish market in New York City caused 28 people of all ages to become ill with ciguatera poisoning. Ciguatera toxins (from micro-algae) occur naturally and can accumulate in coral reef fish. The toxins cannot be cooked out nor are they noticeable when you eat the fish. The poisons caused vomiting and diarrhea along with more serious symptoms such as slow heart rate, tingling and numbness, low blood pressure, difficulty walking, swollen tongue and dizziness. Recovery took months for most of the victims. The fish capable of having ciguatera toxins also include grouper, snapper, amberjack, and surgeonfish. Buy fish from a reputable source!

In 2012 and 2013, a total of 33 NJ residents, part of 1024 total United States residents, became ill with Salmonella after handling live poultry (chickens or ducks) or small turtles. If your foodhandlers have these pets at home, they could bring Salmonella bacteria to your facility on their hands. Washing their hands properly as soon as they arrive at your establishment would prevent that potential cross-contamination and save your customers from a potentially deadly illness. It would also save you from lawsuits, etc.

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Keep food and people safe



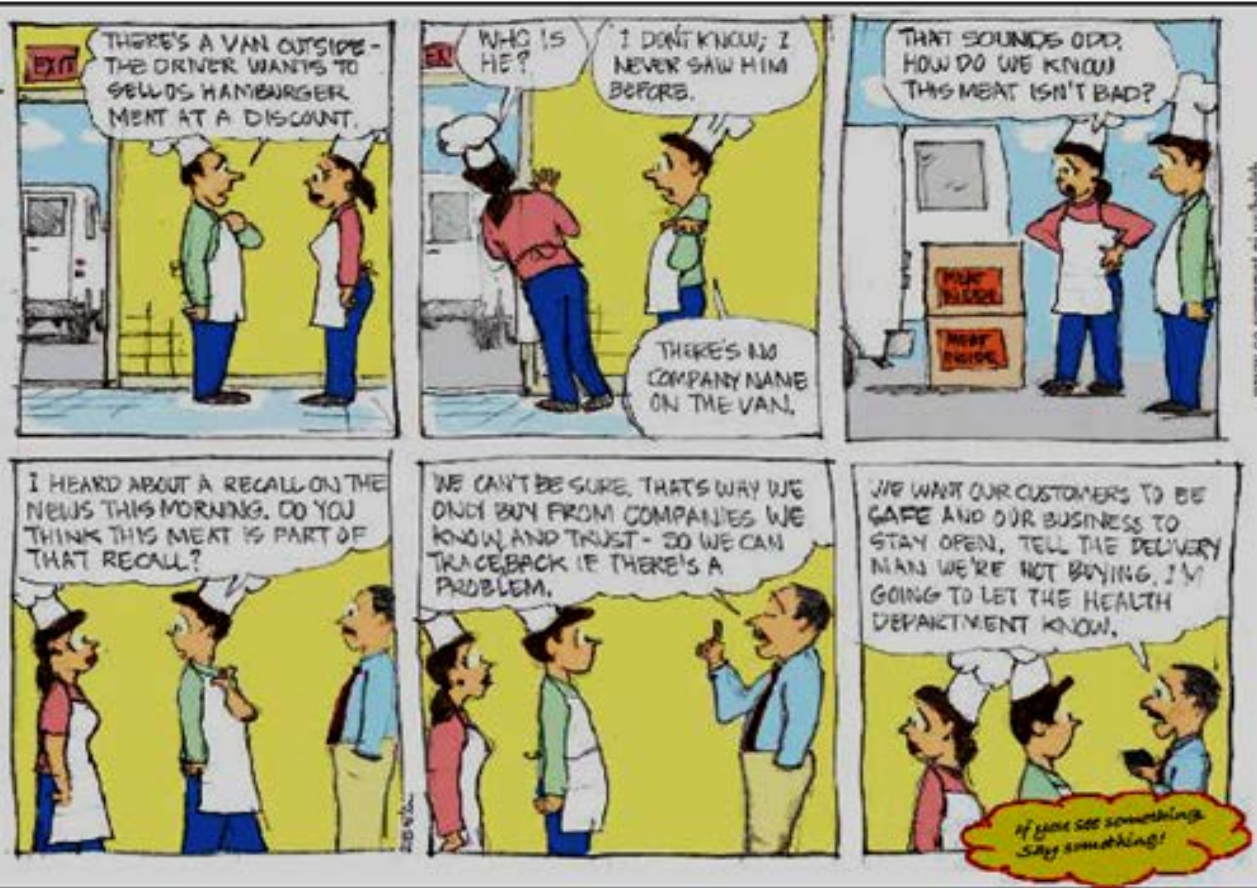
www.co.somerset.nj.us/health

If this happened at your facility, would you know what to do?

Call the Health Department at 856-794-4232 during normal working hours or 856-455-8770 after hours and have someone call you back! We Can help!

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Keep food and people safe



www.co.somerset.nj.us/health



TEST YOUR FOOD SAFETY KNOWLEDGE!



You have been around food all of your life. You may have worked with food for many years, but do you really know what can go wrong and how to keep your food safe? Take this quiz and see!

- 1) What is the only acceptable source of shellfish (clams, mussels, whole scallops, and oysters)?
 - a) Supermarkets
 - b) Harvesters
 - c) Certified Dealers
 - d) All of the above

- 2) If you plan to cook outside either routinely or for a special occasion, what do you need to do?
 - a) Provide overhead protection of the foods and utensils
 - b) Provide a handwash station at the outside area
 - c) Provide security for the food at all times
 - d) All of the above

- 3) A potentially hazardous food that is prepared or opened and will be kept for more than 24 hours must be marked with a date. What date is mandatory?
 - a) The date that it was opened or prepared
 - b) The date that it will be discarded
 - c) Both a and b

- 4) What is the maximum temperature potentially hazardous food can reach when cold holding?
 - a) 40° F
 - b) 41° F
 - c) 45° F

- 5) If you serve or sell shellfish at a retail food establishment, what do you need to mark on the tags that come with the product?
 - a) Nothing- the information is all there from the supplier
 - b) Date that you receive the product
 - c) Date that you open the bag
 - d) Date that you use or sell the last of the product from that container

ANSWERS:

1. c. Only certified dealers are an acceptable source for shellfish. Do not buy them at a supermarket even if they have a tag on the product. It is against NJ State law to do this.
2. d. Overhead protection is for obvious reasons. A handwash station outside can consist of a thermos with warm water, a soap dispenser, paper towels, and a bucket to catch the wastewater. If you leave the food at any time outside, even in a bbq grill, you must prevent tampering. This could be with a fenced in area, locking the grill closed, or some other means.
3. b. The discard date is the only required date. The product can be held at 41° F for a total of 7 days. This includes the day you make the product. An easy way to remember the right date is to add 6 days to the date of preparation.
4. b. 41° F is required to slow the growth of Listeria and keep the product safe to eat for 7 days. This is one of our most common risk factors in Vineland and needs to be addressed by management and this department.
5. d. You must mark the date that the last of the product is used or sold on the tag and keep the tag for 90 days after the date you marked. In case there is a Hepatitis A outbreak from those shellfish, we need to be able to trace the product back and shut down the beds where they were harvested. Hepatitis A can take as long as 50 days to show symptoms after consumption.