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OCEAN COUNTY HEALTH DEPARTMENT

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Public Health
Prevent. Promote. Protect.

TIPS FOR ALL FOOD VENDORS @ FAIRS & EVENTS

- 1) Proof of food sources required: need first day of fair:
 - a) Receipts for food purchased ready to cook at fair.
 - b) Copy of commissary inspection/permission to use commissary, list privileges
 - c) Onsite preparation is limited – you must have pre-approval (from this office for specific prep)
- 2) Protect all foods on display from contamination (i.e. dust, flies, consumer access)
 - a) Start fresh daily – no leftovers (discard at end of each fair day)
 - b) Change ice frequently – no submerged bottles
 - c) Probe style thermometer to be available on site for checking potentially hazardous foods.
- 3) Personal hygiene
 - a) No bare hand contact – for ready to eat foods – barrier between hands and food required – use of gloves, utensils, deli tissue encouraged – encourage frequent hand washing.
- 4) Cooler temps <41°f maximum – w/thermometers
 - a) Mechanical refrigeration required for more than one day fair/event
 - b) Arrangements premade for replenishing ice in coolers
- 5) Hot hold foods 135°f minimum or better – stem types or thin probe thermometer required – check code
- 6) Clean slicers, can opener blades, fancy equipment, i.e. butterfly fry cutters, blossom onion slicer – frequently – minimum 1 time/4 hours. Duplicate cooking/prep utensils must be provided.
- 7) 3 bay set up is to be labeled wash, rinse, sanitize, air-dry (change water regularly) must be readily available at each site.
- 8) Bulk stored foods, drinks and single service articles as well as clean kitchenware – must be stored 6" above floor line – covered, etc. where needed to protect against insects & weather conditions.
- 9) Hand wash stations, i.e. urns, coolers w/spouts – must be posted with hand wash sign provided with pump soap & paper towels. provide catch bucket below water container.
- 10) Waste water, etc. cannot be discharged onto the ground, use containers provided or portable toilets at site.
- 11) Fryers, etc. must be covered: overnight arrangements to contain & dispose of waste oil. Do not leave at site. Ground area to be protected from spillages using effective barrier.
- 12) Single service utensils that are not wrapped must be stored in clean containers with handles extended upward during service.
- 13) Contain trash & dispose of appropriately – daily & at end of event; sites to be left clean (no litter, no spills, no liquid containers left @closing of event) consider roll of tarpaper – non slippery surface & easy disposal at end of event.



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Ocean County Health Department Safe Food Handling Temperature Guidelines

The following safe food handling temperature criteria are part of the New Jersey State Sanitary Code, "Sanitary in Retail Food Establishments and Food and Beverage Vending machines" (NJAC 8:24).

"Refrigeration temperatures" mean:

1. 41°F or less, except as specified under 2 below.
2. 45°F or less in refrigeration equipment in use as of January 2, 2007, that is not capable of maintaining the food at 41°F or less if:
 - i. The equipment is in place and in use in the retail food establishment; and
 - ii. As of January 2, 2012, the equipment is upgraded or replaced to maintain food at a temperature of 41°F or less.

"Safe cooking temperatures" means heating all parts of raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods to a temperature and for a time that complies with one of the following methods based on the food that is being cooked:

1. 145°F or above for 15 seconds for fish, meat, pork and commercially raised game animals, except as specified under 2, 3 and 4 below.
2. 155°F for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites and injected meats; the following if they are comminuted: fish, meat, commercially raised game animals, and raw eggs.

Min Temperature Minimum Holding Time

145°F 3 minutes
150°F 1 minute
158°F 1 second (instantaneous)

3. 165°F or above for 15 seconds for poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.
4. Whole beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham, shall be cooked as specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature:

Temperature Time*

130°F 112 Minutes
132°F 77 minutes
134°F 47 minutes
136°F 32 minutes
138°F 19 minutes
140°F 12 minutes
142°F 8 minutes
144°F 5 minutes
145°F 3 minutes

***Holding time may include post oven heat rise**

New Jersey Department of Health and Senior Services
Food and Drug Safety Program

Minimum Food Safety Requirements for Shellstock Sales at
New Jersey Farmers Markets

This guidance document specifies the requirements for the sale of shellstock (as defined below), at Farmer's Markets.

DEFINITIONS:

- "Molluscan shellfish" means any edible species of fresh or frozen oysters, clams, mussels, and scallops or edible portions thereof, except when the scallop product consists only of the shucked abductor muscle.
- "Shellstock" means raw in-shell molluscan shellfish.

VENDOR REQUIREMENTS:

- Licensed wholesale dealers of shellstock that have been certified by the NJDHSS; or
- Licensed retail seafood distributors of shellstock that have been inspected by the local health department.
 - NOTE: Shellstock harvesters are prohibited from selling shellstock at the Farmers Market


SOURCE:

- Molluscan shellfish shall be obtained from certified dealers meeting the requirements of the "FDA National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish."
- Molluscan shellfish must also comply with the requirements of "Chapter 24: Sanitation in Retail Food Establishments and Food and Beverage Vending Machines" N.J.A.C. 8:24-2(m) thru (r) as outlined below:

SHELLSTOCK TAGS:

Shellstock shall be obtained in containers with identification tags from the Certified Dealer as specified in N.J.A.C. 8:13-2.26.

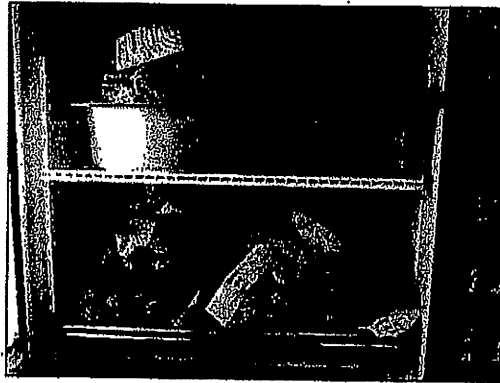
- Shellstock tags shall include the following information:
 - The dealer's name, address & certification #;
 - The original shipper's certification # AND the abbreviation of the name of the state (i.e. NJ111SS);
 - The date of harvesting;
 - The approved harvest location;
 - The type and quantity of shellstock; and
 - The following statement in bold, capitalized type: **"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS."**

	HARVESTER IDENTIFICATION NO.:
	HARVEST DATE:
	HARVEST LOCATION:
	TYPE OF SHELLFISH:
	QUANTITY OF SHELLFISH:
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	
<small>RETAILERS, INFORM YOUR CUSTOMERS Throughout the State of New Jersey, shellstock is sold at retail prices. Retailers, including farmers markets, should inform their customers that shellstock is a highly perishable food and should be consumed as soon as possible. If you have any questions, please contact your local health department.</small>	

TEMPERATURE CONTROLS:

All shellstock shall be maintained at or below 45°F during storage, transport, display and service.

- The use of mechanical refrigeration (refrigerated truck or van; or refrigerated display case running on back-up generator) is highly recommended. Note: Even mechanical refrigeration may not maintain shellstock at or below 45°F in extremely hot summer weather. In these cases, the use of a mechanical freezer may be necessary to maintain shellstock at or below 45°F.
- NOTE: Storing shellstock in coolers with ice or ice packs may not effectively maintain product at or below 45°F, particularly during hot weather.
- Avoid exposing shellstock to direct sunlight by providing a source of shade during sale.



ADDITIONAL REQUIREMENTS:

- Shellstock shall not be stored wet (Note: shellstock submerged in water will die).
- Shellstock shall be reasonably free of mud, dead shellfish, and no shellfish with broken shells.
- Dead shellfish or shellstock with badly broken shells shall be discarded, not sold.
- Shellstock shall not be removed from the container in which they are received other than immediately before sale.

PACKAGING FOR CUSTOMERS:

To ensure that shellstock are maintained at safe temperatures after purchase, it is recommended that the Vendor:

- Pack the shellstock in a plastic bag and place on ice by double bagging; or by placing the bagged shellstock in an insulated container with ice;
- Provide a sticker ON THE BAG OR CONTAINER that advises customers to: "KEEP COLD ON ICE; OR PLACE IN REFRIGERATION IMMEDIATELY"; and
- Verbally advise the customer to place their shellstock into the refrigerator as soon as possible.

NOTE: The shucking of shellstock for on-site consumption at a Farmers Market would require the provision of additional food safety practices and equipment as specified under the Chapter 24 Retail Food rules. Consult your local health department for information prior to engaging in this practice.

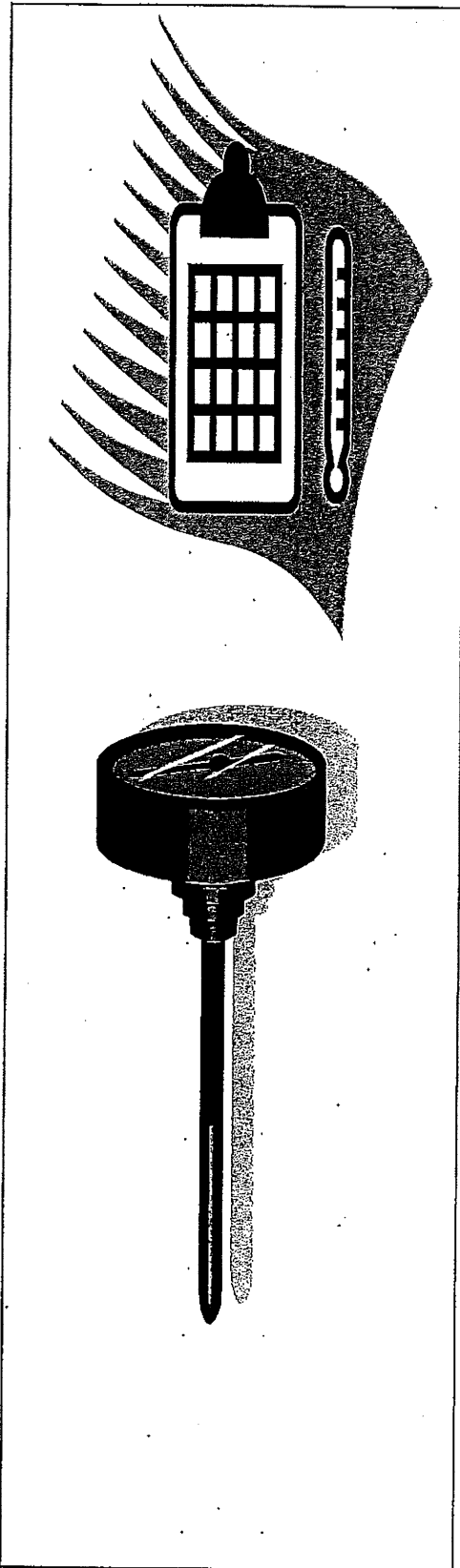
For more information: Please contact the Department's Food and Drug Safety Program at 609-826-4935 or

Go to: NJ Food and Drug Safety Program

Other Links:

For a list of wholesale certified dealers Go to: Interstate Shellfish Shippers List (Updated monthly)

Go to: US FDA-Seafood



Safe Cooking Temperatures

(Internal temperature for raw animal foods held for 15 seconds)

165°F- poultry; stuffed fish/ meat/ pasta; stuffing containing fish, meat or poultry, raw PHF's in a microwave.

155°F- ground meat/fish; injected meats, pooled eggs

145°F- fish, meat, pork, game animals, and eggs for individual service

Safe Holding Temperatures

135°F- minimum hot holding

41°F- maximum cold holding
(For older units incapable of maintaining 41°F, no greater than 45°F will be acceptable until 1/2/2012.)

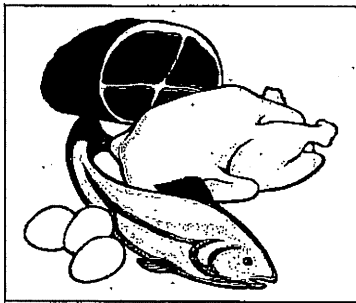
What food items can allow disease-causing bacteria to grow in them?

(not all foods will!)

A food can grow disease-causing bacteria if it is:

- *Of animal origin
- *A vegetable that was heat treated (cooked)
- A raw seed sprout (such as alfalfa or bean sprouts)
- Cut melons
- Garlic and oil mixtures (any herb from the ground and oil may also have the potential)

EXAMPLES OF THESE FOODS



Chicken Beef Pork Eggs

Dairy products Seafood



Baked potatoes Cooked rice

Fried onions Wet oatmeal

Cooked carrots Cooked mushrooms

Cut melons Bean sprouts

To keep these foods safe, you must keep them cold (41°F or below) or hot (135° F or above, after cooking).

NOTE: Processed foods that can grow harmful bacteria should be labeled "Keep Refrigerated"- read your labels!

*Foods such as popcorn, beef jerky or parmesan cheese are too dry to grow harmful bacteria and are safe to leave at room temperature. Some foods are too acidic such as meatless tomato sauce and most fruits.

IMPROPER COOLING IS THE MAJOR CAUSE OF FOODBORNE ILLNESS

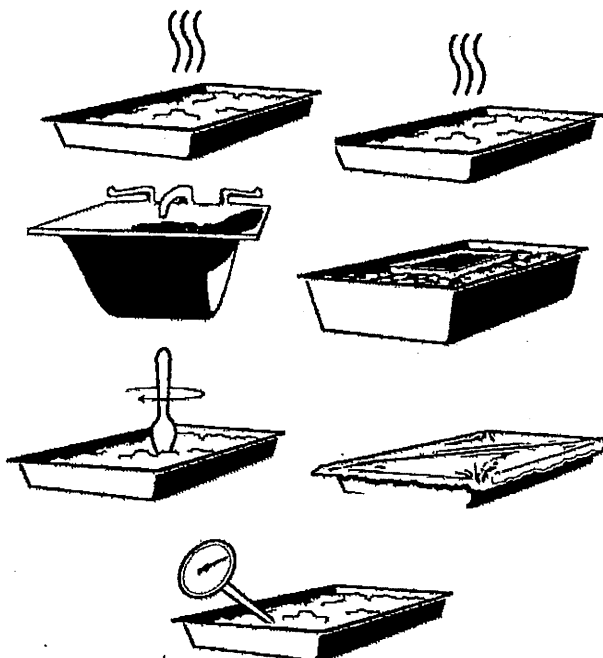
Hot food must be cooled from 135°F to 70°F within 2 hours, and from 135°F to 41°F within a total of 6 hours.

- Never cool food at room temperature.
- Uncovered containers cool faster than covered containers.
- Stirring hot foods rapidly increases the cooling rate.

2 GREAT WAYS FOR COOLING FOODS RAPIDLY!

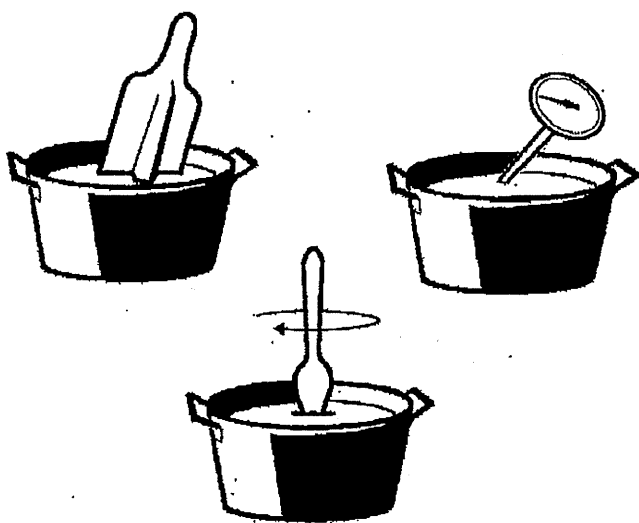
Shallow is better!

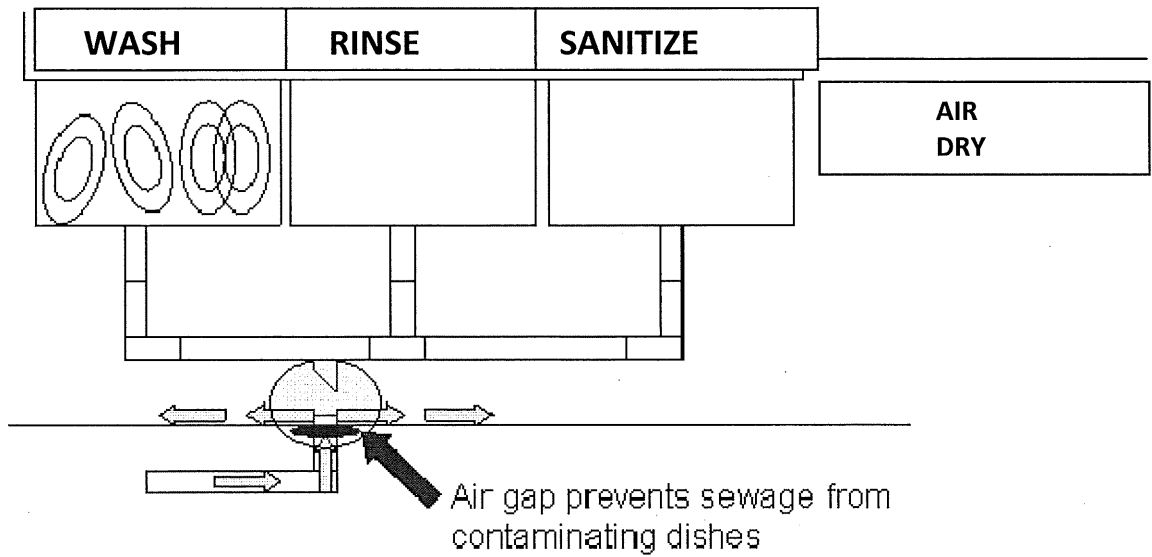
- Separate foods into small quantities and place them into shallow pans made of aluminum or stainless steel. The food should be no deeper than 4 inches (2 inches for thick foods).
- Place the pan into an "ice bath" (a sink or large container) filled with ice at least three times the amount of food to be chilled.
- Stir the food every fifteen minutes. Once the food reaches an internal temperature of 70°F, place the food in a protected location in a refrigeration unit. Do not cover the food while it is cooling. After the food has cooled to 41°F, cover the food.
- Check the temperature periodically and stir, to be sure the food reaches 41°F within a total of 6 hours.



Use a chill stick for soups and chowders!

- Pour hot liquids into a large pot and then stir the liquid with a chill stick every 15 minutes.
- Additional chill sticks may be necessary to reach 70°F within 2 hours. Leave a chill stick in the pot and place it in the walk-in cooler.
- Check the temperature periodically and stir, to be sure the food reaches 41°F within a total of 6 hours.





Three Compartment Sink With Indirect Waste

IMPORTANT!!!!

Unclean food contact surfaces are one of the primary reasons that foodborne illnesses occur. Thus, it is very important to follow the correct procedure, listed below.

1. **WASH** with dish detergent in water that is not less than 110 F to remove all visible and organic matter.
2. **Rinse** with clean water to remove or dilute cleaning chemicals.
3. **Sanitize** with one of three acceptable chemicals in water that is not less than 75 F with following concentrations for the minimum times listed.
4. **AIR DRY** – Do not use any kind of towels to dry food contact surfaces.

Chlorine ---- 50 ppm with a pH of 8 or less for at least 10 seconds

Iodine ----- 12.5 to 25 ppm for at least 30 seconds

Quaternary Ammonia ----- per manufacturer's directions (usually 200 ppm)
For at least 30 seconds

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Bake Sale

Requirements for a Bake Sale

The following explains that a home kitchen is not a retail food establishment, but in certain limited circumstances, can be used to retail food. Example, home kitchen prepared foods must be non-potentially hazardous, ex. Baked goods and a placard must be posted indicating the location at which this food was prepared is not subject to inspection by the health department.

NJAC 8:24 – 1.5 “Retail Food Establishment” does not include:

1. A produce stand that only offers whole, uncut fresh fruits and vegetables;
2. A food processing plant;
3. A kitchen in a private home if only food that is not potentially hazardous is prepared for sale or service at a function such as a religious or charitable organization’s bake sale if the consumer is informed by a clearly visible placard at the sales or service location that the food is prepared in a kitchen that is not subject to regulation and inspection by the health authority;