

# FOOD ESTABLISHMENT INFORMATION REQUIREMENTS

Information relating to food establishments is available online.  
Información relativa a los establecimientos de alimentos estará disponible en línea.  
關係餐厅的信息会在这个网路地址。

[www.bloomfieldtwpnj.com/health/environmental-health](http://www.bloomfieldtwpnj.com/health/environmental-health) or [food.bloomfieldhealth.org](http://food.bloomfieldhealth.org)

1. Chapter 24 of the NJ Administrative Code (N.J.A.C. 8:24) "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines" became effective January 2, 2007, with some aspects implemented over time (phased-in). All requirements are to be met by January 2010.

Local and State regulations requires that any new owner, operator or any facility changes necessitate Plan Review prior to change of ownership, modifications to the food preparation area, storage, expansions or additions. An establishment cannot be sold or management changed without a Plan Review to assure that any grand-fathered (exception) is brought to current standards. This requirement includes but not limited to hand washing sinks, three (3) compartment sink, prep sinks, sufficient storage space, protection of food products, cleanness, rodent and insect control, including control of basement storage and general organization and management of each establishment.

The Health Departments primary responsibility is to protect the public and to enforce Chapter 24 of the State Sanitary Code.

We also believe education, consultation and dialogue are important components to assure understanding of the rules and to promote helpful ways to conform to the regulations. Based upon a survey of retail food establishments conducted during the last half of 2009 significant violations were noted during routine inspections. Therefore, as a general rule improvement of food handling techniques, sanitizing, storage and grease trap maintenance is required. If you need guidance with any specific area of concern contact the Health Department environmental staff for input at 973-680-4024.

2. Grease Ordinance 618-18 **Section 4** requires Inspection by a licensed plumber prior to re-licensing. (Attached)

3. For establishments handling hazardous food Risk Level 3 – The State of NJ requires a supervisory course of study, such as **Servsafe** and passage of national test. Likewise, Bloomfield Township Board of Health local ordinance also requires that supervisors take an approved course of study. Please acknowledge on the application form if you have met this requirement. For all Risk Level 3 retail food establishments, you have been notified by inspection reports that this certificate is required by January 2, 2010. Establishment having inspections conducted after this correspondence that receive a Conditional Satisfactory rating will also receive a summons for violation of Chapter 24 Section (8:24-2.1(b)) of the State Sanitary Code.

By July 1, 2010 all Risk Level 3 establishments not meeting this certification requirement will receive a summons.

By July 1, 2010 all Risk Level 2 establishments will also be required to finish the **Servsafe** course or a summons will be issued. To comply with local ordinance 618-4b requiring at least one (1) "Supervisor" of an establishment to complete the approved course.

4. A Food Handler course is also required by Board of Health ordinance for individuals handling food. Courses will available through the Bloomfield Health Department. Notification of the class dates will be forwarded to you by e-mail or your identified primary form of communication, once scheduled. Valid courses from other Health Departments are also accepted.

5. Exterior doors must be kept closed or self-closing screen doors must be utilized. Windows must be screened. Enforcement with summonses will be implemented without any additional warning due to the number of flies and insects found in establishments with open doors and windows.

## CHAPTER 24 SELECT DEFINITIONS

**"Retail food establishment"** means an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption:

1. Such as a restaurant; satellite or catered feeding location; catering operation if the operation provides food directly to a consumer or to a conveyance used to transport people; market; vending location; conveyance used to transport people; institution; or food bank; and
2. That relinquishes possession of food to a consumer directly, or indirectly through a delivery service such as home delivery of grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers.

**"Retail food establishment" includes:**

1. An element of the operation such as a transportation vehicle or a central preparation facility that supplies a vending location or satellite feeding location unless the vending or feeding location is permitted by the health authority; or
2. An operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the premises; and regardless of whether there is a charge for the food.

**"Risk type 1 food establishment"** means any retail food establishment that:

1. Serves or sells only pre-packaged, nonpotentially hazardous foods;
2. Prepares only non-potentially hazardous foods; or
3. Heats only commercially processed, potentially hazardous foods for hot holding and does not cool potentially hazardous foods. Such retail establishments may include, but are not limited to, convenience store operations, hot dog carts, and coffee shops.

**"Risk type 2 food establishment"** means any retail food establishment that has a limited menu; and

1. Prepares, cooks, and serves most products immediately;
2. Exercises hot and cold holding of potentially hazardous foods after preparation or cooking; or
3. Limits the complex preparation of potentially hazardous foods, including the cooking, cooling, and reheating for hot holding, to two or fewer items. Such retail establishments may include, but are not limited to, retail food store operations, schools that do not serve a highly susceptible population, and quick service operations, depending on the menu and preparation procedures.

**"Risk type 3 food establishment"** means any retail food establishment that:

1. Has an extensive menu which requires the handling of raw ingredients; and is involved in the complex preparation of menu items that includes the cooking, cooling, and reheating of at least three or more potentially hazardous foods; or
2. Prepares and serves potentially hazardous foods including the extensive handling of raw ingredients; and whose primary service population is a highly susceptible population. Such establishments may include, but are not limited to, full service restaurants, diners, commissaries, and catering operations; or hospitals, nursing homes, and preschools preparing and serving potentially hazardous foods.

**"Risk type 4 food establishment"** means a retail food establishment that conducts specialized processes such as smoking, curing, canning, bottling, acidification designed to control pathogen proliferation, or any reduced oxygen packaging intended for extended shelf-life where such activities may require the assistance of a trained food technologist. Such establishments include those establishments conducting specialized processing at retail.

**"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 ratities.

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

140°F 12 minutes

132°F 77 minutes

142°F 8 minutes

134°F 47 minutes

144°F 5 minutes

136°F 32 minutes

145°F 3 minutes

138°F 19 minutes

\*Holding time may include post oven heat rise.