

**AN ORDINANCE TO AMEND CHAPTER 618 ENTITLED "FOOD HANDLING" WITHIN THE TOWNSHIP OF BLOOMFIELD, ESSEX COUNTY, NEW JERSEY:**

**BE IT ORDAINED**, by the Board of Health of the Township of Bloomfield, County of Essex, State of New Jersey, as follows:

An ordinance to amend an ordinance within the Township of Bloomfield entitled Chapter 618 Food Handling which ordinance shall read as follows:

**Section 1**

Chapter 618. Food Handling

§ 618-4. Food handler's certificate; supervisor of food-service personnel; Handwashing Policy

[Amended 3-1-1978]

- A. No person shall be employed in or work or be engaged in the business or occupation of manufacturing, handling or serving food, foodstuffs or beverages intended or suited for human consumption unless such person shall first obtain a food handler's certificate from the Board of Health.
- B. No retail food establishment shall hereinafter operate, unless at least one person connected with said establishment, who is responsible for the general sanitation of the establishment and who is hereafter referred to as the "supervisor," shall have completed a course of general instruction in bacteria characteristics and growth, spread of foodborne diseases, methods of preventing food poisoning, proper handling techniques, equipment and establishment sanitation, dishwashing and sanitation and insect and rodent control, for food establishment risk types 2, 3 and 4 as defined in Chapter 24 of the Retail Food Code.

[Amended 11-5-1987]

- (1) Such course of instruction shall be given by this Board of Health or by some other agency with a course approved by this Board of Health. On completion of said course of instruction, said supervisor shall be given a certificate indicating satisfactory completion of said course.
- (2) Said certificate shall be issued for one year and shall be renewed from time to time as the Health Officer may direct, either by requirement of additional courses or the review of the entire course or by such other requirements within the framework of this section as the Health Officer may direct.
- (3) The supervisor of food-service personnel shall be given a certificate issued by the approved course of instruction indicating that he has attended the necessary course of instruction hereinabove set forth and has indicated an understanding thereof.
- (4) The Board of Health through its Health Officer shall establish a general course of instruction for supervisors herein referred to within six months of the date of the passage of this chapter. Thereafter, each food-handling establishment shall designate to said Board of Health the person or persons that it will nominate as supervisors of food personnel, and those persons shall be notified and shall attend the aforementioned course of general instruction.

- C. All retail food establishments are required to implement a handwashing policy with approved hand washing procedures for the food service personnel staff.  
The "supervisor" shall provide sufficient supplies, information, and training for effective hand washing to be completed by all food service personnel.
  - 1. Provide sufficient hot running water (at least 100 F) without using scalding water, soap or hand cleaning compound, single use paper towels, or warm-air hand dryer. A clean bathroom and/or hand washing area that is conducive to proper hand cleaning.
  - 2. Supervisors will be provided a copy of the Required Handwashing Procedure – 'Hand'-y Tips and How to Wash Hands pamphlets.
    - a. Each establishment or department supervisor will review and implement these procedures and incorporate this requirement in the operation of their food establishment.
    - b. Sign and submit annually, a statement provided by the Health Department, that the required hand washing procedures have been reviewed and agree to provide sufficient supplies to accomplish hand washing and that each employee will be reminded of the importance of hand washing.
  - 3. Provide a copy of the Required Hand Washing Procedure to all existing and future food service personnel, which includes 'Hand'-y Tips and How to Wash Hands
    - a. To all existing staff within 90 days of implementation of this ordinance, not to exceed January 1, 2017 during annual relicensing.
    - b. To new employee upon hire and before first day of work.
    - c. All staff members are required to review the following documents:
      - i. 'Hand'-y Tips for Proper Hygiene (when to wash hands)
      - ii. How to Wash Hands
    - d. Sign the record log indicating that you have read, understand and will complete the hand washing procedures.
  - 4. Posting of a How to Wash Hands sign and Employees Must Wash Hands at each handwashing area.