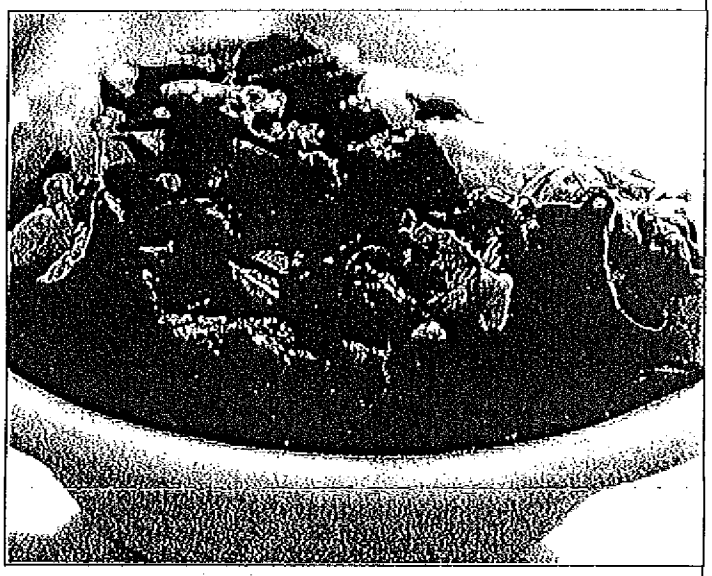
Changes in Chapter 24 Expected to Reflect Current FDA Food Code

Submitted by Dwight Gerdes, Senior REHS, Ocean County Health Department

New Jersey's retail food rules, known as Chapter 24, "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines" (N.J.A.C. 8:24) were based on the 2001 Food and Drug Administration (FDA) Food Code and became effective on January 2, 2007. Chapter 24 is scheduled to sunset in January 2014. The New Jersey Department of Health (NJDOH) is expected to introduce a new rule based upon the provisions of the 2009 FDA Food Code with 2011 supplement or the 2013 FDA Food Code.

The major changes expected include the following:



- Time Temperature Control for Safety (TCS) food will replace the term Potentially Hazardous Food (PHF) in definitions. TCS foods include cut tomatoes and cut leafy greens.
- TCS foods will also be determined through the use of interaction tables that will consider both pH levels between 4.6-5.6 and water activity (a_w) levels between 0.92-0.95.
- Retail Food Establishment Risk Types will be clarified and changed from Risk 1, 2, 3, and 4 to:
  - **Risk 1:** pre-packaged non-TCS foods with limited quantities of prepackaged TCS foods (ex. milk and yogurt)
  - **Risk 2:** pre-packaged TCS foods with limited preparation of commercially processed foods (ex. heating and hot holding hot dogs)
  - **Risk 3:** preparation of TCS foods from raw ingredients and service, but no leftovers (ex. cook/serve operations); will also include establishments serving highly susceptible populations
  - **Risk 4:** advanced preparation; cooling of one or more TCS foods for later service; facilities preparing foods from raw ingredients for service to highly susceptible populations
  - **Risk S:** specialized processing only

(Note that risk types may also be combined (ex. full-service restaurant that bottles their own sauce would be coded as 4S).

- Food Protection Manager Certifications will be required for Risk Type 3 and 4 establishments as such:
  - Risk 3 (formerly known as Risk 2 establishments) will be required to have one certified person per establishment
  - Risk 4 (formerly known as Risk 3) will be required to have one certified Food Protection Manager per shift
- Approved providers of examinations for Food Protection Manager Certification will include 360 Training. This is a new examination approved in addition to other approved providers.
- A description change in parameters that warrant a "Conditionally Satisfactory" rating in order to coincide with the risk-based inspection check sheet is expected. However, the system will not be amended to letter grades (A, B, C...) such as those used in New York City.

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Changes, continued from page 4

Breakfast Menu *served daily 7am to 11am*

Omelets

Cheese (American, Provolone or Feta)	$5.95
Mushroom and Cheese	$6.95
Spinach, Feta and Sautéed Onions	$6.95
Bacon, Sausage, Ham or Pepperoni	$6.95
Western Omelet	$6.95
Broccoli and Cheese	$6.95

All above served with home fries and toast.

*Eggs**

2 Eggs any style	$4.95
2 Eggs any style with bacon, sausage or ham	$5.95
2 Eggs, 2 bacon, 2 sausage, 2 pancakes, OJ	$7.95
Steak and Eggs (any style)	$8.95
2 Eggs with Homemade Corned Beef Hash	$7.95

All above served with home fries and toast.

Buttermilk Pancakes	$6.25
French Toast made with your choice of bread	$6.25
Breakfast Roll-up (3 eggs) Made with ham, bacon or sausage with cheese	$5.95
Breakfast Sandwich (2 eggs) Made with ham, bacon or sausage with cheese	$3.95

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risks of food borne illness.

- With regard to date marking, TCS foods prepared on site will be required to be marked with a discard date that does not exceed 7 days from the date of production. There will be exemptions for certain commercially processed foods.
- Consumer advisories will include a "Disclosure" (check mark, *, etc.) that identify those menu items consisting of foods of animal origin (meat, poultry, seafood, shellfish, etc.) that are intended to be served raw or undercooked; and that reference the consumer to a "reminder" statement on the menu that "consuming raw or undercooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness."
- Employee health reporting policies will require employees to report illness symptoms to the person in charge. The employee health policies will specify requirements for the restriction or the exclusion of ill food workers based upon their symptoms.
- Specifications will be required for retail food establishment permits and permit holders that include the requirements for permit applications, maintenance, and renewal. They will also identify the responsibilities of the permit holder and allow for the suspension of the permit in case of an imminent health hazard.

(The information in this article was based upon "Chapter 24 (Food Code) Changes for 2014," a presentation delivered by William Manley, Retail Food Project Coordinator, NJDOH. The article was reviewed with Mr. Manley for accuracy with respect to the most current information available).

NJEHA Financial Report: January—March 2013

Wells Fargo Checking Account

Starting Balance:	$ 14,907.37
Plus Total Credits:	$ 51,778.07
Minus Total Debits:	$ 17,715.19
Ending Balance:	$ 48,970.25

Gary S. Strauss Scholarship Account

Starting Balance:	$ 8,544.49
Plus Total Credits:	$ 1,140.38
Minus Total Debits:	$ 0.00
Ending Balance:	$ 9,684.56

Matthew S. Klein Scholarship Account

Starting Balance:	$ 5,870.35
Plus Total Credits:	$ .14
Minus Total Debits:	$ 0.00
Ending Balance:	$ 5,870.49

Online Membership Renewals and Payments

NJEHA is officially up and running with our new online membership renewal/payment process!

Go to: www.njeha.org/membership.html to renew or join as a new member by submitting the form, then being securely connected to PayPal to make payment via credit/debit cards.

NJEHA is now on Facebook and Twitter!

Please see our new Facebook page, and also follow us on Twitter for all the latest NJEHA updates!

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