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Dear Retail Food Establishment,

The New Jersey Department of Health adopted a new food code in 2010 based closely to FDA regulations. The code, entitled “Chapter 24: Sanitation in Retail Food Establishments & Food & Beverage Vending Machines” (NJAC 8:24), as well as information intended for the food industry, can be accessed by visiting the State’s website. [www.state.nj.us/health/eoh/foodweb](http://www.state.nj.us/health/eoh/foodweb). The Code provides in depth and detailed regulations for retail food establishments. We encourage every establishment to review and familiarize yourself with the Code, in preparation for inspection.

Some of the major changes to the code include the following:

Retail Food Establishments are to be categorized into “Risk Types” based on menu, food handling practices and population served.

All “Risk Type 3” establishments (typically those establishments such as full service restaurants, diners, commissaries, catering operations, hospitals, nursing homes and preschools serving potentially hazardous foods) will be required to have one person certified as a food protection manager who has shown proficiency of required information through obtaining a food safety certification administered by an accredited certifying program recognized by the Conference for Food Protection.

Hand washing procedures are specific in method and time spent washing, as well as instances when hand washing is required. No bare hand contact is permitted for ready to eat foods.

Cooking temperatures have increased and are specific for different types of foods.

Cooking temperatures are as follows, Foods must be cooled from 135° F to 70° F within 2 hours and from 70° F to 41° F within 4 hours, allowing 6 hours total to cool foods.

Refrigeration temperature have decreased from 45° F to 41° F.

Hot holding temperatures have decreased from 140° F to 135° F.

The Health Department inspection will be geared towards a “Risk Based” inspection, focusing on food handling, food temperatures and food handler hygiene. A “Person in Charge” (PIC) at the establishment shall at all times be able to demonstrate safe food knowledge.

In addition to the new code, each food establishment must have a Certified Food Manager that has taken a food safety class, passed the exam and become certified. You can contact the Bergenfield Health Department at 201-387-4055 x 5 for details on taking the all day Food Manager Certification class. Upon passing the class, you will be sent your certificate, a card and a decal as proof. If you already have taken the course, please make sure it has not expired. If so please contact Bergenfield Health Department to be re-certified.

Very truly yours,

Louis Apa  
Health Inspector