



# COUNTY OF HUNTERDON

## DEPARTMENT OF HEALTH

Rt. 12 COUNTY COMPLEX, BLDG.# 1, 2<sup>nd</sup> Floor

P.O. BOX 2900

FLEMINGTON, NJ 08822

[www.co.hunterdon.nj.us/health.htm](http://www.co.hunterdon.nj.us/health.htm)

John W. Beckley, M.P.H.  
Director/Health Officer

### OFFICES AT:

#### Administration

#### Environmental Health Division

Route 12 County Complex

Building 1, 2<sup>nd</sup> Floor

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Phone: (908) 788-1351

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[health@co.hunterdon.nj.us](mailto:health@co.hunterdon.nj.us)

#### Public Health Preparedness

Route 12 County Complex

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#### Public Health Nursing and Education

Route 31

Community Services Annex

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Fax: (908) 806-5503

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#### HIV Counseling and

#### Testing Site

Route 31

Community Services Annex

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Phone: (908) 806-4893

Fax: (908) 806-4739

E-Mail:

[hiv@co.hunterdon.nj.us](mailto:hiv@co.hunterdon.nj.us)

#### Mosquito/Vector Control

Rt. 12, County Complex

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## SHORT EASY REMINDERS FOR HEALTH FOOD SERVICE

**WASH YOUR HANDS/FINGERNAILS:** Thoroughly wash your hands with warm water and soap before beginning your work and before any food preparation activity, after each break, after smoking, sneezing, visiting the restroom, handling raw products or garbage or otherwise soiling your hands. Wash for 20 seconds which should include 10 seconds of vigorous lathering. Clean and wash under fingernails also.

**KEEP COLD FOODS BELOW 41°:** Check refrigeration temperatures regularly and store all readily perishable foods under refrigeration.

**KEEP HOT FOODS ABOVE 135°:** Check temperatures of foods in steam tables and hot display units regularly.

**DO NOT WORK IF YOU ARE ILL:** Report illness to your supervisor and stay away from food handling activities.

**ELIMINATE BARE HAND CONTACT WITH FOOD:** Use utensils or single use gloves, service paper for food handling or appropriate service utensils, whenever possible.

**NO SMOKING:** Absolutely no smoking in work areas. After smoking in outside work areas, wash your hands before returning to work.

**USE POTABLE WATER:** Potable water shall be provided for cleaning and hand washing purposes. Potable water must be from an approved source and stored in an appropriate container with a minimum capacity of five (5) gallons. The container must have a spigot for the dispensing of water. There must be a 5 gallon waste water collector. Soap dispensers and papers disposal towels must also be provided.

**WEAR CLEAN CLOTHING:** Wear clean uniforms including aprons and garments. Store coats, hats, etc., away from food areas.

**WEAR HAIR COVERINGS:** Hair coverings and restraints for hair must be used to prevent possible contamination of foods and utensils.

**CLEAN ALL WORK AREAS:** Remember "if you have time to lean, you have time to clean!"

**Following these guidelines are good for public health protection and are good for business!!!**

Reminders for Health Food Service – July 2007

**HEALTHY PEOPLE LIVING IN HEALTHY COMMUNITIES**