

Differences in information taught in the TAP Series Food Safety Managers Certification Training program and Nassau County Food Manager's Class

Study the below and substitute the information taught in this document for information taught in the TAP program.

This program teaches that bacteria can divide as rapidly as every 10 minutes. Nassau County teaches the minimum as 'as rapidly as every 15-20 min under optimal conditions'.

- 1) This program teaches the FDA's Model Code temperature 41°F for low end of danger zone. Nassau County uses the New York State danger zone of 45°F.
- 2) NYS Sanitary Code Subpart 14-1 doesn't use time elements in association with temperature and temperatures requirements may exceed those taught in this program. The following are the temperatures required by Nassau County and need to be known: Below is from section 14-1.82, "Cooking of Potentially hazardous foods", directly quoted: **14-1.82 Cooking of potentially hazardous foods.** All parts of potentially hazardous foods requiring cooking are to be heated to at least 140 °F (60°C), except:
 - (a) poultry, stuffing, stuffed meats and stuffing containing meat are to be heated so all parts are at least 165 °F (73.9 °C with no interruption in the cooking process;
 - (b) pork and food containing pork is to be heated so all parts of the food are at least 150 °F (65.6 °C);
 - (c) rare roast beef and/or rare beef steaks are to be heated to an internal temperature of 130°F °C), unless otherwise ordered by the consumer. When meat or fish is served raw, the consumer is to be notified.
 - (d) Shell eggs or foods containing shell eggs are to be heated to 145°F (62.8°C) or greater unless an individual consumer requests preparation of a shell egg or food containing shell eggs in a style such as raw, poached or fried which must be prepared at less than 145°F in order to comply with the request.
 - (e) Every part of ground meat or food containing ground meat are to be heated to at least 158°F (69.4 °C), unless a consumer requests preparation of a single order of ground meat or food containing ground meat which must be prepared at a temperature of less than 158 °F in order to comply with the request.
- 3) Our law doesn't consider currency or coins a fomite that contributes significantly to the spread of food borne illness pathogens. They are relying on a study from John's Hopkins U. that shows bactericides and mildewcides in paper currency is lethal to pathogens, and that coins do not support their survival either.