



Food Safety Updates

Volume 4, Issue 1, October 2014

Food Safety Checks *KEEPING YOU ON TRACK IN THE KITCHEN*

- ✓ **Wash, Rinse, and Sanitize all surfaces and equipment you use in the kitchen before and after use.**
- ✓ **Label all food items in refrigerator, freezer, and on pallets in dry storage with name and date.**

***** THANKS TO A MDARD VALUE-ADDED GRANT, THE STARTING BLOCK NOW HAS A BRAND-NEW 100 GALLON VAT PASTEURIZER WITH PUMP AND CHART RECORDER FOR CHEESE MAKING *****

The Inside Track *BRIDGET HENLEY OF NORTH BEACH FOODS*

An introductory FastTrac Entrepreneurship Class, taught by our own Starting Block Director, Ron Steiner, was all the boost and incentive Bridget Henley needed to start her own food business, North Beach Foods.

The desire to own her own business and be her own boss has always intrigued this college grad.



Vegan Brie en Croûte



Bridget and helpers, Josiah and Andy

Bridget noticed the absence of a good tasting, high quality cheese alternative and started to experiment. She focused on flavor, rather than the melting qualities of most vegan ‘cheeses,’ and came up with ‘Vegan Brie en Croûte,’ a dairy-free cashew-based alternative to Baked Brie.

“To make a gourmet product, we wrap it in a pastry crust that we make from 5 simple ingredients. It is very important to us to make a natural vegan product using no preservatives that everyone can enjoy,” Bridget explained. *(continued page 2)*

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WELCOME!

PLEASE JOIN US IN WELCOMING NEWLY LICENSED ENTREPRENEURS TO THE STARTING BLOCK!

WELCOME TO NEWLY LICENSED KITCHEN USERS

KRISTIN JOHNSON OF THE CAKE FLOUR

ANELYCE FORNEY OF OLIVE’S GLUTEN-FREE BAKERY

CHARLIE RUEDISUELI OF CHABOLIE’S HOT SAUCE

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Microbiology of Food Processing—The Danger Zone

The “danger zone” is a term used to describe the temperature range that provides bacteria the optimal growth conditions. This range is 40 °F to 140 °F (4 °C to 60 °C).

Design food processes to ensure that food products spend as little time as possible in the danger zone.

Control the entire danger zone temperature. At the high end, bacteria will grow slowly, and at the low end, many bacteria will survive and some may grow.

Temperatures above the danger zone begin to destroy most microbes, although the time needed for cell destruction is longer at lower temperatures. At refrigeration temperatures, some spoilage bacteria and a few pathogens can grow very slowly; however, for most bacteria, refrigeration temperatures are too cold for optimal growth. No significant bacterial growth occurs below freezing.

USDA – Introduction to the Microbiology of Food Processing, Aug, 2012

NORTH BEACH FOODS CONTINUED

For the enjoyment of both vegans and non-vegans alike, this dairy- free appetizer is made with organic cashews, organic coconut oil, and other natural ingredients. Thirty minutes from freezer to oven, and this creamy vegan brie with golden brown crust is ready to enjoy.

After several months of research and paperwork, Bridget reached her goal of getting ‘Vegan Brie en Croûte’ into Whole Foods Markets in Ann Arbor, and in August and September, fellow employees, Andy Henley and Josiah Jenkins, joined her at the Ann Arbor stores to do a tasting of their product.



Bridget with Josiah and Andy sampling at Whole Foods Market in Ann Arbor

“It is very important to us to make a natural vegan product using no preservatives that everyone can enjoy.”

Bridget envisions a wide distribution within the Whole Foods chain. Locally, two stores carry ‘Vegan Brie en Croûte’ in their freezer cases – Cenzo’s in Pentwater and Hansen Foods in Hart.

Faced with the challenges of distribution and running a business which isn’t yet her main job, Bridget continues to look ahead. “We plan to make varieties of ‘Vegan Brie en Croûte,’ including a gluten free variety without the pastry, and create other vegan food products.”

“The Starting Block is a great resource and without it, I probably wouldn’t have started my own business.” Visit North Beach Foods online at www.northbeachfoods.com



The Starting Block is West Michigan’s Non-Profit Regional Kitchen Incubator and Entrepreneurial Center. Our Mission is to incubate and support the entrepreneurial spirit by providing licensed commercial kitchen facilities, entrepreneurial education, and peer-to-peer networking to new and expanding businesses. The Starting Block will be the premier regional resource for growing any new idea into a profitable, local and wealth-creating business.

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