Food Safety News

September is **Food Safety Education Month**, a great time to emphasize the importance of handwashing. Our hands touch multiple surfaces throughout the day and each touch is an opportunity for germs and bacteria to collect on our skin. Taking the time to properly wash your hands for the full 20 seconds before preparing or eating food is an important but easy way to stay food safe.

Remember food safety is in your hands!

How to wash your hands properly

1 Wet your hands
2 Liquid soap
3 Lather and scrub - 20 sec
4 Rinse - 10 sec
5 Dry your hands
6 Turn off tap

DON'T FORGET TO WASH:
- between your fingers
- under your nails
- the tops of your hands

When should you wash your hands?

* **Before, during, and after handling food**

* **Before eating at home or at a restaurant**

* **After using the restroom or changing a diaper**

* **After blowing your nose, coughing, or sneezing**

* **After handling animals, animal waste, or animal food**

* **After taking out the garbage**

* **Before and after caring for someone who is ill or touching an open wound**

Food Safety During an Emergency

Did you know that a flood, fire, national disaster (hurricanes) or the loss of power from high winds could jeopardize the safety of your food? Knowing how to determine if food is safe and how to keep food safe will help minimize the potential loss of food and reduce the risk of foodborne illness in your home.

Here are a few steps to follow during and after a weather emergency:

- Never taste a food to determine its safety!

- Keep the refrigerator and freezer doors closed as much as possible to maintain the cold temperatures

- The refrigerator will keep food safely cold for about 4 hours if it is unopened. A full freezer will hold the temperature for approximately 48 hours (24 hours if half full and the door remains closed)

- Food may be safely refrozen if it still contains ice crystals or is at 40 degrees F or below

- Discard refrigerated perishable food such as meat, poultry, fish, soft cheeses, milk, eggs, leftovers and deli items after 4 hours without power
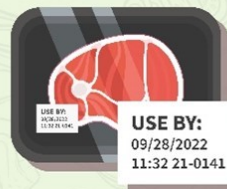
When in Doubt, Throw it Out!!

PRODUCT DATING

Dates printed on food labels indicate when items will no longer be at peak quality. Dates are not for safety. Here's what each one means:

SELL BY:
07/12/2022
11:32 21-0141

"SELL BY" Date: Buy the product before this date. It is safe to eat after this date.

USE BY:
09/28/2022
11:32 21-0141

"BEST IF USED BY"/ "USE BY": This is the last date recommended for best flavor or quality.

USDA Food Safety and Inspection Service
U.S. DEPARTMENT OF AGRICULTURE

To learn more, visit **fsis.usda.gov** and search "product dating."

Name of illness:
Salmonellosis (*Salmonella*)

Symptoms usually start **6 hours–6 days** after exposure.

Symptoms usually last *4–7 days*: Diarrhea that can be bloody, stomach cramps, and fever. Some people might also have nausea, vomiting, or a headache.

Associated foods: Sprouts and other vegetables, eggs, chicken, pork, fruits, and processed foods, such as nut butters, frozen pot pies, chicken nuggets, and stuffed chicken entrees.

USDA Food Safety and Inspection Service
U.S. DEPARTMENT OF AGRICULTURE

Are you prepared?
HURRICANE SEASON

Got Food Safety Questions?

Ask USDA!
USDA Meat and Poultry Hotline
1-888-MPHOTLINE (1-888-674-6854)
English & Spanish
10:00-6:00 ET
TTY: 1-800-256-7072

FOOD SAFETY CONTACTS FOR AREAS AFFECTED BY SEVERE STORMS AND HURRICANES

FSIS: USDA's Food Safety and Inspection Service
Consumers with food safety questions can phone the toll-free-**USDA Meat and Poultry Hotline at 1-888-MPHotline**-(1-888-674-6854); TTY, 1-800-256-7072.

The Hotline is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (ET) Monday through Friday. Recorded food safety messages are available 24 hours a day.

Consumers can also ask safe food handling questions by logging on to FSIS' online automated response system called-"Ask USDA,"-on the Food Safety and Inspection Service's Web site:-www.fsis.usda.gov

E-mail inquiries can be directed to-mphotline.fsis@usda.gov

Additional information about USDA's food safety efforts can be accessed on the FSIS Web site at-www.fsis.usda.gov

CDC: Centers for Disease Control and Prevention

Call 1-800-CDC-INFO or 1-800-232-4636, TTY 1-888-232-6348, for information on hazards, safe clean up, and preventing illness and injury. Available in English and Spanish, 24 hours a day, 7 days a week.
www.cdc.gov

FDA: Food and Drug Administration

For information on safe food handling for foods other than meat, poultry, or egg products, call FDA's toll-free information line at 1-888-SAFEFOOD or 1-888-723-3366. http://www.fda.gov/Food/default.htm

- FDA emergency number, staffed 24 hours a day, 1-866-300-4374.

Other

Environmental Protection Agency - EPA's Safe Drinking Water Hotline: 1-800-426-4791 www.epa.gov
Federal Emergency Management Agency (FEMA):-Food and Water in an Emergency www.fema.gov

General Disaster Assistance Site:-www.foodsafety.gov

Hardin County Health Services 409-246-5188

Jefferson County Environmental Control 409-719-5910

Orange County Environmental Health and Code Compliance 409-745-1463