

# Safety Gram

## NOVEMBER 2020

### How Important /S Food Safety ...?

#### Very Important

The World Health Organization (WHO) reports that **1 in 10** people fall ill after eating contaminated food worldwide. Like many infectious diseases such as food borne illness are preventable but can lead to sickness (sometimes fatal) if not treated. The best way to stop food borne illness is to prevent it. Following the four steps listed below can help you keep your food safe and save lives.



#### **Clean: Wash your hands and surfaces often**

- Germs that cause food poisoning can survive in many places and spread around your kitchen.
- Wash hands for **20 seconds** with soap and water before, during, and after preparing food and before eating.
- Wash your utensils, cutting boards, and countertops with hot, soapy water.
- Rinse fresh fruits and vegetables under running water.

#### Safety Committee

The purpose of the Chemistry and Biochemistry Department Safety Committee is to help protect researchers, workers, and students in the department. Please contact us with any questions, concerns, or suggestions about lab safety.

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#### Separate: Don't cross-contaminate

- Raw meat, poultry, seafood, and eggs can spread germs to ready-to-eat foods—unless you keep them separate.
  - Use separate cutting boards and plates for raw meat, poultry, and seafood.
  - When grocery shopping, keep raw meat, poultry, seafood, and their juices away from other foods.
  - Keep raw meat, poultry, seafood, and eggs separate from all other foods in the fridge.

#### Cook: To the right temperature

- Food is safely cooked when the internal temperature gets high enough to kill germs that can make you sick. The only way to tell if food is safely cooked is to use a food thermometer.
- You **can't** tell if food is safely cooked by checking its color and texture.
- Use the chart below as a reference for safe internal food temperature;
  - 145°F for whole cuts of beef, pork, veal, and lamb (then allow the meat to rest for 3 minutes before carving or eating)
  - 160°F for ground meats, such as beef and pork
  - 165°F for all poultry, including ground chicken and turkey
  - 165°F for leftovers and casseroles
  - 145°F for fresh ham (raw)
  - 145°F for fin fish or cook until flesh is opaque

#### **Chill: Refrigerate Promptly**

Bacteria can multiply rapidly if left at room temperature or in the "**Danger Zone**" between 40°F and 140°F. Never leave perishable food out for more than 2 hours (or 1 hour if it's hotter than 90°F outside).

- Keep your refrigerator at 40°F or below and know when to throw food out.
- Refrigerate perishable food within 2 hours. (If outdoor temperature is above 90°F, refrigerate within 1 hour.)
- Thaw frozen food safely in the refrigerator, in cold water, or in the microwave.
- Never thaw foods on the counter, because bacteria multiply quickly in the parts of the food that reach room temperature.