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NEWSLETTER No 1. (June 27, 2002)

Major Food Safety news

IAFP PREPARES TO KICK OFF ITS ANNUAL MEETING

June 27, 2002 IAFP

www.foodprotection.org IAFP 2002 is set to begin on Sunday, June 30, 2002 and continue through Wednesday, July 3, 2002 at the Manchester Grand Hyatt in San Diego, California. This year's meeting guarantees to be one of the best yet. Mitchell Cohen, Director, Division of Bacterial and Mycotic Disease, National Center for Infectious Disease at the Centers for Disease Control and Prevention, will kick off the Meeting at the Opening Session on Sunday evening. Beginning Monday, there will be over 400 presentations on all aspects of food protection. Networking opportunities, committee meetings, tours and social events round out the meeting. Attendance is expected to exceed 1,500 of the top industry, academic and government food safety professionals. For more information, visit www.foodprotection.org.

7 SUMMERTIME FOOD SAFETY TIPS - PREVENTING FOODBORNE ILLNESS WHEN COOKING AND EATING OUTDOORS

June 27, 2002

Cedars-Sinai Medical Center

Description: Since the incidence of foodborne illness is most prevalent between May and September, before you fire up the backyard barbecue, there are a few very important precautions you should take to prevent foodborne illness from ruining your outdoor eating activities. LOS ANGELES, CA -- Summer is here! It is time to break out the barbecue and hit the outdoors for fun in the sun. But before you pack up your picnic basket for a fun-filled afternoon at the park, fire up the backyard barbecue, or prepare a poolside lunch for friends, there are a few very important precautions you should take to prevent foodborne illness from ruining your outdoor eating activities. Marlene Clark, registered dietitian at Cedars-Sinai Medical Center, offers 7 easy tips for preventing foodborne illness when cooking or eating outside this summer.

"Millions of cases of foodborne illness occur each year, and most of those cases could have been prevented," says Clark, "The incidence of foodborne illness is most prevalent during from May to September. Proper handling, washing and preparing of food is

critical in preventing disease-causing bacteria from contaminating what we eat -- especially when cooking or eating outdoors during the summer." According to Clark, foodborne illness often presents itself as "flu-like" symptoms such as nausea, vomiting, diarrhea, or fever, so many people may not recognize the illness is caused by bacteria or other pathogens in food. Very young children, pregnant women, the elderly, and people with a compromised immune system are at the greatest risk from foodborne illness.

"It's important for consumers to understand that foodborne illnesses like salmonella do not just live in raw meats, dairy products poultry and seafood, but also in fresh produce," explains Clark, "Bacteria may also be present in foods that have been prepackaged or that have been cross contaminated. The general rule of thumb should be to thoroughly clean all of your fresh foods before you eat them, even if you think they have sterilized." Based on guidelines set by Food and Nutrition Services at Cedars-Sinai

Medical Center, registered dietician Marlene Clark recommends the following 7 tips to consider when preparing your summertime outdoor dining activities: 1. Wash your hands often! When preparing a variety of foods at the same time, it is important not to pass bacteria from one food to another with your hands.

Washing your hands with warm soapy water for at least 15 seconds before preparing foods and after handling raw meats will significantly lower the risk of foodborne illness. 2. Keep raw meats and ready-to-eat foods separate! Cross contamination occurs when juices from raw meats accidentally touch cooked or ready-to-eat foods. Make sure to use two separate cutting boards; one for raw meat, and the other for fruits and vegetables. 3. "Make mine well!" Whether you like your steak rare or not, it is very important to cook your large cuts of meat throughout. It is ok to have pink in the center, but make sure the outside is cooked to a dark brown. When barbecuing poultry or seafood, always make sure the meat is cooked through out. Use a food thermometer to check the proper cooked temperature of the foods you are preparing.

USDA/FDA news

Click On

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[OPPDE What's New Page: Updated June 27, 2002](#)

[Cyanotech Corp., Withdrawal of Food Additive Petition](#)

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[Detection and Quantitation of Acrylamide in Foods](#)

[Dow Chemical Co.; Withdrawal of Food Additive Petition](#)

[Secondary Direct Food Additives for Human Consumption](#)

[FDA Increases Sampling of Imported Shrimp and Crayfish \(Crawfish\)](#)

[WAFDO/FDA Biosecurity and Recall Workshops](#)

[Program Priorities in the Center for Food Safety and Applied Nutrition](#)

[USDA Offers Picnicking Tips for Summertime Food Safety](#)

[Food Advisory Committee Meeting; Cancellation](#)

[Labeling Requirements for Color Additives](#)

[Salmonella Discovery System Pilot Study](#)

[Positive E. coli Test Results: Updated June 30, 2002](#)

4. "Never wear the same plate twice!" Plates that have had raw meats on them should always be washed immediately. Never use the same plate once the meat has been cooked! 5. Keep hot food hot, and cold food cold! Particularly when you're enjoying an afternoon picnic in the sun, it is critical that cold foods such as potato salad, stay chilled throughout the day. Hot foods, like steak, chicken or hot dogs should be kept covered in foil to retain heat. At the end of the day, make sure to promptly refrigerate all the food you intend to save for the next day. This will help reduce the growth of bacteria in the food. 6. Keep melons out of the "Danger Zone!" Melons can pose a risk for foodborne illness if not prepared or stored properly. Before cutting into a melon, wash the outer surface with water thoroughly to remove surface dirt -- even if the melon looks clean! Once a melon has been cut, you must keep it chilled in ice or refrigerated at 45 degrees or less. Cut melons can be served without refrigeration for a maximum of 4 hours. 7. "Safety on the side!" Never keep side food items out for longer than two hours that are prepared with mayonnaise or are considered high in protein. Bacteria can multiply in moist foods including salads and desserts. Keep your cold side dishes chilled and away from the sun at all times! For more information about the food safety during the summer, contact Outpatient Nutrition Counseling at Cedars-Sinai Medical Center at 310-423-3444 and/or 1-800-CEDARS1.

OTHER FOOD SAFETY NEWS

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[06/27. Seasons restaurant face fines of over £30,000](#)

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[06/27. No need for panic, says food regulator](#)

[06/27. Acrylamide advice issued](#)

[06/27. Acrylamide - calls for calm](#)

[06/27. Illinois Firm Recalls Ground Beef Products For Possible E. coli O157:H7](#)

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FoodHACCP.com 2nd Meeting during IAFP meeting

**July 2 from 5 pm until 8 pm.
Regency Ballroom AB (Sections A and B)
Manchester Grand Hyatt
San Diego CA**

To attend this meeting, please send your information to webmaster@foodhaccp.com