



Permit Renewal Notice

Just a reminder that all food establishment permits will expire on March 31, 2008. Renewal notices will be sent out 30 days prior to that date. To avoid a suspension of your permit, please mark your calendars and renew your permits on time. If you are selling your business or plan on permanently closing, please contact Lincoln County Health Department before your permit expires.



90 Nicholls Street
Davenport, WA 99122
Phone: 509-725-2501
Fax: 509-725-1014

Lincoln County Health
Department

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Food Rules!!

A quarterly newsletter from your local health department.



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Keeping Food Safe During A Power Outage!





A power outage can affect refrigeration and safe cooking practices. More than 250 diseases can be caused by bacteria found in contaminated raw or undercooked food, such as meat, milk, eggs, fish or shellfish. Proper storage and cooking of these foods can help prevent foodborne illness.

If you know or think your power may go out for an extended period of time, use foods that can spoil rapidly before those that keep longer. Find out where you can buy dry ice to extend the life of your freezer or ice for the refrigerator. An ice chest is also handy.

If the power outage last more than one day, use an ice chest packed with ice or you can even use snow, if ice is not available (Dry ice should only be used for frozen foods as it is too cold for refrigerated items).

If everything cannot fit into the ice chest, it is important to prioritize food items. It is most important to keep meat, seafood and dairy products cold. Other items may be stored in a cardboard box in a garage or

shed. Generally, the following items can be kept on a countertop or in the garage:

-  Jams and jellies
-  Butter and margarine
-  Ketchup, mustard, pickles, relish and similar condiments
-  Fresh fruit and vegetables

Remember to keep doors to refrigerators and freezers closed to conserve cold air. Freezers that are part of a refrigerator-freezer combination will keep food frozen for up to a day. A free-standing chest or upright freezer will keep food frozen solid for two days if it is fully loaded. A half-full freezer will keep food frozen for a day, especially if the food has been grouped to-

Storing Food Outside During Winter

gether.

It is never a good idea to store potentially hazardous foods outside. The outside temperature varies from hour to hour and the sun can warm foods enough to harbor and grow bacteria. The outside temperature also is not suitable for both refrigerator and freezer foods. If it is 25°F, it is too cold for refrigerator foods but not cold enough for frozen foods. Food stored outside may also

How Can I Tell If Food Is Safe?

If food is cold to touch, and you know it has not been above 41°F for more than an hour or two, it is probably safe to keep, use or refreeze. Discard all meat, seafood, dairy products or cooked food that does not feel cold to the touch. Even under proper refrigeration, many raw food should be kept only two to three days before they are cooked, frozen or thrown away. Never taste suspect food. It may look and smell fine, even though the bacteria that cause foodborne illness is present. Remember: If in Doubt, Throw it Out!

