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Public Service Announcement

COMMISSIONER'S OFFICE

FOR IMMEDIATE RELEASE

No. 12-82

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CONTACT: Kim Stryker, FSS Program Manager, (907) 269-7583

START DATE: Wednesday, Dec. 6, 2012 10:00 a.m.

END DATE: Wednesday, Jan. 3, 2013 10:00 a.m.

DEC Encourages Holiday Food Safety

Don't invite foodborne illness to your holiday party! The Department of Environmental Conservation recommends the following food safety tips for a healthy holiday season:

- **Clean.** Wash your hands, cutting boards, knives, and countertops often. Plain soap, warm water, and 20 seconds are all you need to keep your hands clean.
- **Separate.** Keep raw meat, poultry, and seafood separate from fruit and vegetables. Make sure juices from meat and poultry don't drip on other food in the refrigerator.
- **Cook.** Cook food to proper temperatures. Remember to pick up a food thermometer when you buy that turkey or roast.
- **Chill.** Thaw food in the refrigerator, not on the counter and refrigerate or freeze leftovers quickly. Use small, shallow containers and cut whole roast, ham, and turkey into smaller portions for quick cooling. Don't overstuff the refrigerator.

Remember: Clean, Separate, Cook, and Chill so that your holiday meal is memorable for the right reasons.