

# Keeping Summer Foods Safe

NEW YORK — While the United States food supply is among the safest in the world, food safety cannot be taken for granted. As summer approaches, outdoor festivities and frequent celebrations involving food may increase our concern about food safety. Foodborne illness is not a new problem nor is it only related to warm-weather months. Occasional outbreaks of food-related illness do occur throughout the year and serve as a reminder that food safety is often the consumer's responsibility.

Today, scientists view food (bacterial) contamination to be the most likely threat to food safety.

Fueled by a few rare but well-publicized outbreaks of foodborne illness, consumer concern for safe food is rising. Unfortunately, there is no such thing as a completely risk-free food supply. However, there are several steps which can protect the safety of one's food supply and personal health.

Most food-related illnesses are caused by faulty handling and care of food. Ninety-seven percent of reported bacterial illnesses are traced to food mishandling in foodservice establishments and home; while only 3 percent result from mishaps in food processing plants. Symptoms of food-related sickness range from temporary

stomach discomfort with mild to severe nausea, vomiting, abdominal pain, and diarrhea to serious and even fatal conditions. Those most susceptible to severe effects include young children, the elderly, and those who are chronically ill. DAIRY COUNCIL INC. recommends the following tips to insure the safety of your food:

- \* To prevent or minimize bacterial growth, keep food within safe temperature ranges. Keep cold foods below 39 degrees F; hot foods above 150 degrees F.
- \* Practice good personal hygiene habits. Wash hands thoroughly before and after food preparation.

- \* Purchase food from a "safe" source — a known vendor or store. This rule also applies to dining out: choose clean and neat restaurant establishments.
- \* Avoid "cross-contamination." Use separate cutting boards and utensils for raw and cooked items.
- \* Cook food adequately to destroy most all food bacteria. Adherence to proper handling

and storage techniques is necessary to minimize outbreaks of foodborne illness. Food safety is your responsibility.



## May Milk Marketing News

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the changes or having no order at all.

From a procedural standpoint, if you want to give an opinion or present testimony, it must be done at the hearings. Once the announcement of a hearing is made, you must make it known that you want to make a presentation. You should have it in writing and it would be well to try it out on some of your friends beforehand.

### STATISTICS

Pennsylvania plants manufactured 90.3 million gallons of ice cream last year which is up two percent from 1986. The state holds second place in National ranking in total ice cream production. Cali-

fornia leads in total ice cream production with 108.3 million gallons. Ice milk production in the state during 1987 totaled 17.7 million gallons, up 10 percent from the previous year. Milk sherbet production amounted to 3.7 million gallons, an increase of 7 percent over 1986.

Dairy manufacturing plants in Pennsylvania produced 57.2 million pounds of butter during 1987, down 16 percent from 1986. Creamed cottage cheese production was 37.8 million pounds, up 11 percent while curd cottage cheese production in the states was 42.8 million pounds, an increase of 10 percent over the previous year.



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