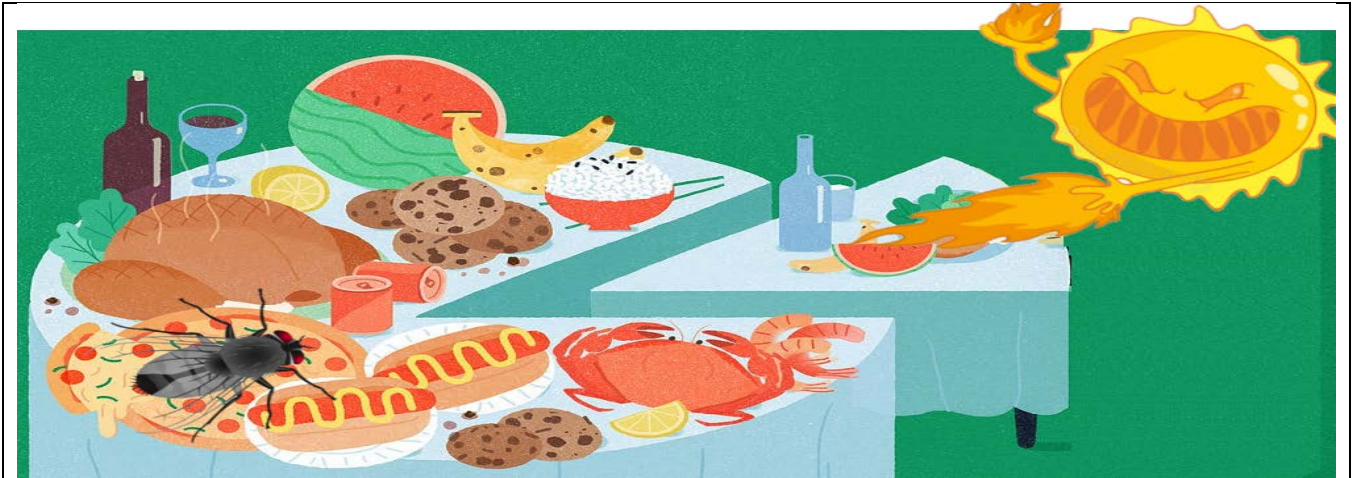




ENVIRONMENTAL HEALTH NEWSLETTER

July, August, and September 2022



As temperatures continue to rise this summer, it is important to take extra steps to keep food safe.

- **Protection from Heat**
 - Don't leave food sitting out longer than 2 hours. Warmer weather allows bacteria to multiply more rapidly and can cause illness. The "Danger Zone" is between 41°F and 135°F.
- **Protection from Pests**
 - Keep food covered to prevent contamination from bugs. If doors are left open to help with ventilation, then there should be a barrier against pest (such as a screen or air curtain).

FOOD HANDLER TRAINING

Online Food Handler Cards are available on our website:

<http://www.co.marion.or.us/HLT/PH/EHS>

Due to COVID-19 we are currently not offering in-person classes or training.

COVID 19

For the most recent guidelines and FAQs under "Governor's Orders and OHA Guidance" please visit <https://govstatus.egov.com/OR-OHA-COVID-19>



FRIENDLY REMINDER

Stay up to date with the most current food and beverage recalls from the U.S. Food and Drug Administration (FDA):

<https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts>

Here you can see what items may have been contaminated with harmful pathogens, such as *Salmonella* and *Listeria monocytogenes*.



Marion County Environmental Health & Vital Statistics

Monday-Friday 8:30AM-5PM 503-588-5346

3180 Center ST NE Clinic #1101 Salem, OR 97301



Marion County
OREGON
Health & Human Services

Scrub-a-Dub-Glove



Wash your hands **BEFORE** putting on gloves!
This helps keep the gloves clean and the food protected.



Wash with soap and water
for at least 20 seconds



Dry with a paper towel or
approved drying device



Place on a clean
pair of gloves