

*For more information  
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*Fire Department*

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*Fire Department*

*Call 532-8823*

**MENOMONEE FALLS**

**FIRE DEPARTMENT**

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## **Poisoning and Picnic Food Safety Tips**



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**MENOMONEE FALLS**

**FIRE DEPARTMENT**

# MFFD Safety Tips

## PREVENTING POISONING

Store chemicals and medicines in their original containers. These containers list information that can help in case of a poisoning.



Read and follow label directions. Select products that are safe for your home and for nature. If you have questions about the use and disposal of a product, call the manufacturer at the number on the label.

Buy only as much chemical as you need for the job.

Never mix products that contain chlorine bleach with products that contain acids or ammonia. Mixing these chemicals creates deadly chlorine gas.

Store dangerous chemicals in cabinets that are locked or too high to be reached by small children.

Avoid storing medicines near food.

Store vitamins, and medications in locked cabinets.

Never refer to medicine as candy to get kids to take it.

Buy products in childproof containers.

Learn about the plants in your home and yard. Some common poisonous plants are philodendrons, poinsettias and holly.

Call the Wisconsin Poison Control Center (1-800-222-1222) if you have questions about a possible poisoning. Put the number near each phone in your home.

## PICNIC FOOD SAFETY

- Wash your hands often with soap and hot water. Dry your hands with a paper towel. Washing your hands is the best way to avoid food poisoning.
- Keep foods that spoil easily refrigerated or frozen until they are used. Thaw frozen food in the refrigerator or in a microwave.
- Clean cutting boards and knives after each use, or use disposable cutting boards
- Marinate food in the refrigerator. Don't use marinades for dips or basting after they have been used on raw meat.

- Make sure raw meat juices do not leak on to other foods in the refrigerator. Thaw frozen meats in a pan on the lowest shelf.



- Use a meat thermometer to be sure meats are safe to eat. The US Department of Agriculture (USDA) has a safe cooking temperature chart on their website. ([www.USDA.gov](http://www.USDA.gov))
- Cook all seafood to 145 degrees. Do not eat raw seafood.
- Avoid interrupted cooking. If you are partially cooking foods indoors to finish cooking on the grill, make sure the food goes directly from the oven to the hot grill. Don't let the food stand partially cooked for any period of time.
- Keep hot foods hot and cold foods cold until they are served. To prevent illness hot foods should be held at 140 degrees and cold foods should be held at 41 degrees until served.
- Remember the two-hour rule. Never leave perishable food out of refrigeration or the cooler for more than two hours. When outdoor temperatures reach 90 F and higher, food shouldn't be left out for more than one hour
- Cool large containers of food quickly before storing. You can place the container in ice water or divide the food into small containers before placing them in the refrigerator or freezer.

**Poultry**—Cook it until the meat is white, and don't eat it if you see blood or pink meat.

**Hamburger**—Cook it until there are no traces of pink in the center, or blood in the juices.

**Steaks**—Can be safely cooked medium; that's because harmful bacteria in beef are found on the surface of the steak, not in the interior like in ground meats.

**Fish**—Cook until it flakes easily and is no longer translucent in the center.

**Eggs**—Cook eggs and egg dishes thoroughly. Don't even sample anything containing raw eggs such as uncooked dough and cake batter.

## Safety Fair

The Menomonee Falls Safety Fair will be held on Saturday, September 10, 2004; from 10:00 am—4:00 pm at the Menomonee Falls High School.

Join the Menomonee Falls Fire Department, Police Department and Coldwell Banker Paramount Homes for a fun filled day.

### Displays will include:

MFFD and area Fire Apparatus  
MFPD Vehicles  
MF Public Safety Dispatchers  
EMS displays  
Sheriff Canine Units  
Survive Alive Trailer  
Games  
MFFD Sesame Street Puppet Show  
Silent Auction  
Kitchen Fire Safety  
High Angle Rescue  
Car Fire  
Flight for Life Helicopter  
Antique Seagrave Fire Engine Rides

