



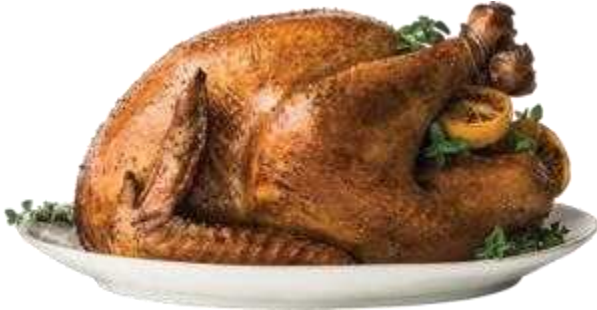
Technical Bulletin

Setting the Standard for Food Safety and Pest Management Solutions

November 2019

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USDA's Five Tips for a Food Safe Thanksgiving



To avoid making everyone at the table sick, the U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) offers five tips for a food safe Thanksgiving:

Tip 1: Don't Wash That Turkey.

According to the most recent Food Safety Survey, conducted by the Food and Drug Administration, 68 percent of the public washes whole turkey before cooking it. USDA does not

recommend washing raw meat and poultry before cooking. Washing raw meat and poultry can cause bacteria to spread up to three feet away. Cooking (baking, broiling, boiling, frying or grilling) meat and poultry to the right temperature kills any bacteria that may be present, so washing meat and poultry is not necessary.

Tip 2: Use the refrigerator, the cold-water method or the microwave to defrost a frozen turkey.

There are three safe ways to defrost a turkey: in the refrigerator, in cold water and in the microwave oven. Thawing food in the refrigerator is the safest method because the turkey will defrost at a consistent, safe temperature. It will take 24 hours for every 5 pounds of weight for a turkey to thaw in the refrigerator. To thaw in cold water, submerge the bird in its original wrapper in cold tap water, changing the water every 30 minutes. For instructions on microwave defrosting, refer to your microwave's owner's manual. Cold water and microwave thawing can also be used if your bird did not entirely defrost in the refrigerator.

Tip 3: Use a meat thermometer.

The only way to determine if a turkey (or any meat, poultry or seafood) is cooked is to check its internal temperature with a food thermometer. A whole turkey should be checked in three locations: the innermost part of the thigh, the innermost part of the wing and the thickest part of the breast. Your thermometer should register 165°F in all three of these places. The juices rarely run clear at this temperature, and when they do the bird is often overcooked. Using the food thermometer is the best way to ensure your turkey is cooked, but not overdone.

Tip 4: Don't store food outside, even if it's cold.

Storing food outside is not food safe for two reasons. The first is that animals, both wild and domesticated, can get into food stored outside, consuming it or contaminating it. The second is temperature variation. Just like your car gets warm in the summer, a plastic food storage container in the sun can heat up and climb into the danger zone (above 40°F). The best way to keep that extra Thanksgiving food at a safe temperature (below 40°F) is in a cooler with ice.

Tip 5: Leftovers are good in the refrigerator for up to four days.

Cut the turkey off the bone and refrigerate it as soon as you can, within 2 hours of the turkey coming out of the oven. Leftovers will last for four days in the refrigerator, so if you know you won't use them right away, pack them into freezer bags or airtight containers and freeze. For best quality, use your leftover turkey within four months. After that, the leftovers will still be safe, but can dry out or lose flavor.

[Sourced from the USDA \(click to view\)](#)



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The Gray Squirrel



Courtesy of: www.livescience.com

Class: Mammalia **Order:** Rodentia **Family:** Sciuridae

The Gray Squirrel is native to the eastern and midwestern United States, and to the southerly portions of the eastern provinces of Canada. The sometimes cute and cuddly creature can be a very destructive mammal. Squirrels are in the order Rodentia, which are characterized by a single pair of continuously growing incisors in each of the upper and lower jaws. Like mice and rats, squirrels need to gnaw on objects to keep their incisors in control.

Gray squirrels are active year-round; in the fall they gather and bury their winter food supply. This burying is done randomly. They will dig for their food supply as needed, using their sense of smell to locate and dig for it.

The gray squirrel lives in trees, either in cavities or leaf nests they make and suspend in the treetops. They are extreme climbers and jumpers who, when on the ground are very cautious, wary, nervous, and excitable. When they sense danger, they will immediately head for trees to escape danger. They are somewhat social, as opposed to their very territorial red squirrel cousins, and will tolerate other squirrels in their habitat. Gray squirrels are a popular small game species throughout much of their range.

They don't only build in nests trees; squirrels will also make their homes with humans. Clawing and gnawing their way into attics and soffits causing thousands of dollars in damage. Once inside, they consider it theirs, and they can be very difficult to get rid of.

Prevention is key to keeping gray squirrels, or any other animal, from taking up residence in a home or building. Keep trees and overhanging branches away from your structure. Make sure all parts of the exterior of the building are maintained, and repair any rotted or damaged areas of eaves and soffits. Also, make sure the roof is in good condition. Little spots of missing or bent shingles is an invitation for squirrels to start the process of setting up a residence.

Once inside the squirrels will have to be caught and relocated or euthanized (depending on state regulations). When you are sure the animal is no longer living in the structure, exclusion techniques need to be deployed. This starts with cleaning up remnants of the squirrel's nest, food supplies, etc. Then locating the point of entry and securing it using. Seal any openings with galvanized 1/4" wire mesh, plywood, new siding, new shingles, etc.

Submitted by: Rich Gibson, ACE, CHA