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Public Service Announcement

COMMISSIONER'S OFFICE

FOR IMMEDIATE RELEASE

No. 13-62

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START DATE: Friday, Dec. 20, 2012 11:00 a.m.

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

Holiday Food Safety

Don't invite foodborne illness to your holiday meals! The Alaska Department of Environmental Conservation is encouraging safe food handling practices for holiday meals and parties.

The food temperature danger zone is between 40°F and 140°F - where bacteria grow the fastest.

To keep your food safe and out of the danger zone:

- Check your refrigerator temperature and make sure it is holding food at 40°F or colder.
- Keep cold foods cold and hot foods hot. Nest food in bowls of ice, or use small serving trays and replace food when the trays are empty. On the buffet, keep foods hot with chafing dishes, slow cookers and warming trays.
- Keep the time that food is left out on the counters short - no longer than two hours.
- Refrigerate leftovers promptly- within two hours.
- Divide leftovers into smaller portions and store in shallow containers in the refrigerator.

Remember, if food is left out at room temperature for two hours or more, don't take a chance- when in doubt, throw it out!

This message brought to you by the Alaska Department of Environmental Conservation.