



# **SAMPLE PROCLAMATION**

## National Food Safety Education Month<sup>SM</sup>

### September 2001

**WHEREAS, *Be Cool—Chill Out! Refrigerate Promptly*** is the theme for National Food Safety Education Month<sup>SM</sup> 2001; and

**WHEREAS**, National Food Safety Education Month<sup>SM</sup> was launched by the restaurant and foodservice industry and is widely supported by government agencies, the food industry, universities, consumer organizations, and educators across the country recognize and encourage the observance of National Food Safety Education Month<sup>SM</sup> and have joined forces to mark this occasion; and

**WHEREAS**, this year, the emphasis is on the importance of refrigerating and freezing foods promptly, and food safety experts advise consumers to refrigerate foods quickly because cold temperatures keep most harmful bacteria from multiplying and help to prevent foodborne illness; and

**WHEREAS**, public health officials recommend that the temperature of the home refrigerator be 40 °F or below and the home freezer be 0 °F or below and a refrigerator/freezer thermometer can be used to check temperature; and

**WHEREAS**, consumers and commercial food preparers should practice the four simple steps to food safety, promoted by the nationwide food safety education program called Fight BAC!<sup>TM</sup>:

- 1. Clean:** Wash hands and surfaces often.
- 2. Separate:** Don't cross-contaminate.
- 3. Cook:** Cook to proper temperatures.
- 4. Chill:** Refrigerate promptly; and

**WHEREAS**, the Centers for Disease Control and Prevention estimates that 76 million persons experience foodborne illnesses each year, resulting in 5,000 deaths annually; and though most consumers have a good foundation of food safety knowledge, problem areas and food safety gaps still exist; and Government research shows that this gap results in increased risk of foodborne illness and food safety education is vital in helping to combat this public health issue; and

**WHEREAS**, to help reduce the risk of foodborne illness, we recommend that consumers refrigerate or freeze perishables, prepared food, and leftovers within 2 hours of purchase or preparation; thaw food in the refrigerator, under cold running water, or in the microwave; divide large amounts of leftovers into shallow containers for quick cooling in the refrigerator; and with poultry and other stuffed meats, remove the stuffing and refrigerate in a separate container.

**NOW, THEREFORE**, to express appreciation for the many dedicated educators and consumers who actively promote safe food products and the safe handling of food, we do hereby proclaim September 2001 as National Food Safety Education Month<sup>SM</sup> and call upon public and private organizations to celebrate with appropriate activities that acknowledge these efforts.

**IN WITNESS WHEREOF**, I have hereunto set my hand this day \_\_\_\_\_, the two hundred and twenty-sixth year of the Independence of the United States of America.

Name \_\_\_\_\_

Title \_\_\_\_\_