

Celebrating the Partnership for Food Safety
Education's 10th Anniversary

1ST NATIONAL BAC FIGHTERS! PROGRAM AWARDS

To recognize outstanding local food safety education programming based on the Fight BAC!® campaign's four core safe food-handling practices:

CLEAN ✦ **SEPARATE** ✦ **COOK** ✦ **CHILL**

One outstanding program will be recognized in each of three categories:

- **General Consumer Outreach**
- **Hospital/Clinic/Healthcare Setting**
- **Developed by Retailer/Restaurant/
Food Service for Customers**

For more information and an entry form, go to www.fightbac.org and click on the "education and outreach" tab.

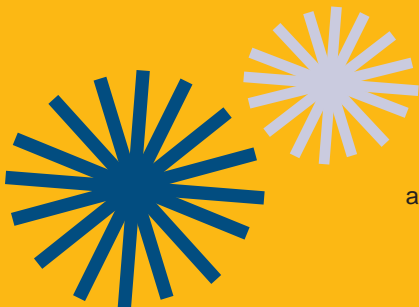


AWARDS

- ✓ A trip for two members of the winning team to Washington, D.C., for the Partnership's Fight BAC!® Capitol Hill celebration in September 2007
- ✓ Featuring of the program on www.fightbac.org and in a newsletter distributed to BAC Fighters! and Partnership supporters nationwide, and
- ✓ \$150 worth of Fight BAC!® consumer education materials.

GENERAL CRITERIA

- ✓ Entries will be accepted until June 1, 2007.
- ✓ Not-for-profit, private sector, academic and government organizations are eligible.
- ✓ Programs must have originated in a sound proposal/workplan with goals for intended audience and intended outcomes.
- ✓ Programs were planned and executed between 2001 and 2006.
- ✓ Programs utilized elements of the national Fight BAC!® campaign.



The Partnership for Food Safety Education unites industry associations, professional societies in food science, nutrition and health, consumer groups and from the U.S. Department of Agriculture, the U.S. Environmental Protection Agency and from the U.S. Department of Health and Human Services, the Centers for Disease Control and Prevention and the Food and Drug Administration, to educate the public about safe food handling and preparation.

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Q How do you keep
food safe during a
power failure?

A During a power out-
age, the refrigerator
will keep food cold
for about 4 hours if it
remains unopened. A full
stand-alone freezer will
hold the temperature for
approximately 48 hours
(24 hours if it is half full) if
the door remains closed.
The freezing compartment
in a refrigerator-freezer may
not keep foods frozen as
long. If the freezer is not
full, quickly group packages
together so they will retain
the cold more effectively.
To learn more about when
to save and when to throw
out specific foods, see our
"Keeping Food Safe During
an Emergency" publication.



Ask Karen

"Ask Karen" is the
USDA Food Safety and
Inspection Service's Virtual
Representative. Visit
AskKaren.gov to ask your
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The automated response
system is available 24/7
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