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# Food Safety and Security

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## The New Challenge

America's food supply has always been one of the safest and most abundant in the world. In the past keeping food safe mainly meant preventing unintentional or accidental contamination of food with microorganisms or chemicals that occasionally occurred.

Today our food supply has become more global as we ship and receive products to and from many parts of the world so that we can enjoy a steady supply of our favorite foods.

### Agencies That Help Keep Food Safe

- USDA FSIS inspects all meat and poultry products before they are allowed in the U.S.
- FDA regulates domestic and imported food sold in interstate commerce, including shell eggs, but not meat and poultry.
- EPA is responsible for registration of pesticides and standards for water quality
- CDC oversees the surveillance of illnesses and investigates foodborne illness outbreaks



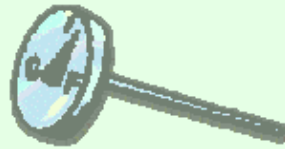
### Private businesses protect food by:

- Limiting access to food processing areas.
- Checking safety of ingredients.
- Selecting reliable transportation and securing vehicles against tampering.
- Completing background checks of employees.



## What You Can Do to Keep Food Safe

- Wash hands with warm running water and soap before and after handling foods and after using the bathroom, changing diapers, and handling pets.
- Separate raw meat, poultry and seafood from other foods in the grocery cart and in the refrigerator.
- Refrigerate or freeze perishable food, prepared food, and leftovers within 2 hours.
- Use a food thermometer to check temperatures.



## Emergency Food and Water Information

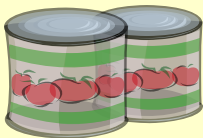
1. Keep a 3 day supply of commercially bottled water on hand (1 gallon/person/day).
2. Keep a supply of food that requires no cooking (dried fruit, canned and dried vegetables, peanut butter, granola bars, crackers, nonfat dry milk, etc.)
3. During power outages:
  - Keep freezer door closed to keep in cold air.
  - Use an appliance thermometer to check refrigerator and freezer temperatures.
  - Throw out any perishable food that is 40°F or above for more than 2 hours.

*When in doubt, throw it out!!!*

4. For additional information see our emergency publications at:  
<http://www.fcs.uga.edu/ext/pubs/html/FDNS-E-34-2.html>  
<http://www.fcs.uga.edu/ext/pubs/html/FDNS-E-34-3.html>  
<http://www.fcs.uga.edu/ext/pubs/html/FDNS-E-34-1.html>

## How long should canned foods be kept?

- Store canned foods and shelf stable products in a cool dry place:
  - High acid foods such as tomatoes and fruit can be kept for up to 18 months.
  - Low acid foods such as vegetables and meat can be kept for 2-5 years.



## Shelf Life of Foods for Storage (Unopened)

Use within 6 months:

1. Powdered Milk (boxed).
2. Dried Fruit (in metal container)
3. Dry crisp crackers (in metal container)

Use within 1 year:

1. Ready-to-eat cereals and uncooked instant cereals (in metal containers)
2. Peanut butter
3. Jelly

## What to Do If You Suspect There is a Problem with Food

- Call your local health department or the Georgia Department of Agriculture at 1-800-282-5852
- If the food contains meat, poultry or egg products, you can also call the USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) 10 a.m. to 4 p.m. EST.
- After business hours call FSIS Technical Service Center's Emergency Number 1-800-233-3935.



- Consumers within the state of Georgia can also contact FDA at 1-404-253-1174 and report consumer complaints to 1-404-253-1169.

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