

PUBLIC HEALTH CONNECTION



Outdoor Food Safety

Tips & Tricks — *With a Little Laugh Added!*

Cooking outdoors is similar to cooking indoors, except for the possible additional hazard of bird poop falling onto your deliciously cooked meats. Maybe consider avoiding undesirable contributions from our avian friends by performing any kind of food preparation while being enveloped in the wonderful cooling and safe embrace of an umbrella. Look at that!! One umbrella, and two problems of outdoor cooking solved, i.e., overhead protection from avian offloading, cutting down on the overly abundant summer sunshine, and no unnecessary stone related massacres necessary!

The more adventurous food enthusiast may consider taking their outdoor cooking to far off distances for the time-honored tradition known as a picnic. Remember, often when one finds themselves cooking in the wilderness, that almost no trees are equipped with power outlets for refrigeration. This little-known inconvenience means that while traveling, Grandma's perfect potato salad is best contained in a well-insulated cooler with ice. In general, all foods that should be kept cold, should be packed away, and kept on ice. Keeping our foods cold will not only keep your lettuce crisp, but also our stomachs un-cramped from aggressive germs. Both potato salad, and chopped lettuce (or any chopped leafy green) need to be kept at a wonderfully enticing and safe temperature of 41 degrees F or lower. Picnics are a fun time, but its always important to remember germs are the fun haters trying to crash any of our parties.

Speaking of germs, unlike our bird friends, it **IS** okay to want germs dead. The best way to kill germs while indulging in some outdoor food goodies is to make sure foods are cooked to high enough temperatures. Just like foods cooked inside, we want to make sure meats are cooked properly! Chicken should always be cooked to a blistering 165 degrees F before we shovel it into our mouths. Other meats are made safe by cooking them until their inside's are at least 145 degrees F. But wait!!! Food that is grinded (ground beef, etc) should be cooked to 155 degrees F! If you find yourself outside cooking fish or seafood, it is okay to slather it in butter, add any seasoning of your choice, and cook it until it's a nice 145 degrees F.

Cooking outside is a good way to pull ourselves out of our winter doldrums. Surprisingly, cooking outside is very similar to cooking inside. After cooking, make sure to pack foods away nice, cold, and safe.



OUR MISSION:

The Scott County Health Department promotes, protects, and preserves health through leadership, services, education, and partnerships.

OUR VISION:

Scott County—
A safe and healthy
community.



SPECIAL EVENTS

- *Scott County Board of Health Meeting,
Scott County Administrative Center,
1st Floor Boardroom, 12:00 PM,
Thursday, June 15, 2023*

Links

- <https://www.scottcountyiowa.gov/health/food/food-safety>
- <https://www.scottcountyiowa.gov/health/animal-bites-rabies>

Rabies/Animal Bites

Play it safe with animals.

Summer is here and everyone is outdoors. Time for a few reminders about playing safely with pets. Make sure your pets have current rabies vaccinations. Stay away from unfamiliar dogs and cats and leave wild animals alone. Any animal that is scared, hurt, or injured may bite. If you are bitten, wash the injury with soap and running water right away. Report the bite to animal control or law enforcement for your area. Be able to describe the animal and find out from the owner if the dog or cat is currently vaccinated against rabies.

The rabies vaccine can prevent rabies.

Pets that bite are confined for ten days of observation to watch for signs of rabies. If the pet is in good health at that time, the person bitten is safe from rabies. If you are bitten by a stray you may need shots to prevent rabies. These shots are safe and very effective. Contact your health department for further information.



Scott County Health Department
Scott County Administrative Center, 4th Floor
600 West 4th Street Davenport, Iowa 52801-1003
Phone: 563-326-8618 | Fax: 563-326-8774
Email: health@scottcountyiowa.gov
Website: www.scottcountyiowa.gov/health
Follow us on: [Facebook](#) | [Twitter](#) | [Instagram](#) | [Pinterest](#)



To receive this newsletter electronically, please subscribe at www.scottcountyiowa.gov/health/connection or email health@scottcountyiowa.gov or call 563-326-8618.

