DPHSS issues reminder for safe handling of turkey

With the Thanksgiving Day celebration just a day away, the Department of Public Health and Social Services is reminding residents to properly cook turkey.

Serving improperly prepared or undercooked turkey can potentially cause the spread of foodborne illness, such as salmonella, the department stated.

Here are suggestions:

- **Safely thaw your turkey.** Thaw turkeys in the refrigerator in a container, or in a leak-proof plastic bag in a sink of cold water that is changed every 30 minutes. When thawing a turkey in the microwave, follow the microwave oven manufacturer’s instructions. Never thaw your turkey by leaving it out on the counter. A thawing turkey must defrost at a safe temperature. When the turkey is left out at room temperature for more than two hours, its temperature becomes unsafe. Bacteria can grow rapidly in the “temperature danger zone,” which is between 40 and 140 degrees Fahrenheit.

- **Safely handle your turkey.** Raw poultry can contaminate anything it touches with harmful bacteria. Follow the four steps to food safety – cook, clean, chill and separate – to prevent the spread of bacteria to your food and family.

- **Safely prepare stuffing.** Cooking stuffing in a casserole dish makes it easy to ensure it is thoroughly cooked. If you put stuffing in the turkey, do so just before cooking. Use a food thermometer to make sure the stuffing’s center reaches 165 degrees. Bacteria can survive in stuffing that has not reached 165 and may cause foodborne illness. Wait for 20 minutes after removing the turkey from the oven before removing the stuffing from the turkey’s cavity; this allows it to cook a little bit longer.

- **Safely cook your turkey.** Set the oven temperature to at least 325 degrees. Place the completely thawed turkey with the breast side up in a roasting pan that is 2 to 2-1/2 inches deep. Cooking times will vary depending on the weight of the turkey. To make sure the turkey has reached a safe internal temperature of 165, check by inserting a food thermometer into the center of the stuffing and the thickest portions of the breast, thigh and wing joint. Let the turkey stand 20 minutes before removing all stuffing from the cavity and carving the meat.

- **Safely clean up surfaces.** To prevent cross-contamination or the spread of harmful bacteria from one surface to another, be sure to properly wash utensils and equipment between uses with hot, soapy water. For surfaces that can’t be washed in the sink, use a clean cloth with sanitizing solution made of 1 teaspoon of bleach and 1 quart of clean water. Keep cloth in sanitizing solution between uses. (Daily Post Staff)

Pay-Less Logistics, partners send container of goods to assist CNMI

MARIANAS STRONG: Pay-Less Logistics organized 60 volunteers in the Bay Area to send a 40-foot container full of relief goods from San Francisco, Calif., to Saipan and Tinian, to assist post-Super Typhoon Yutu recovery efforts in the CNMI. Business and community partners took part in the effort along with Pay-Less Logistics and the volunteers. Photo courtesy of Vera Calvo Garces

Public Health, USDA announce recall of ground turkey products

The Department of Public Health and Social Services, in coordination with the U.S. Department of Agriculture, announced a voluntary recall of Jennie-O brand raw ground turkey products with “use by” code dates of Oct. 1, and Oct. 2, due to the potential presence of salmonella.

DPHSS Division of Environmental Health is conducting a recall effectiveness check with local retail stores and wholesalers to determine if the affected product is being sold or distributed on the island. There has been no determination that the affected products were available on Guam, the department stated.

- **List of recalled items.**

  - The raw ground turkey products were produced on Sept. 11, 2018. The following products are subject to recall:
    - Jennie-O ground turkey, 93 percent lean, 1 lb. package
    - Jennie-O taco seasoned ground turkey, 1 lb. package
    - Jennie-O ground turkey, 85 percent lean, 1 lb. package
    - Jennie-O Italian seasoned ground turkey, 1 lb. package
    - Jennie-O ground turkey, 90 percent lean, 1 lb. package

  - The products subject to recall bear establishment number “P-190” inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

- **Symptoms of salmonellosis.**

  - Consumption of food contaminated with salmonella can cause salmonellosis, one of the most common bacterial foodborne illnesses, USDA stated. The most common symptoms of salmonellosis are diarrhea, abdominal cramps and fever within 12 to 72 hours after eating the contaminated product. The illness usually lasts four to seven days. Most people recover without treatment, USDA stated.

  - Older adults, infants and those with weakened immune systems are more likely to develop a severe illness. Individuals concerned about an illness should contact their health care provider. Consumers who have purchased any of the items listed above are urged to return it to the place of purchase. Consumers with questions may contact the Jennie-O Consumer Engagement Team at 1-800-621-3505, from 8 a.m. to 4 p.m. (Central Time) Monday to Friday, and from 9 a.m. to 5 p.m. (Central Time) Saturday and Sunday.

  - For more information, call the Consumer Commodities Program at the DPHSS Division of Environmental Health at 735-7221. (Daily Post Staff)

Guam Board of Registration for Professional Engineers, Architects, & Land Surveyors (PEALS)

Agenda:

1. Meeting Call to Order.
2. Approval of Minutes
3. Executive Board Administrator Report
4. Constitutional Amendments
   - A. Lorette T. Guerrero vs. Blas Atigal Case #2017-002
   - B. NIS Guam, Inc. proposal prior to Board Approval of COA Case #2018-004
5. Old Business
   - A. PEALS Rules and Regulations
6. New Business
   - A. Temporary License for Guam EPA Chief Engineer
   - B. New Construction Engineer for Control Systems Engineer
   - C. PLS Examinee request to take GLM exam before April 2019
7. Open Discussion, Information & Announcements
   - A. PEALS FY2019 Proposed Board Meeting Schedule
   - B. RME in charge shall sign, seal, and date the title or the first sheet
   - C. Public Comments
8. DPW Permit & DLM Surveyors’ Report
9. Adjournment

DATE: Thursday, November 29, 2018
TIME: 3:00 PM
PLACE: 718 N. Marine Corps Dr. Suite 208, Upper Tumon

This advertisement was paid by GOG funds.
Individuals requiring special accommodations or information may contact Ray C. Borja, EDA 671-486-3113