



805houses@gmail.com

www.VenturaPropertyMgmt.com

805 390-0526

In this issue:

- Picnic Food Safety Tips
- August Quote
- Employee Spotlight
- Ventura County Events

Ventura County Events

Ventura County Fair
July 30th- August 10th
12pm to 11pm Daily
Ventura County Fairgrounds

**Dallas Cowboys
Training Camp**
July 22nd to August 13th
River Ridge Playing Fields
Oxnard

**44th Annual Wings Over
Camarillo Airshow**
August 16th - 17th
9am to 8pm
Camarillo Airport

**25th Annual Pooch Parade
Dog Walk & Pet Expo**
August 24th 11am to 4pm
Ventura Harbor Village

**24th Annual T.O. Rotary
Beer & Wine Festival**
August 24th 1pm to 4pm
Westlake Yacht Club

Picnic Food Safety Tips



When the weather gets warmer, many people head outdoors to enjoy picnics with friends and family. But as food heats up in warmer temperatures, bacteria can multiply rapidly. Food-borne illness is a serious public health threat. The CDC estimates that approximately 1 in 6 Americans (48 million people) suffer from food borne illness each year.

To protect you, your family and those who show up because they smell good food, here are a few tips on keeping your picnic safe and free from unpleasant side effects.

Keeping cold foods cold during transport to the picnic or cookout site is very important. Also, prepare before leaving home. If burgers are on the menu, make ground beef or turkey into patties ahead of time.

Pack the coolers with plenty of ice or frozen gel packs. Cold foods should be stored at 40 F or below to prevent bacterial growth. Normally, perishable foods should never be left at room temperature for more than two hours, but the heat of a southern California summer can cut that timeframe in half.

A hot summer day will require plenty of cold beverages for everyone. Have separate coolers for food and drinks. This will keep perishable foods from being exposed to the warmer temperatures when coolers are opened frequently.



It's a good idea to keep an appliance thermometer in the food coolers to eliminate the guesswork of determining if the potato salad and deviled eggs maintained a temperature of less than 40 F and are safe to eat.

When packing the coolers, keep raw meat, poultry and seafood separate from the ready-to-eat food you've prepared for the cookout. This will help avoid cross-contamination.

Employee Spotlight



Joni Berger

Joni joined Ventura Management in 2016. She is a licensed California Real Estate Agent and an active member of the community. Joni's primary duties with the company include property viewings, inspections of properties at move-in and/or move-out.

- **Need to buy or sell your home? Ask how we can save you thousands!**
- **Know someone who needs help with property management. We can help!**

Chris Marsh has been in the real estate business and serving the Ventura County area for over 25 years. He is well versed in all types of real estate matters.



ChrisMarsh
805 630-4925



*Like us on
Facebook*

Picnic Food Safety Tips(cont.)

While food safety is important, so is cleanliness. Bring an extra jug of water, soap and paper towels for a dedicated hand-washing station. Moist, disposable towelettes are another option.

Once you've arrived at the cookout or picnic site, ensure your hands are clean before handling any food.

It's always a good idea to use a food thermometer to ensure meat is thoroughly cooked to a safe temperature. If grill space is limited and meats are cooked in phases, wrap cooked foods tightly in foil and keep near the grill to stay warm and be sure to serve cooked food as soon as possible.

Don't cross-contaminate foods.

When taking food off the grill, don't put the cooked items on the same platter that held the raw meat. Utensils used on raw meat should be washed before touching your cooked meat. And never reuse a marinade that held meat before it was grilled.

For safe food consumption, meats must be cooked to the following temperatures:

- Beef, pork, lamb and veal: 145 F (allow three minutes to rest before consuming)
- Ground meats: 160 F
- Chicken: 165 F

Always use a clean platter when removing meats and poultry from the grill or smoker to avoid spreading bacteria. Also, discard any leftover meat marinades. Don't use them as a dipping sauce because the juice can contain bacteria, making it unsafe to eat.

Food safety doesn't stop once the food is cooked. Consumers should put all leftover food back into the coolers no more than one hour after cooking and preferably just as soon as everyone is finished eating.

Summertime is a great time for hosting a cookout at the lake, on a campout or in your backyard, following proper food-handling and safety tips will ensure it's not only fun but safe.

August Quote:

The only place success comes before work is in the dictionary.

Vince Lombardi

Member of the National Association of Residential Property Managers

