



DECEMBER

Safety message

Division of Environmental Services

...from the Division Chief

I would like to wish everyone a Merry Holiday Season. Food is as much a part of the holiday gatherings as football, candles, and carols. This holiday season, keep food safety in mind every step of the way, including proper planning, safe shopping, working in the kitchen and wrapping up leftovers. Make sure your kitchen is equipped with what you need for safe food handling, including two cutting boards (1 for raw meats and seafood and 1 for ready-to-eat foods), a food thermometer, shallow containers for storage, paper towels and soap. Store foods in the refrigerator at 40°F or below or in the freezer at 0°F or below. And, when baking delicious holiday treats, remember that no one should eat raw cookie dough or brownie batter containing raw eggs. Have children take the [Cookie Rookie Pledge](#) before they assist in the kitchen. For more info:

<http://homefoodsafety.org/holidays/planning-to-leftovers>

Have a safe & happy holiday season.

Sincerely, Dean Messer, Chief
Division of Environmental Services

Ladder Safety Tips



- Ensure the ladders has no loose, damaged, or missing parts.
- Ensure the ladder is properly erected and secure.
- Ensure the ladder projects at least 3 feet above the landing place.
- Ensure the ladder is set at the correct angle of 75 degrees and is on firm ground.
- One ladder, one person.
- Keep 3 limbs on the ladder at all times. 2 feet and 1 hand or 2 hands and 1 foot.
- Always carry tools in a toolbelt, holster, or pouch and not in hands.
- Do not use the top step/rung as a step/rung unless it was designed for that purpose.

Think Safety visit <http://swpsafety.water.ca.gov> <http://dessaftety.water.ca.gov> for more information
Send Safety suggestions to: <http://dessaftety.water.ca.gov>.