Staff Spotlight: Meet Chad Keller

Environmental Health Coordinator

As the Environmental Health Coordinator, Chad works closely with the entire campus community to help ensure safe and sanitary conditions for all OHIO activities. The position has a multitude of different duties including: the Campus Pest and Nuisance Animal Control Program, the On-Campus Temporary Food Permit Program, Injury/Accident/Incident Investigator, and Residence Hall Inspector.

He is responsible for conducting regulatory compliance inspections and other related functions in residence halls; and academic, administrative, service, recreational and athletic buildings regarding all aspects of sanitation, food service safety and pest control.

Chad holds a Bachelor of Science degree in Microbiology from Ohio University. He is also a Registered Sanitarian and a licensed Commercial Applicator in the state of Ohio.

Useful Tips from Chad

As Thanksgiving is right around the corner, here are some useful tips from Chad to ensure holiday safety.

When preparing your turkey to cook, it is actually more harmful to clean the bird before you cook it than to leave it as is. The logic behind this is, when you begin to wash the raw bird, you are actually splashing the bacteria that covers the bird all over the sink, counter and faucet. Unless you disinfect all the surrounding surfaces after you are finished washing the bird, you have just spread bacteria that could put you at risk for catching a foodborne illness.

There is, in fact, no such thing as the three second rule. If it touches the ground, it needs to be thrown away.

If you are deep frying your turkey, you need to understand the proper way to do so. If you overfill the cooking pot with oil or have a partially thawed bird, when you put the turkey in the pot to begin the cooking process, this will cause the oil to splash out. Being that you are cooking over an open flame, even the smallest amount of oil could create a fire. Lastly, these units are easily tipped and remember to always fry your turkey outside!
6 Holiday & Party Buffet Safety Tips

A popular way to celebrate holidays or any occasion is to invite friends and family to a buffet. However, this type of food service where foods are left out for long periods leave the door open for uninvited guests – bacteria that causes foodborne illness. Festive times for giving and sharing should not include sharing foodborne illness. Here are some tips from the USDA’s Meat and Poultry Hotline to help you have a SAFE holiday party.

1. Safe Food Handling

Always wash your hands before and after handling food. Keep your kitchen, dishes and utensils clean also. Always serve food on clean plates – not those previously holding raw meat and poultry. Otherwise, bacteria which may have been present in raw meat juices can cross contaminate the food to be served.

2. Cook Thoroughly

If you are cooking foods ahead of time for your party, be sure to cook foods thoroughly to safe minimum internal temperatures.

- Cook all raw beef, pork, lamb and veal steaks, chops, and roasts to a minimum internal temperature of 145° F as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures.
- Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160° F as measured with a food thermometer.
- Cook all poultry to a safe minimum internal temperature of 165° F as measured with a food thermometer.

3. Use Shallow Containers

Divide cooked foods into shallow containers to store in the refrigerator or freezer until serving time. This way foods will be held at a safe temperature for a longer period of time. REPLACE empty platters rather than adding fresh food to a dish that already had food in it. Many people’s hands may have been taking food from the dish, which has also been sitting out at room temperature.

4. The Two-Hour Rule

Foods should not sit at room temperature for more than two hours. Keep track of how long foods have been sitting on the buffet table and discard anything there two hours or more.

5. Keep Hot Foods HOT & Cold Foods COLD

Hot foods should be held at 135° F or warmer. On the buffet table you can keep hot foods hot with chafing dishes, slow cookers and warming trays. Cold foods should be held at 40° F or colder. Keep foods cold by nesting dishes on bowls of ice. Otherwise, use small serving trays and replace them.

6. The Two-Hour Rule

Bacteria are everywhere but a few types especially like to crash parties. *Staphylococcus aureus*, *Clostridium perfringens* and *Listeria monocytogenes* frequent people’s hands and steam tables. And unlike microorganisms that cause food to spoil, harmful or pathogenic bacteria cannot be smelled or tasted. Prevention is safe food handling.

If illness occurs, however, contact a health professional and describe the symptoms.

To read further about the different types of bacteria, check the full article out here!