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FOR IMMEDIATE RELEASE

**FOOD SAFETY TIPS FOR MEMORIAL DAY FROM FOOD SAFETY ADVOCATE,
NAVY VETERAN AND FATHER**

***STOP Foodborne Illness Offers Simple Guidelines for Safe,
Enjoyable Holiday Picnics and Barbecues***

CHICAGO (May 5, 2015) – Darin Detwiler, senior policy coordinator for STOP Foodborne Illness www.stopfoodborneillness.org, the leading national advocate for safe food, is offering simple food safety tips to help prevent food poisoning as Americans kick-off the summer picnic and barbecue season this Memorial Day weekend. Since the death of his young son from E.coli O157:H7 in 1993, Detwiler has participated in the support and reform of food policy in the United States and has been nationally recognized for his tireless efforts to improve the safety of the U.S. food supply and advocate for victims of foodborne illness.

“Memorial day is a day for remembering the people who died while serving in the armed forces to protect our nation and our people,” said Detwiler. “What better way to honor the sacrifices of our veterans and their families than to take food safety steps to protect our families.”

STOP Foodborne Illness’ Food Safety Guidelines for Memorial Day (and All Summer Long)

- Make sure you have these essential tools: a cooler, hand sanitizer, and a meat thermometer.
- Keep a cooler in the back of your car when grocery shopping to store meats on the hot drive home. Always store raw meats separately from fully cooked and perishable food items.
- Bring hand sanitizer if you’re not going to be near a sink to wash your hands when preparing food.
- Use a thermometer when cooking meat. Ground meat should reach an internal temperature of 160 degrees before it can be served safely.
- Take care to prevent cross-contamination. Use one cutting board for raw meat and a separate one for other perishables. Wash hands often with warm water as you prepare foods.

- Everyone loves leftovers, but to be safe you have to throw them out if you don't have a place to cool and store them within two hours of serving (or just one hour if air temperature spikes above 90 degrees).

For more food preparation safety tips please visit www.stopfoodborneillness.org. If you think you have been sickened from food, please contact STOP's helpline (1-800-350-STOP) which helps foodborne illness victims navigate the health system to figure out what they have, where it might have come from, and what to do next.

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About STOP Foodborne Illness

STOP Foodborne Illness (STOP) is a national, nonprofit, public health organization dedicated to preventing illness and death from foodborne pathogens. STOP achieves its mission by advocating for sound public policies, building public awareness and assisting those impacted by foodborne illness. www.stopfoodborneillness.org

About Darin Detwiler

Since the death of his son from E.coli O157:H7 in 1993, Darin has been in the support and reform of food policy in the United States. Four different Secretaries of Agriculture have recognized Mr. Detwiler for his efforts in consumer education, the Food Safe Handling Label program, and other elements of the USDA's Pathogen Reduction Program. From 2004-2007, Darin served on the USDA's National Advisory Committee on Meat and Poultry Inspection. Outside of his food policy work, Darin is a proud Navy Veteran with a strong background in mechanical engineering, having served aboard a nuclear submarine.