

FOR IMMEDIATE RELEASE

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EATING SAFE FOODS

STAYING Alive & STAYING Healthy in PHA-J

(11.8 Flesch-Kincaid Grade Level)

(Okinawa, Japan) The Public Health Activity- Japan (PHA-J) has partnered with the U.S. Food Drug and Administration (FDA) and the National Restaurant Association (NRA) to advertise the importance of the new campaign Eating Safe Foods. Eating Safe Foods will cover why all foods need to be cooked to the correct internal temperatures as well as the right steps to clean and sanitize food contact and non-food contact surfaces in order to lessen the possibilities of food borne illnesses.

Eating Safe Foods will be a never-ending campaign; the purpose is to guarantee food safety for all active duty military members and their family members. According to the Center for Disease Control and Prevention (CDC), “each year roughly 1 in 6 Americans (or 48 million people) gets sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases.” These are serious numbers; one Soldier becoming ill can cause the mission to fail. Mike Johanns, United States Senator, said it best when he said: “Food safety involves everyone in the food chain.” Everyone in the food chain includes anyone who comes in contact with the food item(s). If we make food safety everyone’s business, the responsibility will not fall on just one person. All personnel in the food chain will have to enforce the rules and regulations. Soldiers, Sailors, Marines, or Airmen cannot win wars if they are sick.

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Eating Safe Foods will also focus on correct handwashing steps and how to identify products that have been recalled from the manufacture. The impact for this campaign is to ensure all military and on base civilian managers are trained and certified in food safety. Once all managers are trained, they will be able to ensure all military cooks and food service employees are following the correct procedures.

Knowledge is power. Once a person knows better, they have to do better. Eating Safe Foods campaign will also give background information for all food products to further explain what diseases are associated with those items. It is important that all military cooks and food service employees are able to identify unsafe practices while processing and preparing meals for patrons to eat. The majority of foodborne illnesses occur from unclean utensils, improper cooking temperatures, and poor personal hygiene.

1 January 2020, PHA-J will launch the initial classes for all food safety and sanitation training to be conducted in all dining facilities as well as on base restaurants. The trainings will begin in Okinawa, Japan and will move across the globe until 100% have been trained and certified.

For more information on Eating Safe Foods, contact MSG Regina Glover at (910) 874-7606 or rglover8@liberty.edu.

Eating Safe Foods is funded by the Public Health Activities, U.S. Food and Drug Administration, and Centers for Disease Control and Preventions. Eating Safe Foods focus on prevention and treatment of foodborne illnesses and address ways to keep food items safe. For more information visit www.eatingsafefoods.org or call (910) 874-7606.

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