LIFETIME COMMUNITY CARES INC.

LC Vocational Training Center ~ Lifetime Community Base ~ Lifetime Adult

NEWS & FEATURES

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Welcome orientation on July 7th. call your program for information. DON'T MISS OUT!



Why we chose to provide service.

BY CHRISTIAN NAVA

It's simple. We do it because we care.

It's been rough for all of us and most of us are ready to come back to something that is close to a normal life.

Let's start off with coming back to a familiar place. Yes, we have made some changes and yes, we're following all safety precautions. Join us for orientation on July 7, 2021, at 10:00 am and 6:00 pm via in-person or via virtual experience.



How to grill safely

BY CDC

- What you need to know!
 When handling raw meat, chicken, and seafood
 - Separate it from other food
 - Refrigerate it before grilling
 - Wash your hands before and after handling it
 - Make sure its juices do not touch other food, utensils, and surfaces
 - Use a food thermometer to ensure it is cooked to a safe temperature
- Refrigerate leftovers within 2 hours of cooking Cook

Use a food thermometer to ensure meat is cooked hot enough to kill harmful germs. When smoking, keep temperatures inside the smoker at 225°F to 300°F to keep meat a safe temperature while it cooks.

When Grilling

- 145°F—whole cuts of beef, pork, lamb, and veal (stand-time of 3 minutes at this temperature)
- 145°F-fish
- 160°F-hamburgers and other ground beef
- 165°F-all poultry and pre-cooked meats, like hot dogs

Warning Signs and Symptoms of Heat-Related Illness

Heat-related illnesses are preventable. Learn the symptoms and what to do if you or a loved one shows signs of having a heat-related illness.

more information at cdc.gov

Tips for preventing heat-related illeness **Stay Cool**



Stay Hydrated



Stay Informed



Little Farmers



Next class begins in August