



# CDF Weekly Safety Briefing

August 18, 2003

## Fire Safety Tip

### Transfer of Command

Risks to fireline personnel increase significantly during transfer of command periods regardless of the size or complexity of the incident. There is a high potential for fatalities, serious injuries, or incidents with potential during transfer of command periods (some have occurred in the past). Be proactive in mitigating the risks by proper implementation of LCES—Lookout, Communications, Escape Routes, and Safety Zones.

#### **Factors for increased risks to fireline personnel during transition periods include:**

- No, or poor, briefing of incoming personnel
- Lack of fire weather and behavior information, both forecast and observed
- Communications; face-to-face briefings may not be possible and radio frequencies may be overextended and/or changing due to the increased demands on the system.
- Initial attack resources may not have checked-in and the Incident Commander may not be aware of the number, type and location of all resources.
- Location of safety zones and escape routes may not be known and communicated to all resources.

#### **Mitigation actions to take:**

- Lookouts: Post and maintain your own lookouts.
- Communications: Maintain existing communications with your own and adjacent resources, as well as your original supervisor, while you are developing communications with incoming adjacent resources and your new supervisor.
- Escape routes and safety zones: Identify escape routes and assure incoming resources are aware of their locations; be aware that your original escape routes and safety zones may no longer be accessible due to changing fire behavior or your increased distance from them.

# Health Safety Tip

## Keeping Food Safe Outdoors

During the summer months weather at home or at the station, we spend more time preparing foods outside. Cooking and eating outdoors at the fire station or at home with our friends and family may increase bacteria growth from which food borne illness may occur. The challenge of keeping hands and utensils clean and keeping cold foods cold and hot foods hot is greater when you're preparing food outside your kitchen where you may not have refrigeration and running water. However, food can still be safe if the following four guidelines are followed:

- **Clean - Wash Hands and Surfaces Often**

Always wash your hands before and after handling food. Unwashed hands are a prime cause of food borne illness. If you're away from home then find out if there's a source of potable (safe drinking) water. If not, then bring water for preparation and cleaning. Or pack clean, wet, disposable washcloths or moist towelettes and paper towels for cleaning hands and surfaces.

- **Separate - Don't Cross-Contaminate**

Keep raw meat juices from coming into contact with ready-to-eat food. If marinating, do not use the same marinade as a sauce on the cooked food. Instead, reserve a portion of the marinade before putting the raw meat or poultry in it. Don't use the same platter and utensils for raw and cooked meat and poultry. If you're away from home, bring extra plates and utensils to serve the cooked foods.

- **Cook - Cook to Proper Temperatures**

Use a food thermometer. Meat and poultry often brown very fast on the outside when cooked on a grill. Checking them with a food thermometer is the only sure way of making sure they are cooked to the proper internal temperature. Cook hamburger patties to 160°F; ground poultry to 165°F; breasts to 170°F; whole poultry, wings and thighs to 180°F. Never partially grill meat or poultry and finish cooking later.

- **Chill - Refrigerate Promptly**

Do not remove meats, poultry and salads from the refrigerator until you're ready to cook or serve. To keep perishable foods cold, place foods like salads and deviled eggs in smaller bowls and plates and place into larger containers filled with ice. Refresh food frequently.

If away from home, store food in an insulated cooler with plenty of ice or frozen gel packs. Avoid opening the lid too often. If possible, keep the cooler out of the direct sun by placing it in the shade. Keep the food in the cooler until you're ready to cook or serve it. After serving, promptly place food back in the cooler.

Do not eat leftovers that have been out of the refrigerator or cooler for more than two hours. If it's above 90 °F, food should not be left out over one hour.

**To send Comments or suggestions for future topics please contact:**

Tom Drayer, Division Chief, EMT-P  
Training and Safety  
California Department of Forestry and Fire Protection  
California Southern Region  
Office: (909) 20-6106  
Cell: (909) 314-3228  
Fax: (909) 320-6395