

14705 DRAFT -- LP

*For Immediate Release from News Broadcast Network*

## **Would Your Kitchen Fail a Food Safety Inspection?**

*Food Safety Advice from Linda Golodner, Former President of the National Consumers League*

**ANNOUNCER:**

HOW CLEAN IS YOUR KITCHEN? ACCORDING TO THE CDC, 76 MILLION AMERICANS GET SICK FROM FOODBORNE ILLNESSES EVERY YEAR! AND ACCORDING TO A NEW SURVEY BY THE WATER QUALITY AND HEALTH COUNCIL, ONE IN FIVE AMERICANS ADMITS THAT THEIR KITCHEN WOULD FAIL A FOOD SAFETY INSPECTION! NATIONAL CONSUMERS LEAGUE PRESIDENT EMERITUS LINDA GOLODNER HAS ADVICE ON HOW TO REDUCE THIS STATISTIC:

**Linda Golodner:**

*“Practicing good kitchen hygiene is not very complicated. Start by thoroughly washing surfaces with hot, soapy water. After rinsing, apply a simple chlorine bleach solution and let it air dry to properly disinfect the area. Follow these steps before and after handling raw foods on kitchen surfaces.”*

**ANNOUNCER:**

GOLODNER SAYS THAT MOST PEOPLE OVERESTIMATE THE AMOUNT OF BLEACH NEEDED, AND THAT JUST ONE-HALF TABLESPOON IN ONE HALF-GALLON OF WATER EFFECTIVELY KILLS COMMON FOODBORNE GERMS ON KITCHEN SURFACES. FOR MORE INFORMATION, VISIT DISINFECT DASH FOR DASH HEALTH DOT ORG. I'M \_\_\_\_\_.