



The City of Tallahassee and The Tallahassee Fire Department Present:



The Newsladder

Have A Safe Halloween with These Helpful Tips

With witches, goblins, and super-heroes descending on neighborhoods across America, the American Red Cross offers parents some safety tips to help prepare their children for a safe and enjoyable trick-or-treat holiday. Halloween should be filled with surprise and enjoyment, and following some common sense practices can keep events safer and more fun.

- Walk, slither, and sneak on sidewalks, not in the street.
- Look both ways before crossing the street to check for cars, trucks, and low-flying brooms.
- Cross the street only at corners.
- Don't hide or cross the street between parked cars.

- Wear light-colored or reflective-type clothing so you are more visible. (And remember to put reflective tape on bikes, skateboards, and brooms, too!)
- Plan your route and share it with your family. If possible, have an adult go with you.
- Carry a flashlight to light your way.
- Keep away from open fires and candles. (Costumes can be extremely flammable.)
- Visit homes that have the porch light on.
- Accept your treats at the door and never go into a stranger's house.

- Use face paint rather than masks or things that will cover your eyes.
- Be cautious of animals and strangers.
- Have a grown-up inspect your treats before eating. And don't eat candy if the package is already opened. Small, hard pieces of candy are a choking hazard for young children.

www.redcross.org



Make sure costumes have adequate ventilation and don't obstruct vision.

Inside this issue:

Have a Safe Halloween with These Helpful Tips	1
Tailgating Tips for Food Safety	2
Burning Leaves? What you Should Know Before you Start	3
September 11th Remembered	3
Employee Spotlight	4
October is Fire Prevention Month	4
Fire Inspection Checklist	Back

Tailgating Tips for Food Safety

Purchasing and preparing foods

Food safety starts at the store. Pick up refrigerated and frozen foods last. This allows them to remain cold as long as possible. The temperature danger zone for foods is between 40 and 140 degrees. Cold foods should remain below 40 degrees and hot foods above 140.



Food should not be left out for more than a couple of hours. When in doubt, throw it out.

Place meat, poultry and fish in plastic bags in the grocery cart and away from other foods. In warmer months, set refrigerated or frozen foods in the back seat of the car and not in the trunk, where it is warm. In colder months, place refrigerated or frozen foods in the trunk away from the heat in the car.

Once groceries are home, place the meat, poultry and fish immediately into the refrigerator or freezer. If not used within one to two days, transfer to the freezer.

When thawing and marinating meat, poultry and fish, place them in the refrigerator. Always keep fruits and vegetables away from meat, poultry and fish.

Packing and transporting foods

Use proper containers for cold and hot foods. Insulated coolers work well to keep cold foods cold without ice or freezer packs. Non-insulated coolers, however, require ice or freezer packs.

A full cooler maintains cold much better than one that's half full. There are also insulated containers that keep hot foods hot.

Place beverages in separate coolers away from perishable foods. If both are in the same cooler, opening and closing coolers allows the temperature of perishable food to rise and bacteria to grow. When transporting coolers, place them where they remain cool in the vehicle.

If you plan to eat before and after the game, pack meals separately so food for the later meal is not exposed to high temperatures.

Don't forget soap and paper towels for hand washing. If water is not available, use hand sanitizers or hand wipes.

Grilling and cooking

Cook and/or serve foods immediately after removing them from coolers. Do not leave foods out for more than two hours.

Cook or grill meat, poultry and fish thoroughly to kill bacteria. Bring a meat thermometer to ensure food is cooked. Proper internal temperatures are:

Poultry -- 170 degrees

Pork -- 160 degrees

Ground meat -- 155 degrees

Fish -- 145 degrees

Use separate plates and utensils for raw and cooked foods. When serving cold salads, place the salad bowl in a large bowl of ice. Use warming trays or platters when serving hot foods.

Leftovers and cleanup

Clean grill thoroughly to reduce bacteria for the next time it is used. The easiest way is to use a grill brush while the grill is still warm.

Bring along an antibacterial cleaner for tables or surfaces used during cooking, preparing and eating.

Keep leftovers out of the danger zone.
When in doubt, throw it out!

www.pittsburghpostgazette.com



Ensure meat is cooked thoroughly to the proper internal temperature.

Burning Leaves? What you Should Know Before you Start

A burn permit is required before burning any leaves, limbs or yard clippings. You must meet the state requirements for burning before you are issued a permit. These requirements are as follows:

- You must be at least 50 feet from your house, and
- You must be at least 100 feet from a road or street, and
- You must be at least 300 feet from a neighbor's house, and
- You must burn in a barrel or pit with a screen over it.
- Burning is not permitted on rainy, foggy or

windy days.

- Only natural vegetation can be burned. No processed wood, rubber, wiring, pvc piping, or shingles.

If you meet these requirements and live within the city limits call 891-6629 or contact the Bureau of Fire Prevention to set up an appointment with an inspector. If you reside in the county, please call the Division of Forestry at 922-5155.

This permit shall be revoked at any time that:

- The conditions of this permit are not strictly adhered to
- The Fire Department

determines that the smoke or fumes create a nuisance

- The Fire Department determines that the health, safety, or welfare of the citizens of Tallahassee, Florida, requires revocation
- The Fire Department determines that environmental and atmospheric conditions do not allow for safe burning
- The Fire Department equipment and personnel must be dispatched to extinguish or control a fire which is the subject of this permit

Notices:

City Ordinance provides for criminal penalties for the violation of terms and conditions of burn permits.

Compliance with the terms of the permit does not relieve the permittee of civil liability to third person as a result of any damage or injury caused by the fire.

www.tal.gov.com



September 11th Remembered

Early in the morning hours of September 11, 2001, 19 hijackers took control of 4 commercial airliners en route to San Francisco and Los Angeles from Boston, Newark, and Washington. The hijackers flew two of the airliners, American Airlines Flight 11 and United Airlines Flight 175, into the North and South Towers of the World Trade Center. Another group of hijackers flew American Airlines Flight 77 into the Pentagon. A fourth flight, United Airlines Flight 93, whose ultimate target was either the U.S. Capitol building or the White House, crashed near Shanksville, Pennsylvania. On that tragic day, there were 2,974 fatalities, excluding the hijackers:

246 on the 4 planes (there were no survivors), 2,603 in NYC in the towers and on the ground, and 125 at the Pentagon. An additional 24 people remain missing. All fatalities in the attacks were civilians except for 55 military personnel killed at the Pentagon. More than 90 countries lost citizens.

A total of 411 emergency workers who responded to the scene died as they attempted to implement rescue and fire suppression efforts. The NYC Fire Department lost 341 firefighters and 2 paramedics. The NYC Police Department lost 23 officers. The Port Authority Police Department lost 37 officers. Private EMS units lost 8 additional EMTs and paramedics.



"All Gave Some -

But Some Gave All"

TFD Employee Spotlight: Lt. Cody Reese

Lt. Reese was training to be a loan officer with Florida State Bank, when he heard TFD was hiring. He put in his application and the rest is history. "I didn't know I wanted to be a firefighter until I became one but did feel in some way I was led here," said Lt. Reese. He graduated in 1978 from Lincoln High school and attended TCC. Lt. Reese

was hired in August 1983, given a 40-hour safety course and put on shift at Station 1. He went through standards in 1984. He worked at Stations 1, 3, 5, and 12 before becoming the Department's Public Information Officer in 2006. His most cherished memory is when he was visited by a 6-year old girl involved in an automobile accident that was

not expected to live. Married for 26 1/2 years to Sylvia Easton, they have two children Kathryn 20 and Austin 14.

Recently, Lt. Reese announced his retirement effective November 1. We thank him for his 25 years of dedicated service to the department and to our community and wish him the very best.



Lt. Cody Reese

October is Fire Prevention Month

Since 1922, the National Fire Protection Association (NFPA) has sponsored a fire prevention campaign each October to raise the public's awareness about the importance of fire safety. Today, the association announced the theme for the 2008 campaign: "It's Fire Prevention Week – Prevent Home Fires! " In the United States, eight out of 10 people killed in a fire die in one that has occurred in a home. During the week of October 5-11 and throughout the month, the public is urged to take steps to protect themselves and their homes by learning about how to prevent home fires and taking action. NFPA's newly launched 2008 Fire Prevention Week Web site (www.firepreventionweek.org) offers safety tips, statistical information, and many other resources. Materials

can be used by fire departments, teachers, families and anyone else interested in learning about how to prevent home fires or looking for resources to help teach others. More than 2,500 people were killed in the nearly 400,000 home fires that fire departments responded to in 2006. These fires injured 12,500 people and were responsible for almost \$7 billion in direct property damage. The two leading causes of home fires are cooking and heating equipment. Fires that involve smoking materials and heating equipment are the leading cause of home fire deaths. NFPA has taken the lead in public fire safety outreach by serving as the official sponsor of Fire Prevention Week for 86 years. The annual public awareness and safety commemoration, which is pro-

claimed by the President of the United States each year, is observed by fire departments in the U.S. and Canada to mark the anniversary of the Great Chicago Fire of 1871.

www.nfpa.org

To celebrate Fire Prevention Month, TFD, in conjunction with Leon County Volunteer Fire Departments, will be hosting an event on Saturday, October 4th from 10:00 am until 2:00 pm at the North Florida Fairgrounds. The event is free to the public.



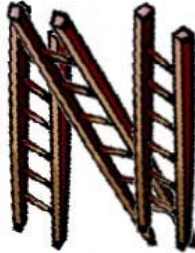
Check smoke alarm batteries twice a year.



Check to make sure fire extinguishers are in date.

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THE TALLAHASSEE FIRE DEPARTMENT
PRESENT:

The Newsladder
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WE'RE ON THE WEB!
WWW.TALGOV.COM

My Fire Inspection Checklist

Become an official Safety Inspector!

Make sure your home is safe and inspect for risks. Ask a grown-up for help.

If the item on your list is **SAFE**,
color the circle next to it **GREEN**.
If the item on your list is **UNSAFE**,
color the circle next to it **RED**.
If you are **NOT SURE** if item on the
list is safe, color the circle **YELLOW**.

Electrical cords are in good condition (not damaged).

The clothes dryer has a clean vent and filter (no lint build-up).

Appliances and lights are plugged into separate electrical outlets.

A grown-up always stays in the kitchen whenever food is cooking on the stovetop.

All smoke alarms work when tested by a grown-up.

All extension cords are used safely (not under carpets or across walking areas).

All escape routes are clear of clutter and easily accessible.

Portable space heaters are 3 feet away from anything that can burn.

Curtains and other things that can burn are away from the stovetop.

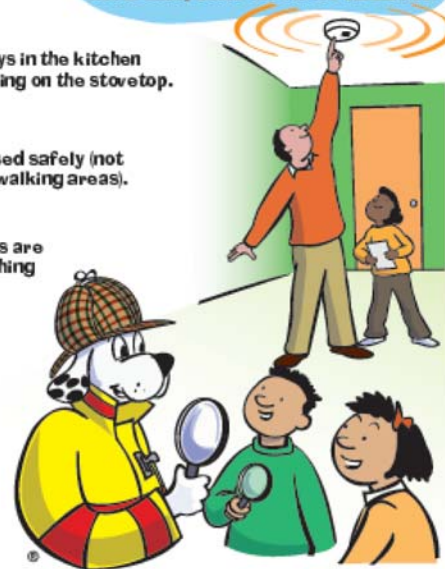
The furnace has been inspected in the past year.

Portable space heaters are off whenever a grown-up leaves the room and goes to sleep.

The chimney has been inspected and cleaned in the past year.

If any of your circles are **YELLOW** or **RED**, ask a grown-up to make it safe.

Parent Signature: _____



Check out Sparky the Fire Dog® at sparky.org
Sparky® is a trademark of NFPA.