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Ventura County Events

Ventura County Farm Day

Nov. 4th 10am to 3pm
Multiple Ventura County Farms
venturacountyfarmday.com

Simi Valley SnowFest Event

Nov. 5th 10am to 3pm
Rancho Madera Park

Fall Festival at the Ojai Raptor Center

Nov. 12th 11am to 3pm
Ojai Raptor Center
Ojairaptorcenter.org

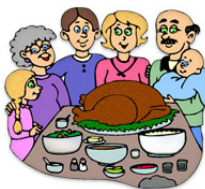
Ventura Turkey Trot 5K

Nov. 23rd 8am to 10:30am
6451 Auto Center Dr
Ventura

Thanksgiving Day 5K

Rancho Simi Park
Nov. 23rd 8am to 10am
Arroyo Bike Path

4 Steps To A Food Safe Thanksgiving Feast



The holidays are a time for gathering with friends and family. Inevitably, this will also be a time when you may find yourself surrounded by lots and lots of food. In order to keep you and your loved ones healthy and avoid food-borne illness, follow these USDA recommended 4 simple steps:

CLEAN

The first step to any food safe gathering is CLEAN. You and your family members should always start meal preparation with clean hands and utensils and should always wash hands and utensils after handling raw meat and poultry as well.

It is also very important to keep your surfaces cleaned and sanitized, especially after they have been contaminated by raw meat or poultry juices.

To clean and sanitize your surfaces, you'll want to start with warm, soapy water and a paper towel or dish rag to wash the surfaces. Second, you'll need to sanitize the surfaces to kill any remaining bacteria. Many different sanitizers can be used: an easy homemade version is to make a solution of 1 tablespoon of liquid chlorine bleach per gallon of water, or you can use a commercial sanitizer or sanitizing wipe. Follow the label instructions on commercial sanitizers to determine whether you need to rinse food preparation areas after use.

SEPARATE

The next step to a food safe feast is SEPARATE. Raw turkey juices can spread around your kitchen, contaminating the surfaces you will be using to prep those delicious sides. If the juices spread, don't fret – just clean and sanitize your surfaces with the instructions provided in the CLEAN section.

In order to protect the second most important part of your Thanksgiving feast (the sides!), you'll want to keep any raw meat or poultry products away from any ready-to-eat items. The bacteria on these products can contaminate your ready-to-eat foods, which could make you sick.

To properly SEPARATE, keep raw meat and poultry items separate and if possible, prepare any ready to eat foods before you handle raw meat or poultry, or ensure you've properly cleaned and sanitized hands, utensils and surfaces first.

Welcome to Ventura Management!

Beau Bridge
Megan Palacios
Julianne Gentry
Eric Endres
Dale Liebert

Veteran's Day November 11, 2023



- Need to buy or sell your home? Ask how we can save you thousands!
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Chris Marsh has been in the real estate business and serving the Ventura County area for over 25 years. He is well versed in all types of real estate matters



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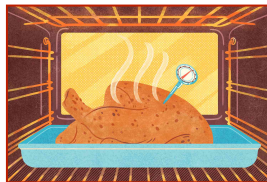


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4 Steps To A Food Safe Thanksgiving Feast (Cont.)

COOK

Even though your turkey will be in the oven for hours, it is still important to make sure it is fully COOKED all the way through before you chow down. Your turkey may look golden brown and delicious, but a food thermometer is the only way to know that your turkey has reached the safe minimum internal temperature.



Turkey is safe to eat when it has reached an internal temperature of 165°F in the thickest part of the breast, the innermost part of the thigh and the innermost part of the wing. Sides (including stuffing and mashed potatoes) should be thoroughly heated to 165°F as well.

CHILL

The best part of Thanksgiving is here when it's time to eat. But, don't get caught by the clock and let your food items sit out for too long and violate CHILL.

When cooked food is out at room temperature, it only has 2 hours before it becomes unsafe. After cooking in the kitchen all day, it's totally understandable you want to sit and enjoy the meal with family and friends. Don't forget to watch the clock or set a timer to make sure those delicious leftovers are getting into the refrigerator to CHILL before the time is up.



When putting leftovers in the fridge, break up larger items and dishes into smaller portions to help them cool faster and more efficiently.

Follow USDA's four simple food safety steps to keep you and your loved ones safe this Thanksgiving.

November Quote:

Let's be grateful for what we have. Let's be mindful of those who have less. Let's appreciate those who hold a special place in our lives, and make sure that they know it.

... Barack Obama

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