

...Foodborne illness

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Keep hot foods at a temperature of 140 F or above by placing food on a grill, in a preheated oven, warming trays, chafing dishes or slow cookers.

The warmer the temperature, the sooner food needs to be refrigerated. Be sure to bring a cooler with ice to the next cookout to preserve any perishable foods.

Use a Food Thermometer

Many people use cues like grill marks, color, taste, and firmness to see if their food is fully cooked, but these tests come with great risk of getting food poisoning. Measuring the internal temperature of meat with a food thermometer is the safest way to see if your food is fully cooked. Be sure that the thermometer reaches the thickest part of the meat, through the side, for the most accurate temperature reading. USDA research showed that an alarmingly low number of participants in the control group, just 55%, relied on a food thermometer to determine if their food was safe to eat. This is a stark decline from the previous study where 77% used a food thermometer.

Whatever you're cooking this summer, be sure to use a food thermometer. The following foods are safe to eat once they've reached these internal temperatures:

Cook beef, pork, lamb and veal steaks, chops and roasts to 145 F. For safety and quality, allow meat to rest for at least three minutes before carving or consuming.

Cook fish to 145 F.

Cook ground meats (beef, pork, lamb and veal) to 160 F.

Cook ground beef, pork, lamb and veal to 160 F.

Cook egg dishes to 160 F.

Cook poultry (whole or ground) to 165 F.

These findings are part of a multi-year, mixed-method study that USDA's Food Safety and Inspection Service (FSIS) commissioned to evaluate various consumer food handling behaviors. The study uses test kitchens, focus groups and nationally representative surveys to better understand food safety practices and experiences with food recalls, foodborne illness, and FSIS food safety resources. More information about this study is available in an executive summary (PDF, 102 KB).

For more food safety information, call the USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854), email MPHHotline@usda.gov or chat live at ask.usda.gov from 10 a.m. to 6 p.m. Eastern Time, Monday through Friday.

Galveston Island State Park reopens

Galveston Island State Park reopened the beachside of the park on June 27 after completing a major redevelopment project which began in the summer of 2019. The Galveston Island State Park Beach Redevelopment project was brought to fruition thanks to \$10.6 million in Deepwater Horizon Natural Resources Damage Assessment (NRDA) Phase III Early Restoration funds from the Texas Trustees.

"The Texas Parks and Wildlife Department (TPWD) is very excited to be able to reopen such a popular park on the Texas coast," said Rodney Franklin, Director of Texas State Parks. "I am extremely thankful for the hard work of our state parks team, TPWD partner divisions, numerous volunteers, as well as our partnership with the NRDA Trustees Implementation Group. The commitment and dedication of countless individuals and stakeholders made this redevelopment project a reality. Thanks to our ability

to leverage grant funds along with sporting goods sales tax, the people of Texas will benefit from this enhanced outdoor opportunity for years to come."

Improvements to the park include a new park headquarters building, two new restrooms and renovations to an existing restroom, new roads, 95 new campsites, two new changing areas and rinse off showers, 20 new shade shelters in the day-use area, and a seasonal equestrian day-use area.

Additionally, there will be more than five miles of hiking trails, a newly remodeled nature center on the bayside, two observation towers, two boardwalks, three kayak launch locations on the bayside, a new vendor area, and three new group-use pavilions on the beachside.

"In 2008, Hurricane Ike impacted families and individuals across the upper Texas coast," said Kody Waters, Interim Superintendent of Galveston Island State Park. "After Galveston Island State Park was damaged during the

storm, we were able to reopen temporarily while this larger scale project was planned. It has been a long time coming, and I could not be more excited for public to once again experience the park at its fullest."

Texas State Park reservations may now be made online anytime or by calling the Texas State Park Reservation Center at 512-389-8900 on weekdays during normal business hours or anytime online on the TPWD website. Overnight reservations can be made up to five months in advance, and day passes can be reserved up to 30 days in advance. If your plans change, please modify or cancel your reservation as soon as possible to allow someone else to enjoy the park as we do expect the park to reach capacity limits.

The Texas Trustees include the Texas Parks and Wildlife Department, Texas General Land Office, and Texas Commission on Environmental Quality.

For more information about ongoing restoration efforts in Texas, visit <https://www.gulfspillrestoration.noaa.gov/restoration-areas/texas>.

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On This Day in Texas History

July 1, 1850

On this day in 1850, a mob of soldiers burned down the store of Fredericksburg merchant John M. Hunter, destroying all Gillespie County records up to that time. Hunter, the first Gillespie County clerk, had a violent temper and had clashed more than once with the soldiers at nearby Fort Martin Scott. On the night of June 30, Hunter had refused to sell whiskey to a soldier named Dole. When Dole became abusive, Hunter fatally stabbed him in the chest. Some fifty angry soldiers returned the next night, looking for Hunter, but the merchant had fled town. Several townspeople attempted to salvage the county records from the burning store, but the soldiers prevented them. Apparently neither Hunter nor the soldiers were punished. Hunter later built a new store on the same block; it opened in time to be used by the district court in October 1850.

Water Weekly

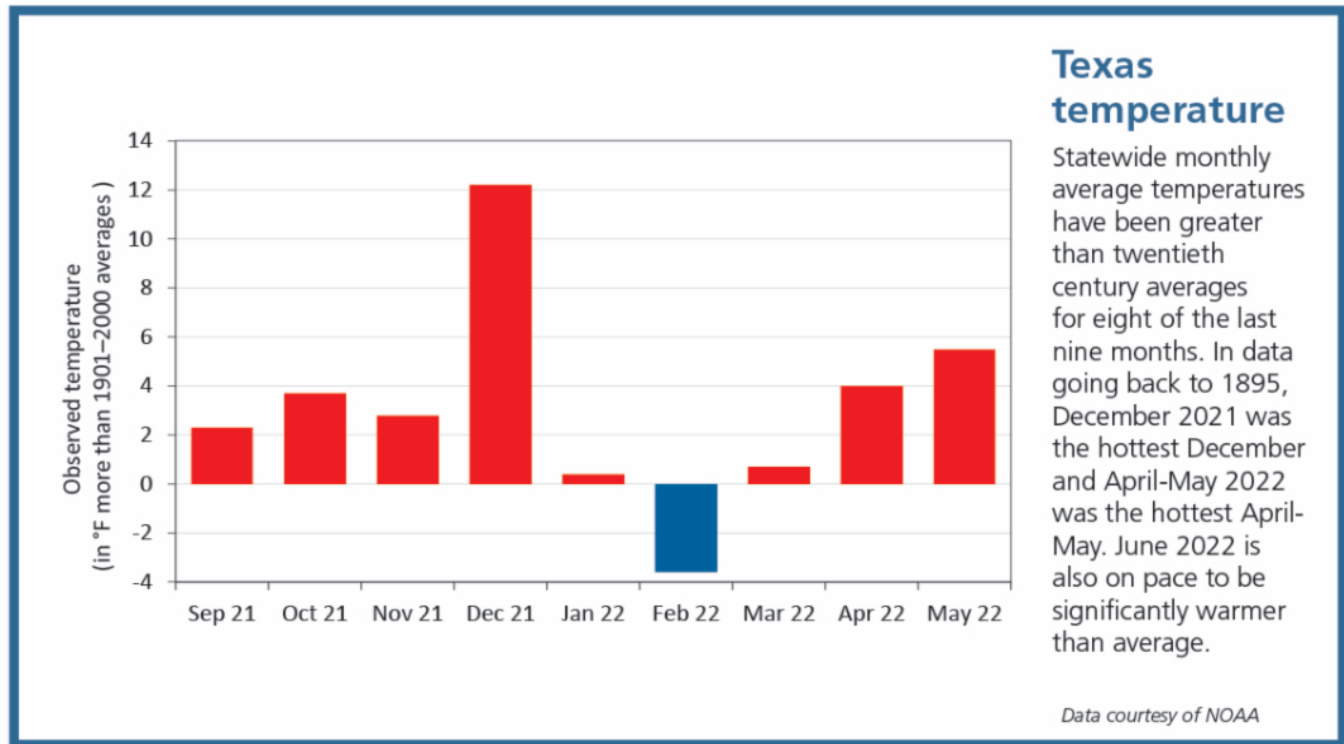
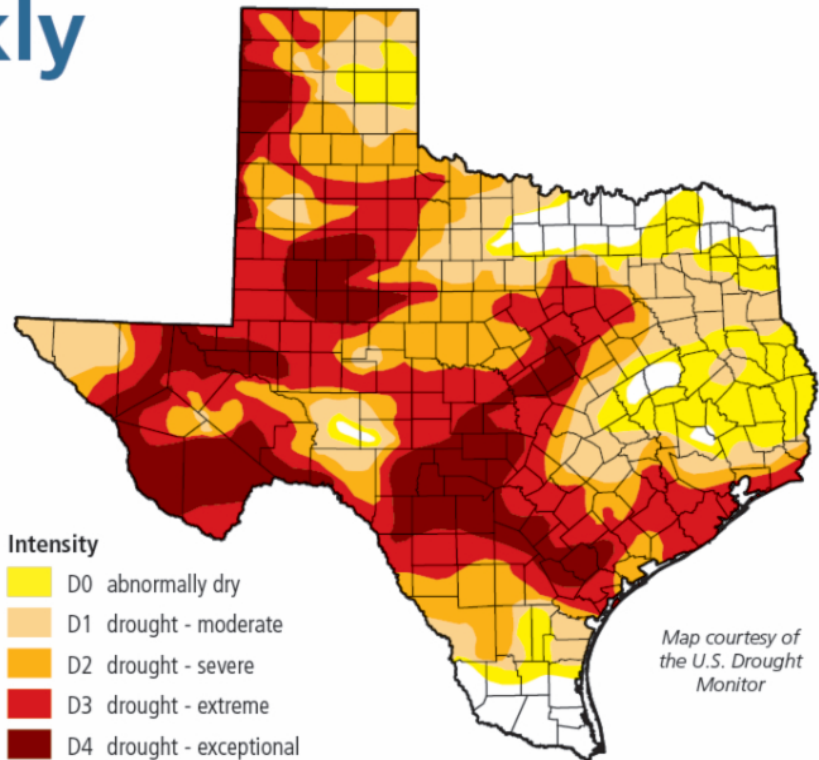
For the week of 06/27/22

Water conditions

The latest drought map for conditions as of June 21 shows expansion and intensification of drought for the third consecutive week. This week's map also extends the number of consecutive weeks with 75 percent or more of the state in drought to 25, the longest such streak since September 2013.

Drought conditions

- ◆ 81% now
- ◆ 80% a week ago
- ◆ 88% three months ago
- ◆ 13% a year ago



Written by Dr. Mark Wentzel — Dr. Mark Wentzel is a hydrologist in the TWDB's Office of Water Science and Conservation.

Bryan McMath, Governmental Relations | bryan.mcmath@twdb.texas.gov | 512-463-7850
 Lauren Munguia, Media Relations | lauren.munguia@twdb.texas.gov | 512-463-2322

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