

"TERMITE" TERRY'S INSIDER INFORMATION

TOP SECRET

September 2012



Happy Labor Day!

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(949) 631-7348

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Restaurants and Food Safety

We all like to eat out at restaurants but most people don't think about the safety of their food until they get food poisoning. This is also known as foodborne illness. We're fortunate to live in a country which has one of the safest food supplies in the world, however, foodborne illnesses are fairly common. Each year in the US, 76 million people are afflicted with food borne illnesses, over 300,000 of those people have to be hospitalized and about 5,000 people die.

A healthy adult will normally recover from a foodborne illness within two days to two weeks. Children (5 and under), the elderly (65 and over), pregnant women and those that have compromised immune systems are at an increased risk for complications from foodborne illness.

Foodborne illnesses occur when food becomes contaminated with a disease causing bacteria or virus. Food which contains these bacteria, viruses or toxins can make a person sick if they eat it.

The U.S. Centers for Disease Control tells us that when they investigate foodborne illness outbreaks, they often identify the following risk factors:

- **Improper hot and cold handling of foods.** Cold foods should be kept at 41°F or below. Hot foods need to be kept at 135°F or above.
- **Inadequate cooking of foods.** Under-cooked meat can be a problem because it contains naturally occurring bacteria. It is very critical to thoroughly cook meat at

the right temperature.

- **Dirty or contaminated equipment.** Utensils, equipment and food preparation surfaces need to be kept clean and sanitized to prevent the spread of bacteria, viruses and toxins. It is also important to prevent cross contamination – You don't want food to come in contact with animal products, such as raw chicken or beef.
- **Poor employee health & personal hygiene.** The health of restaurant employees can affect your health. If their workers have diarrhea, are vomiting, have a fever or if they have a sneezing and coughing problem that can't be helped by medicine, they should be restricted. Workers who have reportable illnesses, such as Salmonella typhi, Salmonella spp., Shigella spp., Entamoeba histolytica, Escherichia coli, Hepatitis A or Norvirus, should be excluded from work. It is also important that the workers keep their hands washed, especially after using the restroom, handling raw meats or performing activities that would contaminate their hands.
- **Food from unsafe sources.** All food served must be obtained from an approved source which is permitted and periodically inspected by an enforcement agency. They should never serve food which was prepared in a private home. Also, they should never serve food which has already been served to someone else.

(turn the page)

9-11-01
REMEMBER



The Coach With 11 NBA World Titles

"Yes, victory is sweet, but it doesn't necessarily make life any easier the next season, or even the next day."

Phil Jackson, born September 17th, 1945

Rave Reviews!

“Your service was a great solution for my problem. Skip Haffke came out to evaluate the situation and gave me an estimate. Hi is very knowledgeable. He educated me about termites and seemed more interested in taking care of the problem than in just selling his service.

Skip came back with Jose Perez and Saul Uriostegui to show them exactly what he had found and what he wanted done. He also helped with the work.

Jose and Saul did excellent work. They were fast, efficient, capable, and didn't leave any mess behind. Besides that, they were nice guys and the kind of workers you are comfortable having in your home.

The work was done in a timely manner. I got exactly what was promised and the price was right. A few days later I received a very professional Invoice/Receipt detailing exactly what had been done. What more can you ask?

I had estimates from 3 companies. I chose the right one.”

Virginia Spray,
Westminster

“Want to thank you for the inspection with Ryan and the work performed by your crews. Ryan made sure the crews took extreme care of my green plants. Today, my little garden looks just as beautiful as it did before you started the job.

You and your crews are dedicated to making your customers happy. Your coordination was perfect; Everything from the inspection, the repairs, the fumigation and right up to scheduling the gas company to turn our gas back on. Thanks for a job well done.”

Charles & Marie Claire Tureaud

“Thanks to Diane for the great help on the phone setting up our inspection. Not often we see customer service of this level anymore.”

Randy Reese,
CIR Realtors, Corona

In order to prevent foodborne illnesses, it is very important that a restaurant owner control and eliminate these five risk factors. They also need to keep their facilities clean, in good repair and free of vermin (rodents, roaches, flies, etc.).

Immediate health hazards present an imminent threat to the health and safety of the public. Restaurants with conditions, such as a sewage system failure, power outage, lack of warm/potable water and vermin infestations, may have their permits suspended and the facility may be temporarily closed by the Health Department.

In Orange County, Inspection Notification Seals are required to be posted near the entrance of every restaurant:

- The **Award of Excellence Seal** recognizes restaurants that have no high risk violations documented for an entire year.
- The **Pass Seal** shows that the facility is deemed to be in substantial compliance with food safety and sanitation standards. No reinspection is required.
- The **Reinspection Due – Pass Seal** shows that the facility was inspected and violations that may cause foodborne illness were observed and corrected. A reinspection is required to ensure compliance.
- The **Closed Seal** shows that violations, which pose an imminent danger to the public, were observed and could not immediately be corrected.

Termite Terry highly recommends that you pay special attention to these seals. If you're unsure of your safety, it would probably be a good idea to eat elsewhere. Also, he wanted to share his **special tip**:

“When you get to a restaurant, go into the restroom and look around. If it is dirty and un-kept; Hit the road! But, if the restroom is clean and orderly, chances are that they have a good and clean kitchen, too.”

Is Chagas Disease The New Aids Of The Americas?

In a recent article published by the Public Library Of Science, the authors have stated that Chagas disease is the new HIV/Aids of the Americas. The article was written by tropical disease experts, several of whom are from the Baylor College of Medicine in Houston Texas.

The authors estimate there are 99 million people in the Latin American and Caribbean region who live on less than \$2 (US) per day. Almost all of these “bottom 100 million” suffer from at least one “Neglected tropical disease” and in some estimates, these diseases cause a burden of disease that closely approximates or even exceeds that resulting from HIV/AIDS.

Chagas disease (American trypanosomiasis) is a vector-borne disease and approximately 10 million people are living with Chagas disease. Among the neglected tropical diseases, Chagas disease ranks near the top in terms of annual deaths and “disability-adjusted life years” lost.

Most of the world's cases of Chagas disease occur in the Latin America and Caribbean region, however, due to the “globalization” of the disease, that could translate up to 1 million cases in the US.

Chagas is similar to AIDS because it has a long incubation time and is hard or impossible to cure. It can be transmitted from mother to child or by blood transfusion. About one-fourth of its victims will eventually develop enlarged hearts or intestines, which can fail or burst, causing sudden death.

Triatomine bugs are a type of insect that can carry the parasite which causes Chagas disease. They can live indoors, in cracks and holes in substandard housing, or in

outdoor settings, such as beneath porches, between rocky structures, under cement, in rock, wood, brush or beneath bark. They can also be found in rodent nests, dog houses and chicken coops. In the US, they are typically found in the southern states.

The Centers Of Disease Control suggest the following ways to keep Triatomine bugs away from your home:

- Seal cracks and gaps around windows, walls, roofs and doors.
- Remove wood, brush, and rock piles near your home.
- Use screens on doors and windows and repair any holes or tears.
- If possible, make sure your yard lights are not close to your home because they can attract the bugs.
- Seal holes and cracks leading to the attic, crawl spaces and to the outside.
- Have your pets sleep indoors, especially at night.
- Keep your home and any pet resting areas clean. You should also perform periodic checks for the presence of bugs.
- Contact a licensed pest control operator if you are considering the use of an insecticide.

Termite Terry wanted to remind everyone that a pest control operator's main goal is to protect the public's health. This is just another of the many reasons why regular pest control service is so important.

Have you considered starting up a regular pest control program at your home or business? **Call our office at (949) 631-7348** and we'll schedule a **complimentary pest audit** for you. Our specialist will perform a thorough inspection and give you the information you need to help keep your home pest free.

The President's Economic Stimulus Plan

The big election is coming up and President Termite Terry is out on the campaign trail touting his successful Economic Stimulus Plan. Here are just a few of your fellow citizens who have benefited from his Economic Stimulus Plan:

- Ryan Gale of Silverado Canyon referred our services to Linda Peterson of Modjeska Canyon.
- Mr. & Mrs. Xerikos of Huntington Beach referred us to Robert & Frances Ross of Huntington Beach.
- Peggy Dixon of Huntington Beach referred our services to Debbie Broccolo of Huntington Beach.
- Tammy Watanabe of Anaheim referred us to Ken Katayana of Fullerton.
- Helen Nguyen of Fountain Valley referred our company to Phoung Duong, also of Fountain Valley.
- Long Truong of Garden Grove recommended us to Ly Tran of Garden Grove.
- John Le of Garden Grove just keeps on referring! This time he recommended our service to Lewis & Cathy Luan of Garden Grove.

The President's plan is easy! All you have to do is to simply refer us to someone who needs a termite treatment, wood repairs or a monthly pest control service. And, if they hire us, we'll send you a **\$50.00 Gas Card**. That is real economic stimulation you can bank on!

Vote for Termite Terry!!

"Termite" Terry's Insider Information is Published by:

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A Hero To Remember On September 11th

On September 11th, 2001, Tom Burnett was on United Airlines Flight 93. He was the COO and vice president of Thoratec Corp., a medical devices company.

After the airplane was hijacked, he called his wife and that is when he learned about the attacks on the World Trade Center. He made a total of four calls to her that day.

During the first call, he told her about the situation on the plane and asked her to call the authorities. On his second call, he told her that he believed the hijackers were going to fly the plane into the ground. On his next call, Mrs. Burnett quotes him as saying, "I could tell they were formulating a plan."

On the fourth and final call, he reportedly said, "I know we're going to die. There's three of us who are going to do something about it."

Tom Burnett could have accepted his fate, but decided to act. Tom got a small group of passengers together so they could fight back. Their plan was to regain control of the plane, however, they all ultimately perished when the plane crashed in a rural Pennsylvania field.

No one knows the intended target of Flight 93. Many believe the hijackers were targeting either the White House or the US Capitol building.

Can you imagine what would have happened if they hadn't fought back against the hijackers? Can you visualize what it would have looked like to see the White House or the US Capitol building burning and crashing down? Can you imagine how many thousands of lives were saved that day because of their efforts?

The actions of Tom Burnett and the others took incredible bravery and in the end, they lost their lives.

On this September 11th, let's all take a moment and remember to thank Tom Burnett and the other heroes on American Airlines Flight 93.

A FREE Monthly Newsletter for Friends and Clients of:

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Full Line of Pest Control Service || Termite Fumigations and Treatments || Dryrot and Termite Damage Repairs

****At Termite Terry, We'll Get Rid Of All Your Termites Or
Your Treatment Is FREEEEEE!!****

400 Pounds Of Honey Found In A Home!

Just imagine how you'd feel if you owned a million dollar home, located on the edge of a cliff. Your home has a huge deck hanging out over the cliff and you have a wonderful ocean view. That would be wonderful, wouldn't it?

We recently got called out to a home just like that. However, the owner couldn't go out onto his deck without being attacked by bees! He had already called out several other companies to solve the problem, but the bees just wouldn't go away.

Our pest control specialist, David Salamin, went out to the home to take a look at it. The bee problem was so bad that there were puddles of honey on the ground! He took pictures and showed the owner just how bad it was. The owner gave him the go ahead and David went to work.

The bottom side of the home was covered with sheets of plywood and the bees were able to get in through cracks and joints to build their hives. To make things worse, many of these were "killer bees" and David was completely covered with angry bees. But, he kept his "cool" and kept on treating. When David pulled off these sheets of wood, he found three large bee hives (one was over 6 feet long!).

Whenever you have a problem like this, it is very important to remove the hives so that other bees in the area won't be attracted to the house. This was such a messy job that he had to wear a rain suit. David removed the hives and filled up 5 large contractor's trash bags with an estimated 400 pounds of honey! The owner couldn't believe his own eyes!

To finish the job, new plywood sheeting would have to be installed and all of the cracks and joints would have to be sealed to keep the bees out.

The moral of the story; Don't ignore a bee problem and let it get this bad. It was an expensive job and besides, wouldn't you rather enjoy your fabulous ocean view?



"Termite" Terry Singleton