



# CKFR WEEKLY

ISSUE: 12/21/2018

CENTRAL KITSAP FIRE & RESCUE

*C-Shift E64 and A64 delivered Santa to The Trails in Silverdale. Lt. Deschryver, FF Johansen, FF Llewellyn and PM Wright handed out candy canes and took pictures for families!*

# HAPPY HOLIDAYS



**December 25**  
Admin Office closed in observance  
of **Christmas Day**

**January 1**  
Admin Office closed in observance  
of **New Years Day**

**January 14**  
**BOC Meeting**  
@ Admin Office (4PM)  
**A/O Promotion: Carl Tesch**  
Please join us for the  
Oath of Office & Badge Pinning!

**January 28**  
**BOC Meeting**  
@ Admin Office (4PM)

## 2019 Operating & Capital Budgets

The District's 2019 operating and capital budgets are now available on SharePoint through the link below. Program managers - in this internal version you will find line item detail budgets and a program list beginning on page 39.

**Download the budget file here:**

[CK Share > Finance > Budget Documents > 2019 CKFR Budget Final](#)

**Kudos to the Finance Team for their work in  
preparing and finalizing the 2019 budget!**

## Payroll Changes

**FROM HEIDI:** You may notice some changes in your deductions for paychecks on December 31. Medical rates have increased for 2019, and these changes will be reflected in the December paychecks because we pay the medical premiums in advance. Any life insurance changes will also be reflected in your December paycheck. Please see HR or Payroll with any questions!

## Central Supply Notice

Please get your urgent orders to Central Supply over the next week, otherwise contact the Duty Chief for any needed items during the weeks of December 27-January 7. **Happy Holidays!**

## EVT Jeff Denton conquered the 105' aerial ladder this week!





# Helpful tips to get you through the weekend:

## Storm cleanup guidance and food safety in power outages

<https://content.govdelivery.com/accounts/WAKITSAP/bulletins/223c1d8>

## Resources from the U.S. Food & Drug Administration

<https://www.fda.gov/food/resourcesforyou/consumers/ucm076881.htm#power>



## Power Outages: During and After

### When the Power Goes Out . . .

Here are basic tips for keeping food safe:

- ⇒ Keep the **refrigerator and freezer doors closed** as much as possible to maintain the cold temperature.
  - ⇒ The **refrigerator** will keep food **cold for about 4 hours** if it is unopened.
  - ⇒ A **full freezer** will keep the temperature for approximately **48 hours** (24 hours if it is half full) if the door remains closed.
- ⇒ Buy **dry or block ice** to keep the refrigerator as cold as possible if the power is going to be out for a prolonged period of time. Fifty pounds of dry ice should keep an 18 cubic foot, fully stocked freezer cold for two days.
- ⇒ If you plan to eat refrigerated or frozen meat, poultry, fish, or eggs while they are still at safe temperatures, it is important that each item is **thoroughly cooked to a safe minimum internal temperature** to ensure that any foodborne bacteria that may be present are destroyed. However, if at any point the food was above 40° F for 2 hours or more (or 1 hour if temperatures are above 90° F) —**discard it**.

### Once Power is Restored . . .

Determine the safety of your food:

- ⇒ If an appliance thermometer was kept in the freezer, **check the temperature** when the power comes back on. If the freezer thermometer reads 40° F or below, the food is safe and may be refrozen.
- ⇒ If a thermometer has not been kept in the freezer, **check each package** of food to determine its safety. You can't rely on appearance or odor. If the food **still contains ice crystals** or is 40° F or below, it is safe to refreeze or cook.
- ⇒ Refrigerated food should be safe as long as the power was out for **no more than 4 hours** and the refrigerator door was kept shut. Discard any perishable food (such as meat, poultry, fish, eggs, or leftovers) that has been at temperatures above 40° F for 2 hours or more (or 1 hour if temperatures are above 90° F).

Perishable food such as meat, poultry, seafood, milk, and eggs that are not kept adequately refrigerated or frozen may cause illness if consumed, even when they are thoroughly cooked.

**Source: Food & Drug Administration**