

TARRANT COUNTY

NEWS & INFORMATION



November 2011



www.tarrantcounty.com

National Emergency Alert System to be tested

The first-ever national level test of the Emergency Alert System (EAS) will take place on Wednesday, November 9, at 1 p.m. local time. The test may last up to three-and-a-half minutes in length and will be transmitted over television and radio broadcast, satellite television and satellite radio, cable television and wireline video services.

The EAS is a media communications-based alerting system that is designed to transmit emergency alerts and warnings to the American public at the national, Tribal, state and local levels. Alerts and warnings are broadcast regarding weather threats, child abductions and other types of emergencies.

The system has the ability to send messages regionally or nationally. A major disaster such as an earthquake or tsunami could require the use of the system to send life-saving information to the public.

This test is similar to the way local emergency alert system tests are conducted and will help determine the reliability of the system and its effectiveness in enabling the President of the United States to address the American public during extreme regional or national emergencies.

This national test may look like regular local EAS tests that most people are already familiar with, but there will be some differences in what viewers will see and hear. The audio message will repeat "This is a test." However, the video message scroll may or may not indicate "This is a test." The message will last for approximately three-and-a-half minutes and then regular programming will resume.

Tarrant County residents are reminded this broadcast is only a test. Calls to 9-1-1 to inquire about the test are considered non-emergency calls. These types of calls may overwhelm the telephone network at emergency call centers and delay 9-1-1 from receiving calls from citizens reporting real emergencies.

Only call 9-1-1 if you have an actual emergency requiring a response from police, fire or emergency medical services.

Elections Office offers voters on-line services

The Tarrant County Elections Office provides voters with several on-line services. Potential voters can check the status of their voter registration, view or print a sample ballot, and can find the location of their polling place for the November 8 election.

You can check your polling place by going to the Tarrant County Web Portal at www.tarrantcounty.com and clicking on the "Elections" link in the upper right corner of the page. A complete list of all Election Day polling places has been placed on the main Elections Office page. You can also click on the "Look up Your Election Day Polling Place" link. Once you have been directed to the Voter Lookup page, follow the instructions on the screen to find your polling place. You can go directly to <https://voterlookup.tarrantcounty.com/>, or scan the QR code.

On election night, periodic updates of results will be posted on the County's Elections Office website as the ballots are counted. To access all this information, go to Tarrant County's website at www.tarrantcounty.com and click on the "Elections" link.

Elections administration is one of the most important functions of County government. The Elections Administrator, appointed by the County Judge, Tax Assessor-Collector, County Clerk, the Democratic Party Chair and the Republican Party Chair, oversees voter registration and conducts all federal, state and county elections. In addition, the department maintains the rolls of qualified voters, maintains the county's voting equipment, prepares election ballots, and conducts early voting. The County has approximately 911,000 registered voters and nearly 400 polling places.

For information call 817-831-VOTE (8683).



Holiday meal guidelines



November is here and soon there will be holiday dining with family and friends. Tarrant County Public Health recommends these guidelines to help keep holiday meals safe.

Store and prepare food safely. Refrigerate or freeze perishable food within two hours of shopping or preparing. Use separate preparation areas for raw and cooked food. Never place cooked food back on the same plate or cutting board that held raw food. Wash cutting boards, dishes, utensils and work surfaces frequently with hot, soapy water. Wash hands with soap and warm water before and after handling food and after using the bathroom, changing diapers or handling pets.

Harmful bacteria are destroyed when food is cooked to safe minimum internal temperatures. Use a food thermometer to check the internal temperature of meat, poultry, casseroles and other food. Check food temperature in several places to be sure the food is cooked to a safe minimum internal temperature. Never partially cook food for finishing later because that increases the risk of bacterial growth.

Transport food safely and keep it in the safe-temperature zone. Keep hot food at or above 140 degrees. Wrap it well and place in an insulated container, or place cooked food in chafing dishes, warming trays or slow cookers. Keep cold food cold — at or below 40 degrees. Place it in a cooler with ice or frozen gel packs.

Food must be hot and steamy for serving. Use the stove, oven or microwave to reheat food to 165 degrees. Bring sauces, soups and gravies to a boil.

When in doubt, throw it out! Discard food left out at room temperature for more than two hours. Place leftovers in shallow containers. Refrigerate or freeze immediately.