



City of Baytown Newsletter

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Attention Park Patrons!

In an effort to keep our parks as a clean, user friendly, and safe destination for our patrons, effective October 1st, the City of Baytown Parks and Recreation Department will begin reporting violators and the Baytown Police Department will begin issuing citations for unlawful and unauthorized vehicles parked in or driven through any park, other than along or upon public streets or designated parking drives, parking spaces and parking areas. Vehicles not removed will be subject to towing at the owner's expense. We appreciate the community support and assistance in keeping our parks a safe place to visit. If you see vehicles not operating in compliance with this regulation, we ask that you please contact the Baytown Police Department at (281) 422-8371.

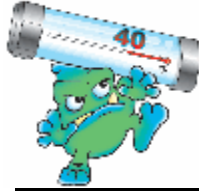
Please Do Not Park In Undesignated Areas!



Time Warner Cable Channel 16 Baytown's New Municipal Channel.

Tune in to view:

- City Council meetings
- Information about city services and activities



Fighting BAC! Four Simple Steps



To Fight BAC![®] food safety experts recommend that everyone think about food safety at each step in the food handling process - from shopping to storing leftovers. What this really means is always following these four simple steps:

CLEAN - Wash hands, utensils and surfaces in hot soapy water before and after food preparation, and especially after preparing meat, poultry, eggs or seafood to protect adequately against bacteria. Using a disinfectant cleaner or a mixture of bleach and water on surfaces and antibacterial soap on hands can provide some added protection.

SEPARATE - Keep raw meat, poultry, eggs and seafood and their juices away from ready-to-eat foods; never place cooked food on a plate that previously held raw meat, poultry, eggs or seafood.

COOK - Cook food to the proper internal temperature (this varies for different cuts and types of meat and poultry) and check for doneness with a food thermometer. Cook eggs until both the yolk and white are firm.

CHILL - Refrigerate or freeze perishables, prepared food and leftovers within two hours and make sure the refrigerator is set at no higher than 40°F and that the freezer unit is set at 0°F.

Don't risk problems when these simple steps will help you reduce food-related illness.

WE HAVE THE POWER TO FIGHT BAC![®]

Help Prevent Storm Water Pollution

- DO NOT LITTER—place trash in a garbage can.
- Recycle used oil and antifreeze.
- Repair leaks from your car and dispose of used car batteries at designated drop-off locations.
- Clean up spilled fluids with an absorbent material (kitty litter or sand) that can be thrown away instead of rinsing it into the street to the storm drain.
- Select pest resistant, native plants and grasses. They require less water and fertilizer.
- Don't over water your lawn. If water is running from your yard down the curb – it is carrying excess fertilizers and pesticides to our local waterways.
- Don't apply pesticides, fertilizers, or herbicides before it rains; this will cause polluted runoff.
- Use a mulching mower, or install a mulching blade, and leave grass clippings on the lawn.
- Don't dispose of grass clippings or leaves by sweeping or dumping them into the storm drain; this will cause depleted oxygen for aquatic life and increase flooding. Instead, try composting.
- Cover piles of dirt or mulch being used in landscaping or small construction projects on your property.
- Wash cars on a lawn or unpaved surface, or use a commercial car wash.
- Pick up after your pets. Bacteria from pet waste are a serious threat to water quality.
- Never dump anything down a storm drain.
- Volunteer to install storm drain markers by calling (281) 420-5384.