



Brought to you by:
Andrew W. Cecil
Michael K. Geiser
Sydney S. McLafferty
Matthew E. Ice

Update: Medical
Device Legislation
Page 2

The Ohio Supreme Court
is out of control
Page 3

Cecil & Geiser^{LLP}

ProtectingOhio.com

495 South High Street, Suite 400
Columbus, Ohio 43215
Phone: 614-222-4444
877-706-6446
info@ProtectingOhio.com
ProtectingOhio.com

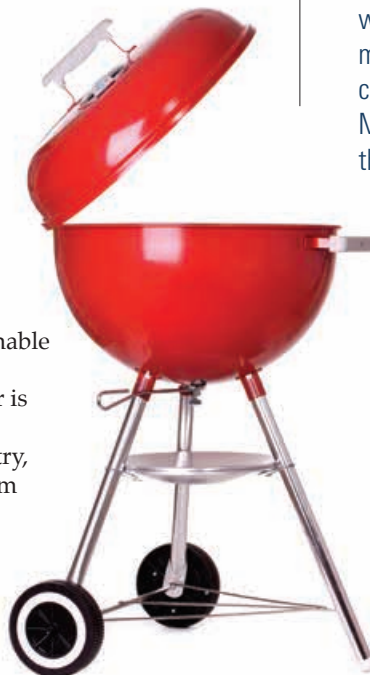
Outdoor Cooking

This is one of my favorite times of year...summer picnics and cook outs. I am always looking for an opportunity to fire up the grill or pack up the picnic basket. I also try to be a safe chef though! Below are some helpful tips from the U.S. Food and Drug Administration website on outdoor food safety.

Packing & Transporting Foods

- **Keep cold food cold.** Place cold food in a cooler with ice or frozen gel packs. Cold food should be stored at **40°F or below** to prevent bacterial growth. Meat, poultry, and seafood may be packed while still frozen so that they stay colder longer.
- **Organize cooler contents.** Consider packing beverages in one cooler and perishable foods in another. That way, as picnickers open and reopen the beverage cooler the perishable food won't be exposed to the warm air temperatures.
- **Keep coolers closed.** Limit the number of times the cooler is opened as much as you can.
- **Don't cross-contaminate.** Be sure to keep raw meat, poultry, and seafood securely wrapped. This keeps their juices from contaminating other foods.

COOKING continued on page 2



Thanks for the referrals

The best source of our business is word of mouth. We are grateful that many of our clients and friends feel confident in recommending our firm. Many people need a lawyer, but they don't know where to turn. If you or someone you know needs an attorney or legal assistance, please call us at (614) 222-4444 or visit us at www.ProtectingOhio.com.

Safe Grilling Tips

- **Marinate safely.** Marinate foods in the refrigerator – never on the kitchen counter or outdoors. If you plan to use some of the marinade as a sauce on the cooked food, reserve a portion separately before adding the raw meat, poultry, or seafood. **Don't reuse marinade.**
- **Cook immediately after "partial cooking."** If you partially cook food to reduce grilling time, do so immediately before the food goes on the hot grill.
- **Cook food thoroughly.** Have your food thermometer ready. Always use it to be sure your food is cooked thoroughly.
- **Keep "ready" food hot.** Grilled food can be kept hot until served by moving it to the side of the grill rack, just away from the coals.
- **Don't reuse platters or utensils.** Using the same platter or utensils that previously held raw meat, poultry or seafood allows bacteria from the raw food's juices to spread to the cooked food. Have a clean platter and utensils ready at grill-side to serve your food.

Serving Picnic Food: Keep it COLD/HOT

Keeping food at proper temperatures – indoor and out – is critical in preventing the growth of foodborne bacteria. The key is to never let your picnic food remain in the "Danger Zone" – between 40°F and 140°F – for more than 2 hours, or 1 hour if outdoor temperatures are above 90°F. This is when bacteria in food can multiply rapidly and lead to foodborne illness.

Follow these simple rules for keeping cold foods cold and hot foods hot.

- Cold perishable food should be kept in the cooler at 40°F or below until serving time.
- Once served, food should not sit out for longer than 2 hours or 1 hour if the temperature is above 90°F. If it does, discard the food.
- Foods like chicken salad and desserts in individual serving dishes can be placed directly on ice, or in a shallow container set in a deep pan filled with ice. Drain off water as the ice melts and replace the ice frequently.
- Hot food should be kept hot, at or above 140°F. Wrap it well and place it in an insulated container until serving.
- Just as with cold food, these foods should not sit out for more than 2 hours, or 1 hour in temperatures above 90°F. If food is left out longer, throw it away to be safe.

Safe Food Temperature Chart

Food	Temperature
Steaks & Roasts	145°F
Fish	145°F
Pork	160°F
Ground Beef	160°F
Egg Dishes	160°F
Chicken Breasts	165°F
Whole Poultry	165°F
Shrimp, Lobster, & Crabs	Cook until pearly & opaque
Clams, Oysters, & Mussels	Cook until the shells are open <i>(discard any shells that do not open)</i>

UPDATE:

Medical Device Legislation

As some of you know, the U.S. Supreme Court recently made it all but impossible to pursue claims against the makers of medical devices. The decision has slammed shut the courthouse doors and allowed the manufacturers to continue making harmful devices without any worry about taking responsibility for the dangerous products they make.

There is pending federal legislation to help individuals who have been injured by medical devices. This proposed legislation is known as the **Medical Device Safety Act of 2009 ("MDSA")** and it was introduced over a year ago. As of the date of this newsletter, neither the House of Representatives version, nor the Senate version of the MDSA has been passed. **Without approval of the MDSA, it will be very difficult to defeat any corporation making harmful devices including Medtronic. Please, please contact your Congressman and both U.S. senators and ask them to support the Medical Safety Act of 2009. If ordinary people do not make the contact, this legislation will die along with the people using the defective devices.**

Visit www.senate.gov or www.writerep.house.gov to contact your senators and congressmen.

Have a safe and happy summer!

From your friends at



The Ohio Supreme Court is out of control

By Andy Cecil

We, as Ohioans, have a very important election coming up this November. Two seats on the Ohio Supreme Court are at issue. Currently, there are six (6) Republicans and one (1) Democrat serving on the court.

Before going further, I will tell you that I am a registered Democrat. However, I vote based on the individual and not the party. Here in Franklin County, I have routinely voted for Republican judges that I thought did a good job and gave my clients a fair chance in their court room. I have donated money to these judges in their races against Democratic candidates because fairness is more important to me than party affiliation. Supreme Court Justice Paul Pfeifer, a Republican, can count on my support should he run in the future. Fairness and balance is all that I ask from a judge or court.

The current Ohio Supreme Court is not a court where I believe my clients receive fair treatment. This court has issued ruling after ruling in favor of insurance companies and businesses to the detriment of ordinary people. The court has issued rulings allowing health

insurance companies to be reimbursed for their payments before the injured party is compensated for the injury, and permitting caps on the damages but not allowing the attorney to tell the jury that there are caps on damages (how would you like to spend 5 to 6 hours deliberating on what to pay an injured victim and then find out that you could only award "x" dollars regardless of your decision?).

The latest ruling by this court allows a police officer to issue a speeding ticket based on the officer "seeing" the car and determining that the car must have been speeding. In the case at issue, the Supreme Court ruling allowed an officer to testify that a car was going 70

mph in a 60 mph zone. Do you really think any officer can determine a difference of 10 miles per hour when vehicles are going that fast? Can any of you watch a baseball game and determine how fast the pitcher is throwing the ball? That is about the same speed involved.



Go to http://www.youtube.com/watch?v=FrGD_b8LZLI to see how this story made NATIONAL NEWS for its outrageousness. Ask yourself if you think you can tolerate 6 more years of decisions like this and the others mentioned above.

For more information you can contact me at acecil@ProtectingOhio.com or go to www.VoteToEndInjustice.com.

Win a \$100 Gift Card!

Send us your e-mail address and you'll be entered into a drawing for a \$100 gift card! It's really that easy. We promise not to clutter up your e-mail box with a ton of unwanted e-mails. And if at anytime you would like to be removed from our e-mail list all you have to do is let us know. You can send your e-mail address to info@protectingohio.com.



At Cecil & Geiser, LLP we handle most types of cases including:

Defective Products
Wrongful Death
Serious Injury
Vehicle Collisions
Professional Negligence
Dog Bite Injuries
Nursing Home Negligence

We have successfully represented plaintiffs in civil matters for more than three decades. We have Board Certified Civil Trial Counsel on staff and two of our attorneys are members of the Million Dollar Advocates Forum. We appreciate your referrals. Visit our website, ProtectingOhio.com, for more information.



Andrew W. Cecil and Michael K. Geiser



Cecil & Geiser^{LLP}
PROTECTINGOHIO.COM

495 South High Street, Suite 400
Columbus, Ohio 43215

