



CONNECTICUT CONSUMER PROTECTION MONTHLY NEWSLETTER

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SCAM ALERT

What it is: Brushing Scams

How it works:

Scammers will send packages to consumers. The package may consist of an electronic device or a business card with a QR code. This is a trick to steal your personal information.

How to protect yourself:

Verify on your recent orders. If you did not order anything, do not engage with the package. Plugging in a suspicious device can hack your information.

If you receive an unknown package, report incident to the third-party seller (Amazon, eBay, etc.)

Hosting a cookout this summer? What to do before, during, and after you grill

Before you grill

Food safety starts with grill safety. In 2022, there were **5,400 emergency room visits** due to gas and charcoal grill-related injuries. Before you start, ensure that your set up is safe:

- **Check to see if your grill has been recalled:** You may visit the [U.S. Consumer Protection Safety Commission website](https://www.safercar.gov) to see if your grill has been recalled. Follow recall instructions accordingly.
- **Do a full scan of the grill:** Check gas hoses for cracking, brittleness, holes and leaks. If you are grilling in a new area, renting a house on vacation for example, look at the grill's condition closely.
- **Always use your grill outside:** Set up in a well-ventilated area located at least 10 feet away from structures, deck railings, or low branches.
- **Never leave a hot grill unattended:** Keep children and pets away from the grill area.
- **Clean your grill thoroughly:** This prevents grease build up. Use a ball of aluminum foil or nylon brush, instead of wire grill brushes. This avoids brush strands from getting into your food.

While you grill

- As you're grilling, have your meat thermometer nearby. The color of meat is unreliable. Checking the internal temperature ensures that meat is cooked thoroughly and free from harmful bacteria.
- Place your thermometer into the thickest part of the meat. Internal temperatures should reach the following:

Whole cuts of meat: **145 F** with 3-minute rest time

Fish **145 F**

Ground meats **160 F**

Poultry (ground or whole) **165 F**

If you're cooking burgers, the recommended internal temp is **160F**

SPEAKING REQUESTS

Want DCP to speak to your organization, or table at your event? Contact Diana Shaw at diana.shaw@ct.gov to submit a request.

Contact Us

Connecticut Department of Consumer Protection

450 Columbus Boulevard,
Suite 901

Hartford, CT 06103-1840

Main Line: (860) 713-6100
(8:30 a.m. – 4:30 p.m.)

Consumer Complaint Center

(860) 713-6300

Toll Free: (800) 842-2649

8:30am-4:30pm

Email:

DCP.complaints@ct.gov

VISIT US ONLINE

CT.GOV/DCP

Have a tip we missed? A topic you want more information about?

Send us an email at

DCP.Communications@ct.gov

Follow us on social media:

Connecticut Department of
Consumer Protection

@CTDCP



- If you are unsure how to prepare or cook a product, consumers can call the U.S. Department of Agriculture's Meat and Poultry Hotline at 1-888-MPHotline or (1-888-674-6854) between 10 a.m. – 6 p.m. Monday through Friday.
- Once your food is cooked, place it on a clean platter. Never reuse plates or utensils that were used for raw meat.

After you grill

- For outdoor cookouts, place food in a shaded area and out of the direct sun. If possible, keep food inside to prevent rapid bacteria growth and bugs.
- Be wary of the “**danger zone**” which is between 40 and 140 degrees. This temperature range is when bacteria growth is most likely to happen. To avoid this, keep hot food over 140 F and cold food under 40 F.
- For summer cookouts, remove perishable foods after 1 hour. For indoor displays, take food away after 2 hours.

To learn more about food safety, visit [the USDA's website](#).

Explore DCP's New Information Hub for Consumers

Being a consumer is tough, you have to know your rights, follow scam trends, and understand how to keep your identity and personal information protected.

Keeping track of all of this is hard. That's why we created the DCP Consumer Hub. This hub provides advice and resources to help consumers make informed decisions.

Learn More:

- Consumer Rights
- Scam Trends
- How to Protect Your Identity

Explore Topics:

- Home Improvement
- Condo Ownership
- Autorenewal
- And so much more

Visit the DCP Consumer Hub at:
portal.ct.gov/dcp/consumer-hub