



Food Safety and Sanitation Resource List January 2007

This publication is a compilation of resources for professionals involved in school food service. The resources are in a variety of information formats: articles, books and full-text materials on the World Wide Web. Resources chosen provide information on many aspects of school food service.

The resources included for this list contain reliable information and are available nationwide. Your local library or bookstore can help you locate these materials. Other items can be obtained from the source listed. Opinions expressed in the publications do not necessarily reflect the views of the U.S. Department of Agriculture.

Resources that are part of the National Agricultural Library (NAL) collection have an NAL Call Number listed. Lending and copy service information can be found at <http://www.nal.usda.gov/services/request.shtml> . URLs are included when the material is available online in full text. Materials cannot be purchased from the Library. Please contact the publisher/producer if you wish to purchase any materials on this list.

This Resource List is available from the Food and Nutrition Information Center's (FNIC) Web site at: <http://www.nal.usda.gov/fnic/service/foodsafety.pdf>. A complete list of FNIC publications can be found at <http://fnic.nal.usda.gov/resourcelists>.

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II. Food Allergy Resources

A. Web Sites

Ask Before You Eat! Campaign

New Jersey Department of Health and Senior Services in conjunction with the Rutgers University's Department of Nutritional Sciences and Food Policy Institute, Rutgers Cooperative Research and Extension, and the New Jersey Restaurant Association

Web Site: <http://www.foodallergy.rutgers.edu/>

Description: Educational campaign developed in part by Rutgers University. Includes fact sheets for restaurants with advice on how to serve enjoyable and safe meals to customers with food allergies. The Web site also serves as a resource for restaurant owners and families with (or without) food allergies to learn to **Ask Before You Eat!**

Managing Food Allergies in School

Food Allergy and Anaphylaxis Network

Web Site: <http://www.foodallergy.org/school.html>

Description: A web site with multiple resources for managing food allergies in schools. Included are training and educational materials for use in classrooms and with school staff, reference and position papers and other publications.

B. Other

Food Allergy Bilingual Poster and Brochure

National Restaurant Association Educational Foundation

Ordering Information:

<http://www.nraef.org/catalog/ProductDetail.aspx?ID=97> (poster)

<http://www.nraef.org/catalog/ProductDetail.aspx?ID=95> (brochure)

Description: An English/Spanish poster and English brochure that gives food service employees a basic understanding of food allergies and the prevention of allergic reactions.

Food Allergy Buddy

Web Site: <http://www.foodallergybuddy.com/>

Description: Allows one to create a customized Allergy card which can be used when dining out. User types in their allergies and selects a design to create the card. Schools may want to make this fun resource known to parents and kids.



Food Allergy Training Guide for Restaurants and Food Services

Food Allergy and Anaphylaxis Network

Ordering Information:

http://www.restaurant.org/store/showdetl.cfm?&Product_ID=517&DI D=12

Description: The material covers the importance of taking food allergy queries seriously, strategies for avoiding mistakes including avoiding cross contact between allergen- and non-allergen containing foods, and case studies of how reactions have occurred. Comprehensive program provides the tools to train restaurant staff to safely prepare and serve food to guests with food allergies. Program includes a binder with more than 50 pages of information, bilingual poster, "How to Read a Label" sheet, two reminder cards for servers, and a video. Available in English & Spanish.

Resource List on Food Allergies and Intolerances

National Agricultural Library, Food and Nutrition Information Center, 2002.

Web Site: <http://www.nal.usda.gov/fnic/pubs/bibs/gen/allergy.pdf>

Description: This publication is a compilation of resources on food allergies and intolerances for the consumer, but also contains materials appropriate for training food service staff. The resources are in a variety of information formats: articles, pamphlets, books and full-text materials on the World Wide Web. Resources chosen provide information on the most common food allergies and concerns of individuals with food allergies.

Ordering Information:

Food and Nutrition Center
10301 Baltimore Ave. Rm. 105
Beltsville, MD 20705
Email: fnic@nal.usda.gov
Phone: (301) 504-5719

The School Food Allergy Program

Food Allergy and Anaphylaxis Network

Web Site: <http://www.foodallergy.org/school.html#sfap>

Description: This program helps parents and school nurses conduct an in-service about food allergy management to school faculty. It includes a video, binder with more than 100 pages, poster, and Twinject® and EpiPen® trainers.



II. Food Service

A. Books

Essentials of Food Safety and Sanitation

David McSwane, Nancy R. Rue, Richard Linton 4th Edition, 2004

ISBN: 0131196596

Description: Includes food safety and sanitation management, factors that affect foodborne illness, environmental sanitation, accident prevention, and food safety regulations. Includes chapter objectives and summaries, case studies, quizzes, and discussion questions.

The Food Safety Information Handbook

Oryx Press 2001

NAL Call Number: TX531.R56 2001

ISBN: 1573563056

Description: This handbook, aimed at both students and adults, is an excellent starting point for locating the latest information about food safety issues. Included are extensive lists of resources for Web sites, brochures, discussion groups, reports, databases, and more. Other chapters include an overview of food safety, controversial food safety issues, a history and chronology of food safety, and careers in food safety.

The HACCP Food Safety Training Manual

Tara Paster, 2006

ISBN: 0-471-78448-6

Ordering Information:

<http://www.wiley.com/WileyCDA/WileyTitle/productCd-0471784486.html>

Description: The HACCP Food Safety Training Manual is a guide to the proper food handling procedures, hazard and risk analysis, monitoring techniques, and record keeping.



HACCP and Sanitation in Restaurants and Food Service Operations: A Practical Guide Based on the FDA Food Code with Companion CD-ROM

Lora Arduser and Douglas Robert Brown, 2005

Ordering Information:

http://www.atlantic-pub.com/HACCP_Main.htm

Description: This material is based on the FDA Food Code and will teach food service managers and employees all aspects of food safety, HACCP and sanitation, from purchasing and receiving food to properly washing dishes.

Managing Food Protection, 2nd edition

James W. Kinneer

Dietary Managers Association, 2000

NAL Call Number: TX911.3.S3-K56-1998

ISBN: 0787272736

Description: Includes information on foodborne illness and how to prevent a foodborne outbreak during purchasing, receiving, and storage. In addition, preparation and service of safe food, HACCP, safety management and regulations, inspections and crisis management during an outbreak are also covered.

Safe Handling of Foods

Jeffery M. Farber and Todd C.D. Ewen, editors

Marcel Dekker, Inc., 2000

NAL Call Number: TX537. S34 2000

ISBN: 0824703316

Description: Chapters cover such topics as safe handling of meat, dairy, fruits and vegetables, canned foods, and seafood; as well as problems associated with airline catering, the retail setting, institutions, developing countries, and traveling. A final chapter discusses the use of the Internet for food safety information and education.

B. Web Sites

Centers for Disease Control and Prevention

Web Site: <http://www.cdc.gov/foodsafety>

Description: Provides current food safety information as well as links to educational resources, technical information, publications and articles, and other reference materials.



Fightbac.org

Web Site: <http://www.fightbac.org>

Description: This web site contains articles for consumers, educators, education and outreach methods, downloads, and information about safe food handling and foodborne illness.

Food Safety.gov

Web Site: <http://www.foodsafety.gov>

Description: Disseminates food safety information for educators, consumers, and government agencies. Contains links to news and safety alerts, advice, and other information related to food service.

National Food Service Management Institute: Wash Your Hands

Web Site: <http://nfsmi.org/ResourceOverview.aspx?ID=118>

Description: A Web site to connect educators with booklets, videos, posters, and other resources for education about hand washing.

C. Kits**The Food-Safe Schools Action Guide Kit**

Dept. of Health and Human Services, CDC, National Coalition for Food Safe Schools

NAL Call Number: Kit No. 471

Ordering Information:

www.foodsafeschools.org

Description: Identifies risk factors for foodborne illness and presents strategies that schools can implement to prevent foodborne illness. Included are 3 DVDs, 1 videocassette (VHS), 1 CD-ROM, 9 action sheets, 2 guides, 1 PowerPoint presentation script, and 1 pamphlet.

Safe Food and You

Purdue University Cooperative Extension, 2001

NAL Call Number: Kit no. 398

Ordering Information:

<http://www.ces.purdue.edu/cfs/topics/EFNEP/safefood.htm>

Description: Designed to teach pregnant women, parents, and preschoolers about food safety and hand washing. Includes 1 CD, 1 videocassette (16 min.) (VHS), one handout, one quiz, and one evaluation.



Serving it Safe – 3rd edition: A Manager's Tool Kit

Alexandria, VA: U.S. Dept. of Agriculture, Food and Consumer Service, 2002.

Web Site:

http://teamnutrition.usda.gov/Resources/serving_safe.html

Description: Serving it Safe describes why food safety is important and gives general guidance on how food service personnel can ensure that foods are prepared and served in a safe manner and incorporates information from the 2001 FDA Food Code. The Instructors' Guide provides an outline for conducting 10 hours of group training sessions and includes a teacher's manual, teaching aids, case studies, group activities, poster, interactive CD's and diskettes.

D. Posters

Food Safety Posters

Atlantic Publishing Company

Web Site: http://www.atlantic-pub.com/foodsafety_posters.htm

Description: This set of sixteen posters is available as a pack or individually. Each poster contains English as well as Spanish, is laminated, and is 11x17 inches

Integrated Food Safety Information Delivery System

Web Site: <http://www.profoodsafety.org/>

Description: These free multilingual posters specifically target Food Service and are based on Food Code.

National Food Service Management Institute Food Safety Mini-Posters

Web Site: <http://www.nfsmi.org/ResourceOverview.aspx?ID=74>

Description: Find great food safety posters developed specifically for use in the USDA's Child Nutrition Programs from the Food and Nutrition Service.

ServSafe® Poster Package

Educational Foundation of the National Restaurant Association

Web Site: <http://www.nraef.org/foodsafetycenter/posters.asp>

Description: Includes twelve posters, an activity book, and quiz sheets.



World Health Organization Food Safety Posters

Web Site:

<http://www.who.int/foodsafety/publications/consumer/5keys/en/>

Description: These posters are available in fifteen different languages and target consumers. They outline the five keys to safer food and are free.

E. Videos

Early Childhood Food Safety

CEV Multimedia, 2000

Ordering Information:

<http://www.cevmultimedia.com/index.php?Nav=displayitem.php&Item=CEVD0778>

Description: This video for parents and child care providers on providing safe food for children from birth through age six builds an awareness of the causes and effects of food safety. Emphasizes that children may be more severely affected by foodborne pathogens because of their underdeveloped immune systems. Covers things to look for when purchasing food, storage, and sanitation while preparing foods. Also has a hand washing lesson and how to train children to wash their hands.

Food Safety First!

Drexel University, 1998.

NAL Call Number: IPM001207290

Description: Five 10-minute video segments cover key topics including: the top ten causes of foodborne illness, personal hygiene and hand washing, cleaning and sanitation, preventing cross-contamination, and avoiding time temperature abuse. Includes 5 videocassettes (10 minutes / video) (VHS), trainer's manual and reproducible employee worksheets.

Food Safety: You Make the Difference

Seattle-King County Department of Public Health and Winterstone Productions, 2005.

Web Site: <http://www.metrokc.gov/health/foodsfty/videos>

Description: A thirty minute video on the basics of keeping yourself and your customers safe from foodborne illness. This video is available in 6 languages. An updated version Food Safety: It's Up to You is available as well.



HACCP: A Basic Understanding

CEV Multimedia, 2005

NAL Call Number: Videocassette no. 3495

Ordering Information:

<http://www.cevmultimedia.com/index.php?Nav=displayitem.php&Item=CEVD0681>

Description: Program discusses what HACCP is, what it stands for and what it does in relation to food safety. Identifies the seven principles of HACCP and gives an example of how to design an HACCP program, a system of food control that helps prevent the production of unsafe or mislabeled food.

Hand Washing for Life: The Why, the When, the How

Infocus Learning Systems, 2001.

Web Site: http://www.handwashingforlife.com/us/english/resource_center/TheWWHvideo_NM.asp

Description: This video uses a language-free, dramatic scenario to change food service worker's hand washing behavior. Support materials available include trainer's guide, PowerPoint presentation, quiz, training record, and wallet card. CD-ROM of videocassette is also available.

Managing Food Safety: The Next Step

National Food Service Management Institute, 2000.

NAL Call Number: Videocassette no. 3043

Description: This two-hour satellite teleconference videotape provides an opportunity for school food and nutrition program personnel to learn about the basic principles of a food safety assurance system and how to apply these principles. The teleconference is also available in streaming video through the NFSMI Web site.



Preventing Foodborne Illness

Colorado Department of Public Health and Environment, Disease Control and Environmental Epidemiology Division, 1999.

NAL Call Number: Videocassette no. 2321

1 Videocassette (9 min. 45 sec) (VHS)

Ordering Information:

<http://www.colostate.edu/Orgs/safefood/NEWSLTR/v4n1s04.html>

Description: This narrated video is for food service workers, with emphasis on insuring food safety by washing one's hands before handling food, after using the bathroom, sneezing, touching raw meats and poultry, and before and after handling foods such as salads and sandwiches. Safe food temperatures and cross contamination are also explained. Available in Spanish.

ServSafe Six Video Set

National Restaurant Association Educational Foundation

Ordering Information:

<http://www.nraef.org/catalog/productDetail.aspx?ID=1479>

Description: The ServSafe videos contain the latest food safety guidelines that every employee should know. Information is presented in real-world scenarios for multiple industry segments, making it easier for every person to retain and apply. Available in English and Spanish.

F. Other

Developing a School Food Safety Program

United States Department of Agriculture, National Food Service Management Institute, 2005

Web Site:

http://www.olemiss.edu/depts/nfsmi/Information/school_fs_program.html

Description: This resource provides various training tools, worksheets, and templates and worksheets which contain the minimum elements that can assist you when developing your food safety program.



Fight Foodborne Illness!

Texas Agricultural Extension Service, 2004

Ordering Information:

<http://tcebookstore.org/pubinfo.cfm?pubid=2005>

Description: This contains six lessons of safe food handling and also includes a lesson on HACCP principles. The titles of the lessons are: 1) Food Safety: Why the Concern? 2) Good Personal Hygiene: Keep Your Hands Clean 3) Preventing Cross-Contamination 4) Cleaning, Sanitizing, and Storing: Control Bacterial Growth! 5) The Importance of Food Temperatures and 6) Using HACCP to Achieve Food Safety.

Food Safety and Sanitation: A Distance Education Course

University of Connecticut, 2001.

Ordering Information:

http://www.team.uconn.edu/foodsafety_course/index.htm

NAL Call Number: TX911.3.S24 F66 2001 (English);
TX911.3.S24 S44 2001 (Spanish)

Description: Food Safety & Sanitation: A Distance Education Course is a comprehensive course on CD-ROM. The user will also receive personal access to an accompanying interactive internet component which allows the user to access instructors and others taking the course as well as on-line quizzes and additional resources and materials. The course is based on the principles of the 1999 FDA Food Code and the National Restaurant Association's ServSafe program. Also available in Spanish and Vietnamese.

Glitterbug

Brevis Corporation

Ordering Information: <http://www.brevis.com/> (type title in search bar)

Description: These materials teach proper hand washing techniques. Multiple kits available.

Glo-Germ

Glo-Germ Company

Ordering Information:

<http://www.glogerm.com>

Description: Glo-germ helps teach hand washing, aseptic techniques. Includes choice of three different kits, depending on light source.



HACCP Information Center

Hazard Analysis Critical Control Point Information Center

Web Site:

<http://www.iowahaccp.iastate.edu/plans/index.cfm?CatList=14&ParentID=14§ionid=2>

Description: The sample plans and prerequisite programs are provided for developing HACCP-based systems in food service operations. Individuals need to adapt plans to their individual operation.

Healthy Meals Resource System

Web Site: <http://healthymeals.nal.usda.gov/safety.html>

Description: The Healthy Meals Resource System (HMRS) provides access to many School Food Safety Resources information to persons working in USDA's Child Nutrition Programs. It is maintained by the National Agricultural Library's (<http://nal.usda.gov>) Food and Nutrition Information Center (<http://fnic.nal.usda.gov>) and the University of Maryland (<http://www.umd.edu>) in collaboration with USDA's (<http://usda.gov>) Food and Nutrition Service (<http://fns.usda.gov>).

Kid Chef and the Clean Kitchen Crew: Food Safety for Young Chefs

K-State Research and Extension-Family Nutrition Program, 2001

NAL Call Number: TX537.B79 2001

Web Site:

<http://www.oznet.ksu.edu/library/CDs/samplers/CD01.asp>

Description: This program is a comprehensive food safety education program. The program format is an interactive multimedia CD-ROM complete with animation, photographic images, audio, video, and music. The media usage makes learning proper food handling fun and interesting while the interactive quizzes and activities enhance the learning experience and challenge the participants to practice what they have learned. Developed for 9-12 years of age but challenging enough for use with early teens and low literacy adults.

Safe Food Crew

City of Madison, Wisconsin

Web Site: <http://www.safefoodcrew.org>

Description: This Web site provides free online training for food service.



Servesafe® Food Safety and Sanitation Training Program
Educational Foundation of the National Restaurant Association
Ordering Information:

http://www.nraef.org/servsafe/?flag=lcd&level1_id=6&level2_id=1
(Select Servesafe® Food Safety Training Program).

Description: The ServSafe food safety program provides food safety education and training materials for the restaurant industry. Materials prepare students for the ServSafe Food Protection Manager Certification Exam. Curriculum consists of: CD-ROMs, ServSafe course book, ServSafe Essentials course book, ServSafe Instructor Toolkit, slides, posters, sticker, pins, videocassette and employee guides to videocassettes. Also available in Spanish.

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