



**Food and Nutrition Information Center**  
National Agricultural Library/USDA  
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## **Food Safety and Sanitation Resource List**

### **May 2003**

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/fnic/general/lending.html>. 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.

### **Table of Contents**

<b>I.</b>	Food Allergy Resources.....	2
<b>A.</b>	Web Sites .....	2
<b>B.</b>	Other.....	2
<b>II.</b>	Food Safety .....	3
<b>A.</b>	Books .....	3
<b>B.</b>	Databases .....	5
<b>C.</b>	Kits.....	5
<b>D.</b>	Posters.....	6
<b>E.</b>	Videos .....	7
<b>F.</b>	Other.....	9

## **I. Food Allergy Resources**

### **A. Web Sites**

#### **Managing Food Allergies in School**

Fairfax, VA: Food Allergy and Anaphylaxis Network

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

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

### **B. Other**

#### **Food Allergy Bilingual Poster and Brochure**

National Restaurant Association Educational Foundation

Chicago, IL

**Web Site:**

[http://www.nraef.org/catalog/product.asp?flag=lcd&level1\\_id=5&ID=97](http://www.nraef.org/catalog/product.asp?flag=lcd&level1_id=5&ID=97)

(poster)

[http://www.nraef.org/catalog/product.asp?flag=lcd&level1\\_id=5&ID=95](http://www.nraef.org/catalog/product.asp?flag=lcd&level1_id=5&ID=95)

(brochure)

**Summary:** An English/Spanish poster and English brochure which gives foodservice employees a basic understanding of food allergies and the prevention of allergic reactions.

#### **Food Allergy Training Guide for Restaurants and Food Services**

Food Allergy and Anaphylaxis Network

Fairfax, VA

**Web Site:** <http://www.foodallergy.org/s-cart/product.phtml?ProdID=REST1>

**Summary:** 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. In English & Spanish.

#### **The School Food Allergy Program**

Food Allergy and Anaphylaxis Network

Fairfax, VA

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

**Summary:** 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 EpiPen® trainer.

**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.htm>

**Summary:** 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:**

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**II. Food Safety**

**A. Books**

**Essentials of Food Safety and Sanitation**

David McSwane, Nancy Rue, Richard Linton  
2<sup>nd</sup> Edition, April 2000

**NAL Call Number:** TX911.3.S3-M38-2000

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

**Food Safety and Sanitation: A Distance Education Course**

Storrs, CT: University of Connecticut, 2001.

**Web Site:** [http://www.team.uconn.edu/foodsafety\\_course/index.htm](http://www.team.uconn.edu/foodsafety_course/index.htm)

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

**Summary:** 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.

### **Food and Nutrition Training Packs**

The Grossbauer Group

Chesterton, IN: 1998, pack of two books

**NAL Call Number:** TX537.T73

**Summary:** Designed for in-service training topics are: Getting to know foodborne bacteria, Intro to HACCP, Understanding sanitation, Cleaning and Sanitizing, Dealing with complaints about foodborne illness, Hygiene, Cooling. Each lesson should take 30 min. Based on the 1999 FDA Food Code. The second manual, More Food Safety & Sanitation, covers: Hygiene, Cleaning kitchen equipment, What to do when the inspectors come, Pests, Heating and cooling, Egg safety and microwave cooking. Curriculum includes learning objectives, presentation outline, background info for presenter, transparencies, handout masters, pre- and post-tests and training tips.

### **HACCP for food service professionals: continuing education self study manual**

Jacquelyn L Bostic and Barbara W LaVella

St. Louis, MO: LaVella Food Specialists, 1996. 30 p.

**NAL Call Number:** TX537.B67 1996

**Summary:** Reviews all stages of food handling, from receiving and storage through preparation, holding, and service, so that food safety problems can be anticipated and prevented. Includes general introductory information regarding food safety and sanitation. The lessons cover the 1993 Food Code and HACCP; foodborne illness; food safety hazards and prevention; identifying hazards in food service operations; determining critical control points in food preparation; determining and monitoring critical control limits; taking corrective action when critical limits are exceeded; developing HACCP-based recipes and procedures; etc.

### **Managing Food Protection, 2<sup>nd</sup> edition**

James W. Kinneer

St. Charles, IL: Dietary Managers Association, 1998. 192p.

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

**Summary:** Includes information on foodborne illness and how to prevent a foodborne outbreak during purchasing, receiving, and storage. Also, preparation and service of safe food, HACCP, safety management and regulations, inspections and crisis management during an outbreak.

### **Safe Handling of Foods**

Jeffery M. Farber and Todd C.D. Ewen, editors. March 2000  
New York: Marcel Dekker, Inc., 2000. 552p.

**NAL Call Number:** TX537-.S34-2000

**Summary:** 17 contributions that address the science concerns of preventing food borne pathogens in a variety of foods, cuisines, and settings. 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. Databases**

### **The Foodborne Illness Educational Materials Database**

**Web Site:** <http://www.nal.usda.gov/fnic/foodborne/wais.shtml>

**Summary:** The Foodborne Illness Educational Materials Database is a compilation of consumer and food worker educational materials developed by universities; private industry; and local, state, and federal agencies. This includes computer software, audiovisuals, posters, games and teaching guides for elementary and secondary school education; training materials for the management and workers of retail food markets, food service establishments and institutions; educational research and more.

### **The Hazard Analysis Critical Control Points (HACCP) Training Programs and Resources Database**

**Web Site:** <http://www.nal.usda.gov/fnic/foodborne/haccp/index.shtml>

**Summary:** The Hazard Analysis Critical Control Points (HACCP) Training Programs and Resources Database provides up-to-date listings of HACCP training programs, HACCP resource materials, and HACCP consultants offering training programs or resources. Its intended users are educators, trainers, field staff in Extension, Food Safety and Inspection Service (FSIS) personnel, FDA personnel, private sector food processing plants and organizations, and others interested in identifying HACCP training resources.

## **C. Kits**

### **Diner Detective**

1 manual, 5 laminated posters, 1 videocassette (VHS)  
Columbus, OH: Dept of Food Science and Technology, Ohio State University, 1997.

**Web Site:** <http://www.ag.ohio-state.edu/~buckpubs/foodsci.htm>

**NAL Call Number:** Kit no. 521

**Summary:** This curriculum is targeted to teenage and young adult food

service workers. Also suitable for high school classes.

**Safe Food, Healthy Children: Food Safety Teleconference Workshop for Child Care Providers**

1 videocassette (VHS), handouts, 1 manual

Athens, GA: University of Georgia Cooperative Extension Service, 1995.

**NAL Call Number:** Kit no. 340

**Summary:** This curriculum contains the materials used in a teleconference to train child care providers in 'food' safety issues. The program was designed to be four hours in length, but may be broken into shorter segments to accommodate other time schedules. The training consists of short video segments interspersed with participant activities.

**Serving it Safe – 2<sup>nd</sup> edition: A Manager's Tool Kit**

119-page manual, 102-page instructor guide, and 25 1/2" x 33"

English/Spanish posters

Alexandria, VA: U.S. Dept. of Agriculture, Food and Consumer Service, 1996.

239 p.

**Web Site:** <http://schoolmeals.nal.usda.gov/Safety/safe.html>

**NAL Call Number:** aTX537 S47 1996

**Summary:** This manual was written for food service managers to enable them to implement a comprehensive sanitation and safety program. The manual introduces common hazards in the foodservice environment and some basic ways to prevent them; introduces harmful microorganisms that are responsible for most foodborne illnesses and explains how they grow and spread; describes techniques for preventing the spread of dangerous microorganisms; describes how to monitor and control hazards in the food production process; reviews techniques for maintaining a safe and sanitary food service facility and for preventing common pests; and highlights common hazards to food service workers and precautions workers can take to prevent accidents.

**D. Posters**

**Food Safety Posters**

Food Marketing Institute

Washington, DC: 1996.

**Web Site:** [http://www.fmi.org/pub/vision\\_pubs.cfm?prd\\_id=959](http://www.fmi.org/pub/vision_pubs.cfm?prd_id=959)

**Summary:** Poster categories are personal hygiene, cross-contamination, temperature danger zones, and safe cooling and reheating. Also available in Spanish.

### **Food Safety Training Resource Binder**

Food Safety Resources, Inc.  
Encinitas, CA: 1999.

**Web Site:** <http://www.foodsafetyresources.com> (select search for product).

**Summary:** This set of 20 food safety posters are modeled after the 1999 FDA Food Code. They are 8.5 x 11, laminated with English on one side, Spanish on the other.

### **Servsafe® Poster Package**

Educational Foundation of the National Restaurant Association  
Chicago, IL

**Web Site:**

[http://www.nraef.org/catalog/product.asp?flag=lcd&level1\\_id=5&ID=1286](http://www.nraef.org/catalog/product.asp?flag=lcd&level1_id=5&ID=1286)

**Summary:** Includes twelve 11" x 17" posters and twelve bilingual discussion guides. Also available in Spanish.

## **E. Videos**

### **All Hands on Deck**

Evan Twede and Brevis Corporation  
Salt Lake City, UT: Brevis, 1996.

1 videocassette (9 min., 44 sec.) (VHS)

NAL Call Number: Videocassette no. 2425

**Summary:** Proper hand washing technique is demonstrated along with suggestions for avoiding immediate recontamination before leaving the rest room.

### **Food Safety: You Make the Difference**

Seattle-King County Department of Public Health and Winterstone Productions

Seattle, WA: Seattle-King County Dept. of Public Health, Environmental Health Division, 1995.

Each videocassette (29 min.) (VHS)

**NAL Call Number:** English: Videocassette no. 2206

**NAL Call Number:** Cantonese: Videocassette no. 2342

**NAL Call Number:** Mandarin: Videocassette no. 2343

**NAL Call Number:** Korean: Videocassette no. 2344

**NAL Call Number:** Russian: Videocassette no. 2345

**NAL Call Number:** Spanish: Videocassette no. 2346

**NAL Call Number:** Vietnamese: Videocassette no. 2347

**Summary:** Discusses causes and symptoms of food poisoning and the importance of hand washing, avoiding cross contamination, quick cooling, keeping hot foods hot and cold foods cold, etc. Shares success stories of

food service workers in a fast food restaurant, a Thai restaurant, a Mexican restaurant, and a delicatessen.

**Food Safety First!**

Philadelphia, PA: Drexel University, 1998.

5 videocassettes (10 minutes / video) (VHS), trainer's manual and reproducible employee worksheets.

**Web Site:** <http://www.foodsafetyfirst.com>

**NAL Call Number:** IPM001207290

**Summary:** Five 10-minute video segments cover key topics including: The Top Ten Causes of Foodborne Illness (Introduction & Overview); Personal Hygiene & Handwashing; Cleaning & Sanitation; Preventing Cross-contamination; Avoiding Time & Temperature Abuse. Reading level of printed materials is 6th grade. Also available in Spanish.

**Food Safety Zone Training Videos**

Neenah, WI: J.J. Keller & Associates, 1999.

4 videocassettes (10 minutes/video) (VHS)

**Web Site:** <http://www.jjkeller.com> (enter title into product search)

**Summary:** Video topics are: 1) Basic Microbiology, 2) Personal Hygiene, 3) Cross Contamination, and 4) Sanitation. Also available in Spanish.

**Handwashing for Life: The Why, The When, The How**

Libertyville, IL: Infocus Learning Systems, 2001.

1 Videocassette (VHS)

**Web Site:**

[http://www.handwashingforlife.com/learning\\_center/videodr\\_4.pdf](http://www.handwashingforlife.com/learning_center/videodr_4.pdf)

**Summary:** This video uses a language-free, dramatic scenario to change foodservice worker's handwashing behavior. Support materials available include trainer's guide, PowerPoint presentation, quiz, training record, wallet card. CD-ROM of videocassette is also available.

**Managing Food Safety: The Next Step**

National Food Service Management Institute, 2000.

**Web Site:**

<http://www.nfsmi.org/Information/2003resourceguide.htm#managing>

**NAL Call Number:** Videocassette no. 3043

1 Videocassette (1 hr 54 min) (VHS)

**Summary:** 2-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.

**Web Site:**

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

**NAL Call Number:** Videocassette no. 2321 (1996 version only)  
1 Videocassette (9 min. 45 sec) (VHS)

**Summary:** 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 were also explained. In Spanish.

## **F. Other**

### **Food Handler's Sanitation Interactive CD-ROM**

American Culinary Federation  
St. Augustine, FL: 1998.

**Web Site:**

<http://www.culinaryconnect.com/Learning/Sanitation/ACFLearning.asp>

**Summary:** This program has been approved by the American Culinary Federation as an 8-hour refresher course for the 30-hour Sanitation course required hours for certification renewal. Additionally, this course can be used to gain Continuing Education or points toward initial certification. Program takes participant approximately 2 1/2 hours to complete.

### **Food Safety Survival**

Serving Line Courseware, Inc  
Rochester, NY: 2001.

**Web Site:** <http://www.servinglinecourseware.com>

**Summary:** This easy-to-use interactive CD-ROM contains 3 basic lessons and 4 quiz games geared towards food service employees. Also contains a Power Point slide show to teach in a group setting. Also available in Spanish.

### **Glitter Bug**

Salt Lake City, UT: Brevis Corporation

**Web Site:** <http://www.brevis.com/>

**Summary:** These materials teach proper handwashing techniques. Students or food service workers put on powder or potion, wash hands, then put them under the UV light. Powder or potion that remains on hands after washing shows up on hands when put under the UV light. Teaching materials then show proper handwashing techniques. Includes Glitterbug

powder or potion, UV light, manual, motivation cards.

**Glo-Germ**

Moab, UT: Glo-Germ Company

**Web Site:** <http://www.glogerm.com>

**Summary:** Glo-germ helps teach handwashing, aseptic techniques, and general infection control. The kit consists of an oil, a powder, and a special fluorescent lamp. The oil and powder contain plastic germs and the lamp reveals the germs. Students or food service workers apply either the oil or the powder and then work through their normal handwashing procedure. The fluorescent lamp is then used to spot the remaining germs. Includes Choice of three different kits, depending on light source. All kits include oil, powder, and some form of light.

**Servesafe® Food Safety and Sanitation Training Program**

Educational Foundation of the National Restaurant Association

Chicago, IL

**Web Site:** <http://www.nraef.org/catalog/> (select Servesafe® Food Safety Training Program).

**Summary:** 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 coursebook, ServSafe Essentials coursebook, ServSafe Instructor Toolkit, slides, posters, sticker, pins, videocassette and employee guides to videocassettes. Also available in Spanish.

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This publication was developed through a Cooperative Agreement between the Food and Nutrition Information Center and the Department of Nutrition and Food Science in the College of Agriculture and Natural Resources at the University of Maryland.

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