

**New FCS Agent training:
Food safety**

Family & Consumer
SCIENCES



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Food safety

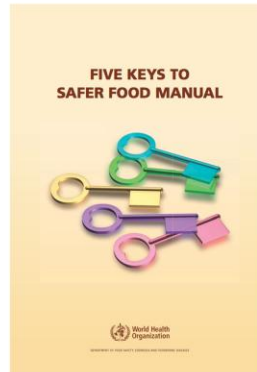
- 25-35% of citizens of developed countries acquire foodborne illness annually
 - An estimated 76 million in the U.S. each year

- Cost to U.S. society of all foodborne pathogens estimate at \$1.4 Trillion

Estimates come from U.S. CDC data, World Health Organization and are similar to estimates published by many developed countries. Underreporting of actual illnesses (1 in 40 to 1 in 100) lead to estimates.

Costs included loss of productivity, health care, food safety management investments. Annual estimate.

Must Read: WHO manual

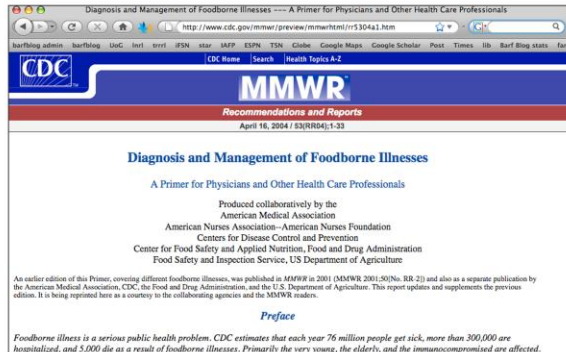


www.who.int/entity/foodsafety/publications/consumer/manual_keys.pdf

This guide describes, with references, the factors most likely to lead to foodborne illness. These factors are common worldwide:

- Temperature abuse in storage;
- Improper cooking temperature;
- cross-contamination;
- poor personal hygiene; and,
- foods from unsafe sources.

Must Read: CDC foodborne illness primer



<http://www.cdc.gov/mmwr/preview/mmwrhtml/rr5304a1.htm>

This primer was designed for general physicians but provides a fantastic quick resource on all foodborne illness pathogens. Well done, searchable and easy to use.

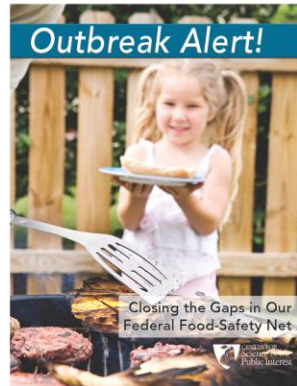
Must Read: Food safety infosheets (weekly)



www.foodsafetyinfosheets.com

Food safety infosheets are created weekly and targeted to foodservice staff. The infosheets are based on storytelling, surprise, generating dialogue and putting actions into context. There are over 100 posted at the website that can be downloaded. Outbreaks provide fantastic learning resources.

Must Read: CSPI Outbreak Alert



http://www.cspinet.org/foodsafety/outbreak_alert.pdf

This provides a list of outbreak statistics (food, pathogen, location) for all publicly reported outbreaks in the U.S. since 1990. A fantastic resource to aid in grasping the magnitude of foodborne illness problems.

Must Read: ServSafe Essentials



<http://www.servsafe.com/catalog/productDetail.aspx?ID=1673>

Pretty well every county will or has offered ServSafe. As restaurant operators currently (as of Summer 2009) receive a bonus of 2 points on their inspection reports, this course becomes important for many operators. This document provides information that is built around the FDA Model Food Code.

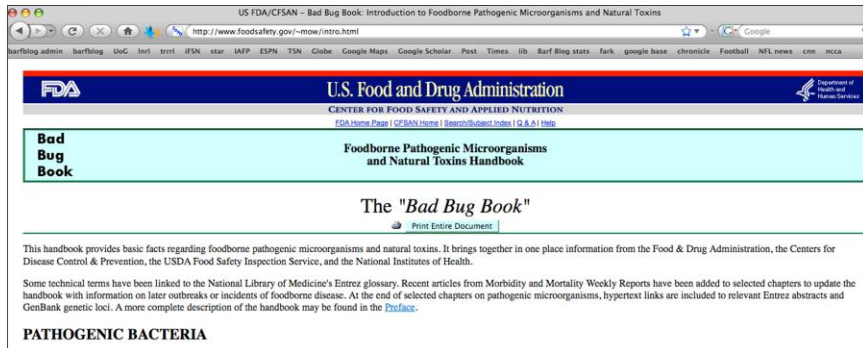
Good resource: FDA educator tools (moms-to-be)



<http://www.cfsan.fda.gov/~pregnant/tools.html>

Great for one of the highly susceptible target audiences. Information, brochures and other programmatic tools are available.

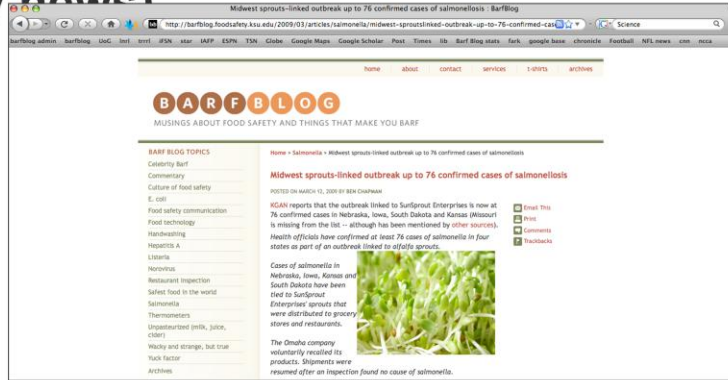
Good resource: FDA Bad Bug Book



The screenshot shows a web browser window displaying the FDA's "Bad Bug Book" introduction page. The browser's address bar shows the URL <http://www.foodsafety.gov/~mow/intro.html>. The page header includes the FDA logo and the text "U.S. Food and Drug Administration" and "CENTER FOR FOOD SAFETY AND APPLIED NUTRITION". A navigation menu lists various links such as "FDA Home Page", "CFSAH Home", "Search/Subject Index", "Q & A", and "Help". The main content area features a large heading "The 'Bad Bug Book'" with a "Print Entire Document" link. Below this, a paragraph describes the handbook's purpose: "This handbook provides basic facts regarding foodborne pathogenic microorganisms and natural toxins. It brings together in one place information from the Food & Drug Administration, the Centers for Disease Control & Prevention, the USDA Food Safety Inspection Service, and the National Institutes of Health." A second paragraph mentions technical terms linked to the National Library of Medicine's Entrez glossary and recent articles from Morbidity and Mortality Weekly Reports. The page concludes with the heading "PATHOGENIC BACTERIA".

<http://www.foodsafety.gov/~mow/intro.html>

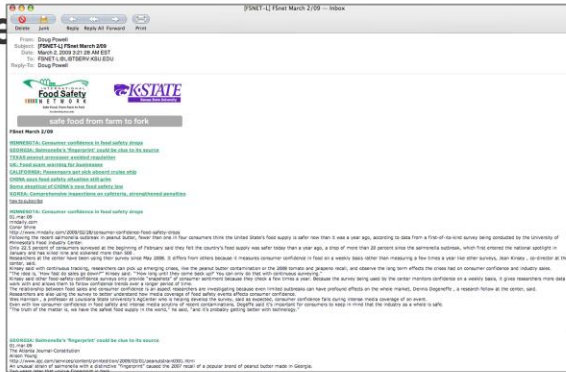
Good resource: barfblog (Food safety news)



www.barfblog.com

First source for breaking food safety news and commentary. Usually 3 or 4 posts a day (so not too overwhelming) provides you with daily update on what is going on in the world of food safety.

Good resource: bites (daily food safety news)



Subscribe: bites.ksu.edu

Archives: <http://archives.foodsafety.ksu.edu/fsnet-archives.htm>

More in depth food safety coverage – 10-20 stories a day on everything food safety. Barfblog is bites lite.

Good resource: Fight bac (consumer resources)



www.fightbac.org

Basic food safety messages and resources based on USDA consumer food safety recommendations.

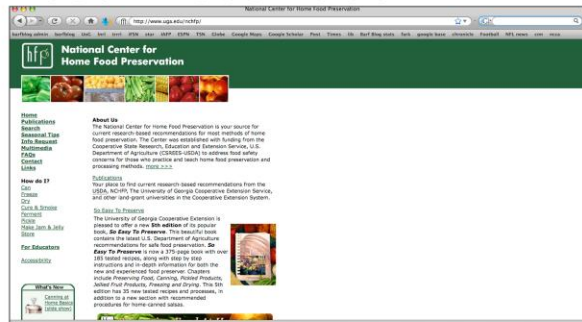
Good resource: IAFP temporary event food safety (community dinners)



www.foodprotection.org/publications/Booklets/Food_Safety_Temp_Events.pdf

Great resource for church dinners, temporary events and other sites where foodservice might not be the full time job of foodhandlers. Science based recommendations.

Good resource: National Center for Home Food Preservation



<http://www.uga.edu/nchfp/>

The best site for everything home food preservation related. Excellent search function, recipes and other resources (including referenced and science-based foundations of home food preservation). Should be the go-to place for all home food preservation.

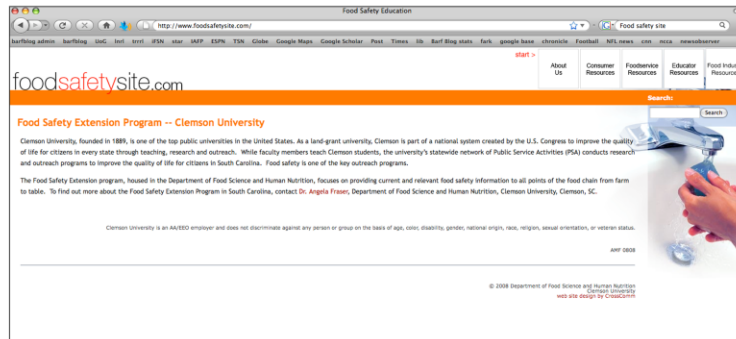
Good resource: DENR food sanitation links (foodservice)



<http://www.deh.enr.state.nc.us/ehs/food/fudlinks.htm>

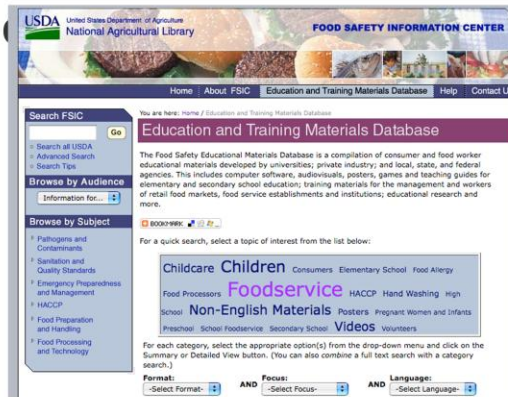
N.C. foodservice establishment rules, regulations and regulatory resources.

Good resource: Food safety site (Extension Agent resources)



www.foodsafetysite.com

Good resource: USDA Training materials



<http://foodsafety.nal.usda.gov/fsic/fseddb/fseddbsearch.php>

Fantastic training resource –Database of thousands of programs, materials (posters, videos, podcasts) for everything food safety. Wonderful search function. Great place to get ideas and supplemental material

Food safety tools:
Safe Food and You program
(Purdue)

- **Who is it for?** Children
- **How to get it?** media.order@purdue.edu
- **What is it?** Curriculum includes videocassette (16 min), CD-ROM with handwashing songs, lesson plans, evaluation instrument

Food safety tools:

Don't Give Kids a Tummyache! (UC Davis)

- **Who is it for?** Childcare workers
- **How to get it?** <http://anrcatalog.ucdavis.edu>
- **What is it?** Written in both English and Spanish, the handy CD-ROM format allows printing out of the 27-page curriculum, handouts, and 19 transparencies in black and white or in color for presentations.

Food safety tools: Glo Germ

- **Who is it for?** All audiences
- **How to get it?** <http://www.glogerm.com/>
- **What is it?** Handwashing effectiveness demonstration tool. Oil or gel designed to mimic microbial contamination on hands.

Food safety tools:

Food Safety Education Evaluation Course

- **Who is it for?** Extension Agents

- **How to get it?**

<http://www.foodsafetysite.com/educators/course/welcomepage.html>

- **What is it?** A good evaluation plan is critical to providing credible evidence about the effectiveness of a food safety education program. This online course leads Agents through planning and conducting evaluation.

Food safety tools: SuperSafeMark (FMI)

- **Who is it for?** Retail food industry

- **How to get it?**

http://www.fmi.org/forms/store/ProductFormPublic/search?action=1&Product_productNumber=2245

- **What is it?** Designed for supervisors and managers, this guide identifies best food safety and sanitation practices within the retail food industry.

Food safety tools: Home food preservation curriculum (NC State)

- **Who is it for?** Home preserving consumers
- **How to get it?**
<http://www.foodsafetysite.com/consumers/training/homepreservation.html>
- **What is it?** North Carolina cooperative extension developed curriculum includes program guide, slides and evaluation tool.