



TAKING CARE  
OF  
BUSINESS

# *Food Safety*

Resources for Retail and  
Foodservice Establishments

**F**ood safety is an important component of any food operation and can impact the bottom line. Customers expect food establishments to prepare their food safely.

The reputation and operation of your establishment are dependent upon your employees. Good training for those employees is the foundation upon which your whole operation is built. This brochure is a guide to food safety information and training materials available to retail and foodservice establishments.

The information enclosed is intended to help you get started. These lists are not all-inclusive.

## *Produced By*

- \* Food Safety Training and Education Alliance for Retail, Food Service, Vending, Institutions, and Regulators
- \* United States Department of Agriculture's Food Safety and Inspection Service
- \* United States Department of Agriculture's Cooperative State Research, Education, and Extension Service
- \* United States Department of Health and Human Services' Food and Drug Administration
- \* United States Department of Health and Human Services' Centers for Disease Control and Prevention



## Fresh From The FEDERAL BUFFET...

Check out the latest offerings from the Federal government.

*Foodsafety.gov -  
The Gateway to Government Food and Safety Information*  
[www.foodsafety.gov](http://www.foodsafety.gov)

*Centers for Disease Control & Prevention*  
[www.cdc.gov/foodsafety](http://www.cdc.gov/foodsafety)

*Center for Food Safety and Applied Nutrition*  
[www.cfsan.fda.gov](http://www.cfsan.fda.gov)  
1-888-SAFEFOOD

*Food and Drug Administration*  
[www.fda.gov](http://www.fda.gov)

*Food Safety and Inspection Service*  
[www.fsis.usda.gov](http://www.fsis.usda.gov)  
1-800-535-4555

*USDA/FDA Foodborne Illness Education Information  
Center*  
[www.nal.usda.gov/foodborne](http://www.nal.usda.gov/foodborne)



## Industry & Professional

### ASSOCIATIONS AND ORGANIZATIONS

American Culinary Federation, Inc.  
[www.acfchefs.org](http://www.acfchefs.org)

American Institute of Baking (AIB)  
[www.aibonline.org](http://www.aibonline.org)

Dietary Managers Association (DMA)  
[www.dmaonline.org](http://www.dmaonline.org)

Food Marketing Institute (FMI)  
[www.fmi.org](http://www.fmi.org)

International Dairy-Deli-Bakery Assoc.  
[www.iddba.org](http://www.iddba.org)

International Fresh-Cut Produce Assoc.  
[www.fresh-cuts.org](http://www.fresh-cuts.org)

International Inflight Food Service Assoc.  
[www.inflight.org](http://www.inflight.org)

National Automatic Merchandising Assoc.  
[www.vending.org](http://www.vending.org)

National Environmental Health Assoc.  
[www.neha.org](http://www.neha.org)

National Restaurant Assoc. Educational  
Foundation

[www.edfound.org](http://www.edfound.org)

For links to additional associations and  
organizations, please go to: [www.fstee.org](http://www.fstee.org)

## Are You Certified?

Listed below are some programs that can certify you as a food protection manager. Please check with your local regulatory agency as to certification requirements. You can find State health agencies at: [www.fda.gov/oca/sthealth.htm](http://www.fda.gov/oca/sthealth.htm)

*ServSafe®*  
[www.edfound.org](http://www.edfound.org)

A comprehensive food safety education and training program developed by the Educational Foundation of the National Restaurant Association that is widely recognized by many Federal, State and local jurisdictions. The program combines thorough training in all areas of food safety. The ServSafe® Food Protection Manager Certification Examination.

*Certified Food Protection Professional (CFPP)*  
[www.dmaonline.org](http://www.dmaonline.org)

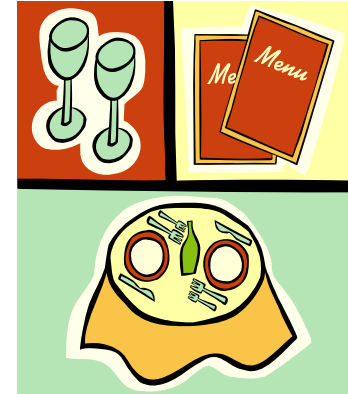
The Dietary Managers Association's CFPP credential is geared toward the foodservice professional. Options for the food protection course are a 16-hour classroom food safety training course, independent study via print materials or independent on-line study.

*National Certified Professional Food Manager (NCPFM)*  
[www.experiononline.com](http://www.experiononline.com)

Experion Assessments administers the NCPFM exam, which tests knowledge, skills, and abilities related to food protection and the ability to organize and supervise employees with the work environment. The NCPFM exam is appropriate for site supervisors, managers or first line supervisors in establishments that prepare and serve food.

*Certified Food Safety Manager*  
[www.nrfsp.com](http://www.nrfsp.com)

This certification, offered by the National Registry of Food Safety Professionals, Inc., serves the food service industry, regulatory agencies, and academia. The Food Safety Manager Certification Examination is designed to be used with any food safety training program available on the market.



## Training Tool Kit...

### *Food Safety Training & Education Alliance*

[www.fstea.org](http://www.fstea.org)

An Alliance of government, industry, and academia working to improve food safety training at the retail level. The Web site has links to many additional resources and Web sites.

### *International Food Safety Council*

[www.foodsafetycouncil.org](http://www.foodsafetycouncil.org)

Founded by the National Restaurant Association Educational Foundation, the Council represents all segments of the restaurant and foodservice industry. Its mission is to heighten the awareness of food safety education worldwide.

### *National Food Safety Education Month*

[www.restaurant.org/nfsem](http://www.restaurant.org/nfsem)

Sponsored by the International Food Safety Council during the month of September, food safety education and training for restaurant and foodservice employees and managers are emphasized. This effort is supported by many public and private sector organizations.

### *FDA Food Code*

[vm.cfsan.fda.gov/~dms/foodcode.html](http://vm.cfsan.fda.gov/~dms/foodcode.html)

The FDA publishes the *Food Code*, a reference of FDA's best advice for a uniform system of regulation to ensure that food at retail is safe and properly protected and presented. Local, State and Federal regulators use the FDA *Food Code* as a model to develop or update their own food safety rules.

### *Foodborne Illness Educational Materials Database*

[www.nal.usda.gov/foodborne](http://www.nal.usda.gov/foodborne)

A searchable list of training materials for many different retail audiences. Sponsored by the USDA/FDA Foodborne Illness Education Information Center at the National Agricultural Library.

### *List of distance learning, on-line courses and curricula:*

[www.nal.usda.gov/foodborne/fbindex/032.htm](http://www.nal.usda.gov/foodborne/fbindex/032.htm)



### *Foodsafe*

[www.nal.usda.gov/foodborne](http://www.nal.usda.gov/foodborne)

Foodsafe is an e-discussion group that links professionals interested in food safety issues. Searchable archives of all past postings are maintained on the Web site. Sponsored by the USDA/FDA Foodborne Illness Education Information Center at the National Agricultural Library.

### *HACCP Training Programs and Resources Database*

[www.nal.usda.gov/foodborne](http://www.nal.usda.gov/foodborne)

A searchable list of HACCP training courses and resources. Sponsored by the USDA/FDA Foodborne Illness Education Information Center at the National Agricultural Library.

### *National Food Service Management Institute*

[www.nfsmi.org](http://www.nfsmi.org)

The Institute provides information and services that promote the continuous improvement of Child Nutrition Programs. It takes its programs and services nationwide through workshops, teleconferences, audio conferences, and training packages.

### *Integrated Food Safety Information Delivery System*

[www.profoodsafety.org](http://www.profoodsafety.org)

The IFSIDS Web site contains food safety fact sheets and signs in English and 13 foreign languages covering the more common topics dealing with the day-to-day operation of a food establishment.

*State* hospitality associations and State Cooperative Extension offices both offer food safety training courses. To find your State hospitality association, check out the Web site at:

[www.edfound.org/newasp/training/SRAs.htm](http://www.edfound.org/newasp/training/SRAs.htm)

