

## Food Safety Information

Description	Educational Link (Name/Address)	Language
Training Materials for Employee Health and Personal Hygiene practices	<a href="http://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/UCM194575.pdf">http://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/UCM194575.pdf</a>	English
Provides educational posters & storyboards for food handlers to enhance food safety training and understand the important role of public health. Covering no bare hand contact, employee health, proper hand washing, preventing cross contamination, proper hot holding and cooling of food temperatures.	<a href="http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm212661.htm#posters">http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm212661.htm#posters</a>	Comes in Multiple Languages including: Arabic, English, Hindi, Korean, Russian, Simplified Chinese, Traditional Chinese, Spanish, and Vietnamese.
3 Educational Videos (Testimonial) for food employees to understand the importance of preventing foodborne illness.	<a href="http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm345399.htm">http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm345399.htm</a>	English
Provides information and a video clip on how to select and serve raw product	<a href="http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm114299.htm">http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm114299.htm</a>	English
Selecting and serving raw product	<a href="http://www.fda.gov/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/ucm174468.htm">http://www.fda.gov/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/ucm174468.htm</a>	Spanish
A guide to improve food employee behavior and food preparation practices.	<a href="http://www.sdcounty.ca.gov/deh/food/pdf/publications_fhbooklet.pdf">http://www.sdcounty.ca.gov/deh/food/pdf/publications_fhbooklet.pdf</a>	English
	<a href="http://www.sdcounty.ca.gov/deh/food/pdf/publications_fhbooklet_sp.pdf">http://www.sdcounty.ca.gov/deh/food/pdf/publications_fhbooklet_sp.pdf</a>	Spanish
	<a href="http://www.sdcounty.ca.gov/deh/food/pdf/publications_fhbooklet_ch.pdf">http://www.sdcounty.ca.gov/deh/food/pdf/publications_fhbooklet_ch.pdf</a>	Chinese
	<a href="http://www.sdcounty.ca.gov/deh/food/pdf/publications_fhbooklet_v.pdf">http://www.sdcounty.ca.gov/deh/food/pdf/publications_fhbooklet_v.pdf</a>	Vietnamese
A brochure guideline to help food handlers verify that all foods come from an approved source	<a href="http://www.sdcounty.ca.gov/deh/food/pdf/publications_approvedsource.pdf">http://www.sdcounty.ca.gov/deh/food/pdf/publications_approvedsource.pdf</a>	English
A brochure on food safety and prevention of foodborne illness through personal hygiene practices.	<a href="http://www.sdcounty.ca.gov/deh/food/pdf/publications_foodhandlerhygiene230.pdf">http://www.sdcounty.ca.gov/deh/food/pdf/publications_foodhandlerhygiene230.pdf</a>	English
A brochure guide in developing labels for food products.	<a href="http://www.sdcounty.ca.gov/deh/food/pdf/publications_foodlabeling.pdf">http://www.sdcounty.ca.gov/deh/food/pdf/publications_foodlabeling.pdf</a>	English
A brochure guide for proper hand washing.	<a href="http://www.sdcounty.ca.gov/deh/food/pdf/publications_handwashing.pdf">http://www.sdcounty.ca.gov/deh/food/pdf/publications_handwashing.pdf</a>	English
	<a href="http://www.sdcounty.ca.gov/deh/food/pdf/publications_handwashing_sp.pdf">http://www.sdcounty.ca.gov/deh/food/pdf/publications_handwashing_sp.pdf</a>	Spanish
A guide for proper use of wiping cloths in food facilities.	<a href="http://www.sdcounty.ca.gov/deh/food/pdf/publications_wipingcloth.pdf">http://www.sdcounty.ca.gov/deh/food/pdf/publications_wipingcloth.pdf</a>	English

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A guide for proper use of wiping cloths in food facilities.	<a href="http://www.sdcounty.ca.gov/deh/food/pdf/publications_wipingcloth_sp.pdf">http://www.sdcounty.ca.gov/deh/food/pdf/publications_wipingcloth_sp.pdf</a>	Spanish
Videos on a variety of topics, including how to prevent cross contamination, grilling tips, cleaning and hygiene	<a href="http://www.foodsafetymonth.com/Videos">http://www.foodsafetymonth.com/Videos</a>	English
Info and quiz for food handlers on personal hygiene and cross contamination - Week 1	<a href="http://www.foodsafetymonth.com/NFSM/media/activities/English/Weekly_Activities_Eng/NFSEM_wk1_Actvy.pdf?ext=.pdf">http://www.foodsafetymonth.com/NFSM/media/activities/English/Weekly_Activities_Eng/NFSEM_wk1_Actvy.pdf?ext=.pdf</a>	English
	<a href="http://www.foodsafetymonth.com/NFSM/media/activities/Spanish/Weekly_Activities_SP/NFSEM_wk1_Actvy_SP.pdf?ext=.pdf">http://www.foodsafetymonth.com/NFSM/media/activities/Spanish/Weekly_Activities_SP/NFSEM_wk1_Actvy_SP.pdf?ext=.pdf</a>	Spanish
Info and quiz for food handlers on personal hygiene and cross contamination - Week 2	<a href="http://www.foodsafetymonth.com/NFSM/media/activities/English/Weekly_Activities_Eng/NFSEM_wk2_Actvy.pdf?ext=.pdf">http://www.foodsafetymonth.com/NFSM/media/activities/English/Weekly_Activities_Eng/NFSEM_wk2_Actvy.pdf?ext=.pdf</a>	English
	<a href="http://www.foodsafetymonth.com/NFSM/media/activities/Spanish/Weekly_Activities_SP/NFSEM_wk2_Actvy_SP.pdf?ext=.pdf">http://www.foodsafetymonth.com/NFSM/media/activities/Spanish/Weekly_Activities_SP/NFSEM_wk2_Actvy_SP.pdf?ext=.pdf</a>	Spanish
Info and quiz for food handlers on personal hygiene and cross contamination - Week 3	<a href="http://www.foodsafetymonth.com/NFSM/media/activities/English/Weekly_Activities_Eng/NFSEM_wk3_Actvy.pdf?ext=.pdf">http://www.foodsafetymonth.com/NFSM/media/activities/English/Weekly_Activities_Eng/NFSEM_wk3_Actvy.pdf?ext=.pdf</a>	English
	<a href="http://www.foodsafetymonth.com/NFSM/media/activities/Spanish/Weekly_Activities_SP/NFSEM_wk3_Actvy_SP.pdf?ext=.pdf">http://www.foodsafetymonth.com/NFSM/media/activities/Spanish/Weekly_Activities_SP/NFSEM_wk3_Actvy_SP.pdf?ext=.pdf</a>	Spanish
Info and quiz for food handlers on personal hygiene and cross contamination - Week 4	<a href="http://www.foodsafetymonth.com/NFSM/media/activities/English/Weekly_Activities_Eng/NFSEM_wk4_Actvy.pdf?ext=.pdf">http://www.foodsafetymonth.com/NFSM/media/activities/English/Weekly_Activities_Eng/NFSEM_wk4_Actvy.pdf?ext=.pdf</a>	English
	<a href="http://www.foodsafetymonth.com/NFSM/media/activities/Spanish/Weekly_Activities_SP/NFSEM_wk4_Actvy_SP.pdf?ext=.pdf">http://www.foodsafetymonth.com/NFSM/media/activities/Spanish/Weekly_Activities_SP/NFSEM_wk4_Actvy_SP.pdf?ext=.pdf</a>	Spanish
Info and quiz for food handlers on personal hygiene and cross contamination - Week 5	<a href="http://www.foodsafetymonth.com/NFSM/media/activities/English/Weekly_Activities_Eng/NFSEM_wk5_Actvy.pdf?ext=.pdf">http://www.foodsafetymonth.com/NFSM/media/activities/English/Weekly_Activities_Eng/NFSEM_wk5_Actvy.pdf?ext=.pdf</a>	English
	<a href="http://www.foodsafetymonth.com/NFSM/media/activities/Spanish/Weekly_Activities_SP/NFSEM_wk5_Actvy_SP.pdf?ext=.pdf">http://www.foodsafetymonth.com/NFSM/media/activities/Spanish/Weekly_Activities_SP/NFSEM_wk5_Actvy_SP.pdf?ext=.pdf</a>	Spanish
Display posters concerning food safety	<a href="http://www.foodsafetymonth.com/NFSM/media/activities/English/11x17_Posters_Eng/NSFEM_11x17_4CPstr_2012.pdf">http://www.foodsafetymonth.com/NFSM/media/activities/English/11x17_Posters_Eng/NSFEM_11x17_4CPstr_2012.pdf</a>	English
	<a href="http://www.foodsafetymonth.com/NFSM/media/activities/Spanish/11x17_Posters_SP/NSFEM_11x17_4CPstr_2012_SP.pdf">http://www.foodsafetymonth.com/NFSM/media/activities/Spanish/11x17_Posters_SP/NSFEM_11x17_4CPstr_2012_SP.pdf</a>	Spanish
Poster provides steps in hand washing procedure.	<a href="http://www.health.state.mn.us/handhygiene/how/clean8.html">http://www.health.state.mn.us/handhygiene/how/clean8.html</a>	English
Poster provides steps in hand washing procedure along with use of sanitizers	<a href="http://www.health.state.mn.us/handhygiene/how/howto.html">http://www.health.state.mn.us/handhygiene/how/howto.html</a>	English
A reminder poster to wash hands and simply says wash hands in 24 different languages.	<a href="http://www.health.state.mn.us/handhygiene/wash/languages.html">http://www.health.state.mn.us/handhygiene/wash/languages.html</a>	Comes in multiple languages (24)
Safer food manual for food handlers. Elaborates on food safety and how to train employees on proper food practices.	<a href="http://www.who.int/foodsafety/publications/consumer/manual_keys.pdf">http://www.who.int/foodsafety/publications/consumer/manual_keys.pdf</a>	English
	<a href="http://www.who.int/foodsafety/publications/consumer/manual_keys_fr.pdf">http://www.who.int/foodsafety/publications/consumer/manual_keys_fr.pdf</a>	French
	<a href="http://www.who.int/foodsafety/publications/consumer/manual_keys_es.pdf">http://www.who.int/foodsafety/publications/consumer/manual_keys_es.pdf</a>	Spanish

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	<a href="http://www.who.int/foodsafety/publications/consumer/manual_keys_ch.pdf">http://www.who.int/foodsafety/publications/consumer/manual_keys_ch.pdf</a>	Chinese
	<a href="http://www.who.int/foodsafety/publications/consumer/manual_keys_ar.pdf">http://www.who.int/foodsafety/publications/consumer/manual_keys_ar.pdf</a>	Arabic
	<a href="http://whqlibdoc.who.int/publications/2006/9788890469909_ita.pdf">http://whqlibdoc.who.int/publications/2006/9788890469909_ita.pdf</a>	Italian
	<a href="http://www.who.int/foodsafety/consumer/5KeysManual_croatian.pdf">http://www.who.int/foodsafety/consumer/5KeysManual_croatian.pdf</a>	Croatian
	<a href="http://www.nihs.go.jp/hse/food-info/microbial/5keys/5KeysManual_jp.pdf">http://www.nihs.go.jp/hse/food-info/microbial/5keys/5KeysManual_jp.pdf</a>	Japanese
	<a href="http://www.who.int/foodsafety/consumer/manual_keys_portuguese.pdf">http://www.who.int/foodsafety/consumer/manual_keys_portuguese.pdf</a>	Portuguese
	<a href="http://www.who.int/foodsafety/consumer/5KeysManual_tajik.pdf">http://www.who.int/foodsafety/consumer/5KeysManual_tajik.pdf</a>	Tajik
Food Posters used to promote safer food and training activities for food handlers.	<a href="http://www.who.int/foodsafety/publications/consumer/en/5keys_en.pdf">http://www.who.int/foodsafety/publications/consumer/en/5keys_en.pdf</a>	English
	<a href="http://www.who.int/foodsafety/publications/consumer/en/5keys_fr.pdf">http://www.who.int/foodsafety/publications/consumer/en/5keys_fr.pdf</a>	French
	<a href="http://www.who.int/foodsafety/publications/consumer/en/5kys_Spanish.pdf">http://www.who.int/foodsafety/publications/consumer/en/5kys_Spanish.pdf</a>	Spanish
	<a href="http://www.who.int/foodsafety/publications/consumer/en/Five_Keys_Arabic.pdf">http://www.who.int/foodsafety/publications/consumer/en/Five_Keys_Arabic.pdf</a>	Arabic
	<a href="http://www.who.int/foodsafety/publications/consumer/en/5keys_ch.pdf">http://www.who.int/foodsafety/publications/consumer/en/5keys_ch.pdf</a>	Chinese
	<a href="http://www.who.int/foodsafety/publications/consumer/en/5keys_ru.pdf">http://www.who.int/foodsafety/publications/consumer/en/5keys_ru.pdf</a>	Russian
This link provides a poster on how to keep clean by washing hands and cleaning surfaces	<a href="http://www.fsis.usda.gov/PDF/BFS_CleanAd_LowRes.pdf">http://www.fsis.usda.gov/PDF/BFS_CleanAd_LowRes.pdf</a>	English
	<a href="http://www.fsis.usda.gov/PDF/BFS_Clean_SP.pdf">http://www.fsis.usda.gov/PDF/BFS_Clean_SP.pdf</a>	Spanish
Educates food handler on how to keep food clean.	<a href="http://www.fsis.usda.gov/Fact_Sheets/Cleanliness_Helps_Prevent_Foodborne_Illness/index.asp">http://www.fsis.usda.gov/Fact_Sheets/Cleanliness_Helps_Prevent_Foodborne_Illness/index.asp</a>	English
Poster demonstrating good hygiene.	<a href="http://www.fsis.usda.gov/PDF/NFSEM_Clean_Card.pdf">http://www.fsis.usda.gov/PDF/NFSEM_Clean_Card.pdf</a>	English
Provides a poster on how to separate food and prevent cross contamination	<a href="http://www.fsis.usda.gov/PDF/BFS_SeparateAd_LowRes.pdf">http://www.fsis.usda.gov/PDF/BFS_SeparateAd_LowRes.pdf</a>	English
Provides a poster on how to separate food and prevent cross contamination.	<a href="http://www.fsis.usda.gov/PDF/BFS_Separate_SP.pdf">http://www.fsis.usda.gov/PDF/BFS_Separate_SP.pdf</a>	Spanish
Provides informational facts on preventing cross contamination.	<a href="http://www.fsis.usda.gov/Fact_Sheets/Be_Smart_Keep_Foods_Apart/index.asp">http://www.fsis.usda.gov/Fact_Sheets/Be_Smart_Keep_Foods_Apart/index.asp</a>	English
Poster on separating foods properly.	<a href="http://www.fightbac.org/storage/documents/flyers/separate_fightbac_factsheet_2010_color.pdf">http://www.fightbac.org/storage/documents/flyers/separate_fightbac_factsheet_2010_color.pdf</a>	English
Provides steps on how to cook food properly. Comes in a poster format.	<a href="http://www.fsis.usda.gov/PDF/BFS_CookAd_LowRes.pdf">http://www.fsis.usda.gov/PDF/BFS_CookAd_LowRes.pdf</a>	English
	<a href="http://www.fsis.usda.gov/PDF/BFS_Cook_SP.pdf">http://www.fsis.usda.gov/PDF/BFS_Cook_SP.pdf</a>	Spanish
Displays photos of where to place thermometers when checking food.	<a href="http://www.fsis.usda.gov/Is_It_Done_Yet/Thermometer_Placement_and_Temps/index.asp">http://www.fsis.usda.gov/Is_It_Done_Yet/Thermometer_Placement_and_Temps/index.asp</a>	English
	<a href="http://www.fsis.usda.gov/en_espanol/Iman_Esta_Listo_Ya/index.asp">http://www.fsis.usda.gov/en_espanol/Iman_Esta_Listo_Ya/index.asp</a>	Spanish
Provides poster on steps in chilling food safely.	<a href="http://www.fsis.usda.gov/PDF/BFS_ChillAd_LowRes.pdf">http://www.fsis.usda.gov/PDF/BFS_ChillAd_LowRes.pdf</a>	English
	<a href="http://www.fsis.usda.gov/PDF/BFS_Chill_SP.pdf">http://www.fsis.usda.gov/PDF/BFS_Chill_SP.pdf</a>	Spanish

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Provides information on the importance of refrigeration.	<a href="http://www.fsis.usda.gov/Fact_Sheets/Refrigeration_&amp;_Food_Safety/index.asp">http://www.fsis.usda.gov/Fact_Sheets/Refrigeration_&amp;_Food_Safety/index.asp</a>	English
Gives facts on freezer safety.	<a href="http://www.fsis.usda.gov/Fact_Sheets/Focus_On_Freezing/index.asp">http://www.fsis.usda.gov/Fact_Sheets/Focus_On_Freezing/index.asp</a>	English
	<a href="http://www.fsis.usda.gov/PDF/Freezing_and_Food_Safety_SP.pdf">http://www.fsis.usda.gov/PDF/Freezing_and_Food_Safety_SP.pdf</a>	Spanish
Provides information on steps in thawing food.	<a href="http://www.fsis.usda.gov/Fact_Sheets/Big_Thaw/index.asp">http://www.fsis.usda.gov/Fact_Sheets/Big_Thaw/index.asp</a>	English
	<a href="http://www.fsis.usda.gov/PDF/The_Big_Thaw_SP.pdf">http://www.fsis.usda.gov/PDF/The_Big_Thaw_SP.pdf</a>	Spanish
Provides overall general facts on how to handle food safely through receiving, cooking and serving.	<a href="http://www.fsis.usda.gov/Fact_Sheets/Basics_for_Handling_Food_Safely/index.asp#coldstoragechart">http://www.fsis.usda.gov/Fact_Sheets/Basics_for_Handling_Food_Safely/index.asp#coldstoragechart</a>	English
Poster providing minimum temperature for cooking food properly.	<a href="http://www.fsis.usda.gov/OA/thermy/foodservice/FoodServicePoster-ENG.pdf">http://www.fsis.usda.gov/OA/thermy/foodservice/FoodServicePoster-ENG.pdf</a>	English
	<a href="http://www.fsis.usda.gov/OA/thermy/foodservice/FoodServicePoster-SP.pdf">http://www.fsis.usda.gov/OA/thermy/foodservice/FoodServicePoster-SP.pdf</a>	Spanish
Provides information and video clip on steps in hand washing and cleaning surfaces.	<a href="http://www.foodsafety.gov/keep/basics/clean/index.html">http://www.foodsafety.gov/keep/basics/clean/index.html</a>	English
	<a href="http://espanol.foodsafety.gov/keep/basics/clean/index.html">http://espanol.foodsafety.gov/keep/basics/clean/index.html</a>	Spanish
Provides information and video clip on steps in separating food.	<a href="http://www.foodsafety.gov/keep/basics/separate/index.html">http://www.foodsafety.gov/keep/basics/separate/index.html</a>	English
	<a href="http://espanol.foodsafety.gov/keep/basics/separate/index.html">http://espanol.foodsafety.gov/keep/basics/separate/index.html</a>	Spanish
Provides information and video clip on steps in cooking food to the correct temperature.	<a href="http://www.foodsafety.gov/keep/basics/cook/index.html">http://www.foodsafety.gov/keep/basics/cook/index.html</a>	English
	<a href="http://espanol.foodsafety.gov/keep/basics/cook/index.html">http://espanol.foodsafety.gov/keep/basics/cook/index.html</a>	Spanish
Provides information and video clip on steps in refrigerating food promptly before and after handling.	<a href="http://www.foodsafety.gov/keep/basics/chill/index.html">http://www.foodsafety.gov/keep/basics/chill/index.html</a>	English
	<a href="http://espanol.foodsafety.gov/keep/basics/chill/index.html">http://espanol.foodsafety.gov/keep/basics/chill/index.html</a>	Spanish