

FOOD CODE

FOOD CODE VIDEO

FDA

14,001 VHS VIDEO 39 minutes

This video brings across many of the code requirements for chapters two and three in various settings and dialogs between the inspector and operator. The video is comprised of three modules: Module I - Beginning the Inspection, Module II - Seafood, and Module III - Food Safety Procedures. Although the presentation is aimed specifically at the inspector and assumes a basic knowledge in food safety, it is good for any preparation program.

FOOD SERVICE

FOOD SAFETY IS NO MYSTERY

USDA

1027 VHS VIDEO 34 minutes

This videotape is divided into 4 modules corresponding to each of the 4 critical points of food safety. It illustrates the correct way to receive, handle and serve food in settings such as restaurants, schools and hospitals.

FOOD MANAGERS TRAINING "THE BOSTON EXPERIENCE"

FDA/City of Boston

1028 VHS VIDEO 22 Minutes

This video shows how the city of Boston in cooperation with the public and private sector set up a unique food managers training program. It offers tips for organizing and setting goals.

HOMETOWN HACCP: PARTS I & II

FDA

1029 VHS VIDEO Approx. 2 ½ hours (2 Tapes)

This broadcast is targeted for state and local regulators of retail food establishments (restaurants and grocery stores). Participants will hear about the use of the hazard analysis in routine inspectional work. The program will focus on how to efficiently learn about the system that produces food, using conversations with the operator, and the menu as tools. Included will be scenes from an inspection of Bob's Last Stand, a medium size restaurant in a small town, USA.

HACCP: CHARTING A SAFER COURSE

(Condensed Version)

FDA

1037 VHS VIDEO

These videos present the introductory course in hazard analysis critical points (HACCP) but in a condensed version. The material has been extracted and divided into 6 modules: Module 1 - Food Programs - Charting A Safer Course (26:52 min.), Module 2 - Foodborne Illness Surveillance (50:42 min.), Module 3 - What Is HACCP? (38:12 min.), Module 4 - Critical Control Points In Retail Food Production (16:15 min), Module 5 - Using HACCP In An Inspection (36:41 min.), Module 6 - Effective Communication (58:35 min.)

BASIC FOOD SAFETY INFORMATION PACKAGE

FDA

1048 VHS VIDEO

The Food Safety Information Package is designed for entry level sanitarians working in a food program area. The purpose of the package is to provide basic learning materials and resource listings for key topics that entry level sanitarians must be familiar with. The package includes a book, 8 videos, 6 disks and 21 transparencies to supplement the narrative material in the book. Videos include 1037 HACCP: Charting a Safer Course (6 tapes); 1112 Food Code Modules 1,2,3; and 1042 Integrated Pest Control Management - German Cockroaches in Commercial Kitchens.

FOODBORNE DISEASE

HANDLE WITH CARE: PREVENTING FOODBORNE ILLNESS IN NURSING HOMES FOR FOOD SERVICE MANAGERS

FDA

1048 VHS VIDEO 15 Minutes

This tape focuses on poor food handling and kitchen practices that may contribute to foodborne-illness and recommended practices that can be taken by food service managers and workers to reduce the risk of outbreaks.

SALMONELLA IN EGGS

FDA

1055 VHS VIDEO 7 Minutes

This video alerts consumers to the dangers of salmonella in eggs and stresses prevention methods.

FOOD SAFETY: AN EDUCATIONAL VIDEO FOR INSTITUTIONAL FOOD SERVICE WORKERS

FDA, CDC, and HCFA

1060 VHS VIDEO 10 Minutes

Instructional video on how to safely prepare food in institutional settings (nursing homes, day care centers, etc.) To avoid foodborne illness.

INVESTIGATING A FOODBORNE OUTBREAK

FDA

1062 VHS VIDEO Allow 2 ½ Hours

This video “walks” the inspector through many facets of a foodborne investigation.

MILK

MILK - SOMATIC CELLS IN MILK

6008 Slides

These slides depict the type of somatic FDA cells that may be present in milk. These slides may be used to standardize recognition and counting procedures of somatic cells by analysis. 30 slides.

OTHER

THE QUICK COLOR TEST FOR LEAD

FDA

1108 VHS VIDEO 20 minutes

This tape describes the characteristics and defects associated with excessive levels of

leacholde lead in dinnerware. It features a demonstration of the 'Quick Color Test' which can be used as an investigational tool to select ware for testing.

FOOD SALVAGE

FDA

05360-01 SLIDES

This slide series is designed for regulators or anyone who may have to determine the acceptability of food products for salvage. Includes narrative slides explaining salvage principles and photos of various salvage situations that regulators

SEAFOOD

SEAFOOD HACCP REGULATORS TRAINING PROGRAM

FDA

1090 VHS VIDEO Approximately 6 ½ hours

The set of 4 videos shows how to apply the HACCP regulations in working in the seafood industry. A "mock" inspection is performed.

SEAFOOD HACCP FACILITATORS PREP SHOW BROADCAST

FDA

1091 VHS VIDEO 2 Hours

Facilitator training for the Seafood HACCP Satellite Broadcast.

VECTOR CONTROL

VECTOR CONTROL - INTEGRATED PEST CONTROL MANAGMENT: COCKROACHES IN COMMERCIAL KITCHENS

1042 14 mins NPCA

Video discusses how to get rod of cockroaches in an environmentally sound way.