

Be
SAFE



Not
SORRY

Deli Food Safety & Sanitation
and Product Care & Handling

Presenting an important
overview of food safety
basics that will keep your
deli sanitary and successful



Every year, hundreds of deli managers face their worst fear: a customer contracts a food-borne illness from one of their products. The results can be deadly for the customer and devastating for the deli.

Now you can sleep a little better at night, knowing that your deli associates are well-versed in the fundamentals of food safety. Now you can give them the training they need with a video/workbook program from IDDBA: *Be Safe, Not Sorry*.

Don't risk a life-threatening incident or a legal nightmare. Invest in your employees' knowledge. You can't afford to give this issue less than complete attention and urgency. Order *Be Safe, Not Sorry* today!

TRAINING TOPICS

PART A: DELI FOOD SAFETY & SANITATION

Section 1: The Effect of Bacteria on Food Quality

- Bacteria basics & food poisoning fundamentals
- Time and temperature issues

Section 2: Proper Sanitation Procedures

- The three steps to sanitary equipment
- Cleaning as you go
- Reducing cross-contamination

Section 3: Personal Hygiene

- Handwashing procedures
- Guidelines for using gloves
- Hair, nails and other issues

Section 4: Part A Review and Final Quiz

PART B: DELI PRODUCT CARE & HANDLING

Section 1: Receiving & Storing Deli Products Safely

- Controlling cooler inventories
- First in, first out rotation methods (FIFO)
- Receiving and storage guidelines

Section 2: Cold Prepared Foods, Cheese & Meat

- Preserving taste and quality
- Dating tips and handling hints
- Slicing and storing meats and cheeses

Section 3: Hot Foods

- Cooking techniques
- Holding recommendations
- Freezing, thawing and reheating

Section 4: Part B Review and Final Quiz

Be Safe, Not Sorry includes:

- 2 Videotapes
- Leader's Guide
- 2 Training manuals

"Be Safe, Not Sorry is a must-have resource for any employer that sells prepared foods. It's important education for current associates and new hires."

Michael McCord
Deli Merchandiser
URM Stores Inc.

**Be Safe, Not Sorry is Course Three
in IDDBA's Deli
Training & Certificate Series.**

Other courses include:

Course 1: Clean, Fresh and Friendly
An introduction to the fundamentals of good service and selling.

Course 2: Know What You're Selling
An informative approach to learning about your deli's products.

Course 4: Center on Profit
A powerful course that helps deli managers control costs and produce profits.

NEW! Computer-based training for your deli associates. Call IDDBA and ask about *Deli Basics*—a new interactive orientation tool.

Order *Be Safe, Not Sorry* today!

Be Safe, Not Sorry (Deli Food Safety Training)

IDDBA member	\$80*	x _____	=	\$ _____
Additional Manuals	\$7	x _____	=	\$ _____
Nonmember	\$160	x _____	=	\$ _____
Additional Manuals	\$14	x _____	=	\$ _____

Stay Clean, Stay Safe (Bakery Food Safety Training)

IDDBA member	\$80*	x _____	=	\$ _____
Additional Manuals	\$8	x _____	=	\$ _____
Nonmember	\$160	x _____	=	\$ _____
Additional Manuals	\$16	x _____	=	\$ _____

* Call 608-238-7908 for details on Commitment to Training
Prices and quantity discounts

Shipping/handling \$ _____
\$7 for the first course (U.S. \$10 for Canada)
\$10 for two to five courses
Six courses or more: Call IDDBA for shipping/handling charges

Wis. companies add 5% tax (plus county tax) \$ _____

Total \$ _____

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education@iddba.org
www.iddba.org

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