

Food Safety Sources

Name	Lang.	Type	NOTE	Source
Allergen Awareness		Training Course	IDDBA	http://training.iddba.org/courses/food-safety
Listeria Awareness		Training Course	IDDBA	http://training.iddba.org/courses/food-safety
Dairy Case Food Safety		Training Course	IDDBA	http://training.iddba.org/courses/food-safety
Handwashing & Personal Hygiene		Training Course	IDDBA	http://training.iddba.org/courses/food-safety
Keeping the Department Clean		Training Course	IDDBA	http://training.iddba.org/courses/food-safety
Keeping Food Safe		Training Course	IDDBA	http://training.iddba.org/courses/food-safety
Cooking, Holding, Chilling, & Reheating		Training Course	IDDBA	http://training.iddba.org/courses/food-safety
Analog Thermometer Calibration	(E)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/analog-thermometer-calibration
Bakery Storage Guidelines	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/bakery-storage-guidelines
Cold TCS Rotation	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/cold-tcs-rotation
Deli Slicer Cleaning	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/deli-slicer-cleaning
Digital Thermometer Calibration	(E)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/digital-thermometer-calibration
FAT TOM	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/fat-tom
FIFO Product Rotation	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/fifo-product-rotation
Food Allergens in the Bakery	(E)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/food-allergens-in-the-bakery
Food Allergens in the Deli	(E)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/food-allergens-in-the-deli
Hot TCS Rotation	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/hot-tcs-rotation
How to Wash Hands	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/how-to-wash-hands
Listeria Basics	(E)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/listeria-basics
Personal Hygiene	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/personal-hygiene
Proper Chilling & Holding	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/proper-chilling-holding
Proper Cooking, Holding, & Reheating	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/proper-cooking,-holding,-reheating
Receiving	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/receiving
Sensitive Ingredients: Cross-Contamination	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/sensitive-ingredients-cross-contamination
Sensitive Ingredients: Gluten	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/sensitive-ingredients-gluten
Sensitive Ingredients: Lactose	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/sensitive-ingredients-lactose-(1)
Sensitive Ingredients: Sugar	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/sensitive-ingredients-sugar
Understanding Fresh Food Allergens	(E)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/understanding-fresh-food-allergens-(1)
When to Wash Hands	(E&S)	Food Safety Job Guide	IDDBA	https://www.iddba.org/training-materials/when-to-wash-hands
Introduction to Food Safety - Courses 1-3 & Final Quiz		Workbook	IDDBA	https://www.iddba.org/training/training-resources/workbooks
Focus on Allergens: A Matter of Trust		White Paper	IDDBA	https://www.iddba.org/research/industry-research/focus-on-allergens-a-matter-of-trust
Focus on Listeria		IDDBA	IDDBA	https://www.iddba.org/initiatives/industry-initiatives/safe-food-matters-listeria
The High Stakes of Food Safety in Dairy, Deli, Bakery, & Prepared Foods		White Paper	IDDBA	https://www.iddba.org/training-materials/high-stakes-of-food-safety.aspx
Food Traceability		IDDBA	IDDBA	https://www.iddba.org/initiatives/industry-initiatives/food-traceability
Food Safety Certification Reimbursement Program (FSCRCP)		IDDBA	IDDBA	https://www.iddba.org/professional-resources/scholarships-grants/food-safety-certification-reimbursement-program
Foodsafety.gov		Website	DHHS	https://www.foodsafety.gov/
Safe Food Handling: What You Need to Know		FDA Website	FDA	http://www.fda.gov/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/ucm255180.htm
Buy, Store & Serve Safe Food		FDA Website	FDA	http://www.fda.gov/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/default.htm
Refrigerator Thermometers: Cold Facts about Food Safety		FDA Website	FDA	http://www.fda.gov/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/ucm253954.htm
FDA Food Safety Modernization Act (FSMA)		FDA Website	FDA	http://www.fda.gov/Food/GuidanceRegulation/FSMA/default.htm
The Global Public-Private Partnership for Handwashing		Handwashing Initiative	PPPHW	http://globalhandwashing.org/
White Paper: Food Safety Enforcement and Inspection Actions and		USDA White Paper	USDA	http://www.fns.usda.gov/sites/default/files/fdd/FSIS-Terminology-White-Paper.pdf
Food Safety and Inspection Service (FSIS)		Website	FSIS	http://www.fsis.usda.gov/wps/portal/food-safety/home
CDC and Food Safety		Website	CDC	http://www.cdc.gov/foodsafety/cdc-and-food-safety.html
FSIS - Best Practices Guidance for Controlling Listeria monocytogenes (Lm) in Retail Delicatessens (June 2015)		USDA White Paper	FSIS	https://www.fsis.usda.gov/wps/wcm/connect/29d51258-0651-469b-99b8-e986baee8a54/Controlling-LM-Delicatessens.pdf?MOD=AJPERES
Control of Listeria monocytogenes in Retail Establishments		Booklet - how old?	Penn State	http://extension.psu.edu/publications/uk137/view
Traceability for Dairy, Deli, & Bakery US Implementation Guideline		Website	GS1	http://www.gs1us.org/industries/retail-grocery/standards-in-use/fresh-foods/guide