

TRAINER GUIDE

FOOD SAFETY ON THE GO



MODULE 1: FOOD SAFETY BASICS



Pilot version

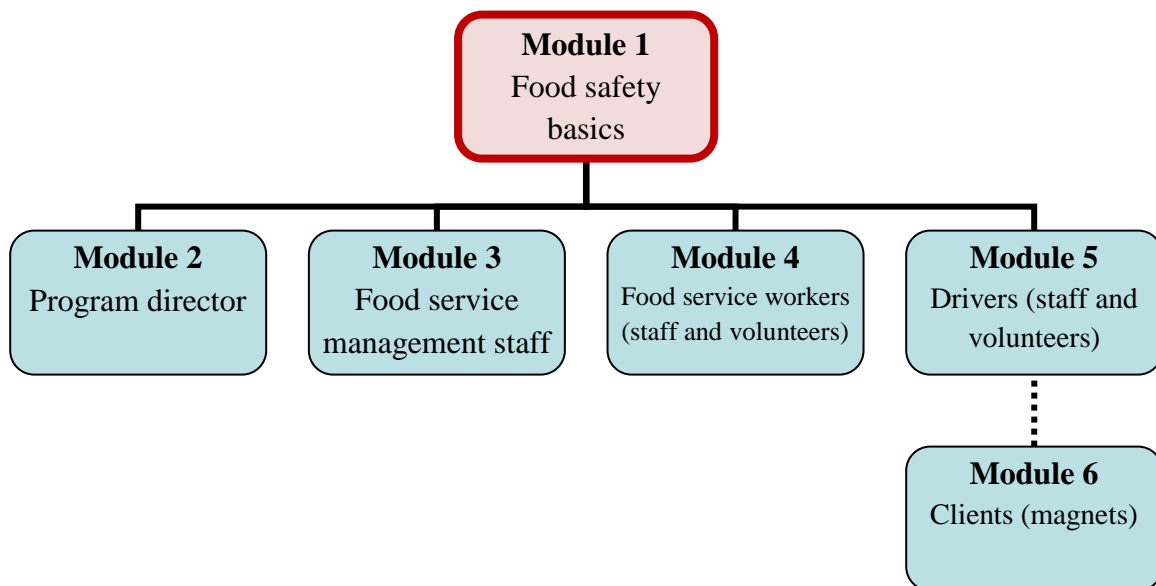
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Introduction

“Food Safety on the Go” is a food safety training program for staff, volunteers and clients of home-delivered meal programs. It is made up of 6 modules. Module 1, Food safety basics, is an overview of food safety for all staff and volunteers. Modules 2 through 5 are for specific individuals within a program: Module 2 is for the program director, Module 3 is for the food service management staff, Module 4 is for food service workers (staff and volunteers), and Module 5 is for drivers (staff and volunteers). Module 6, which is for clients, is in the form of magnets for drivers to give to clients.



“Food Safety on the Go” is a “train-the-trainer” course. A staff member in a home-delivered meal program who receives the full training can use relevant modules to train others within the program. For example, the program director should receive Module 1, Food safety basics, and Module 2, Program director. Drivers should receive Module 1, Food safety basics, and Module 5, Drivers (staff and volunteers), and also provide clients with magnets from Module 6, Clients.

Thank you for participating in the “Food Safety on the Go” training program.

Training guidelines

Recommended facilities and materials

- Meeting room
- Computer with Microsoft PowerPoint software
- Projector and projection screen (or wall)
- PowerPoint files for the relevant modules (for the trainer)
- Trainer Guides for the relevant modules (for the trainer)
- Course Books for the relevant modules (one for each participant)
- Pre-tests and post-tests (one of each for each participant, for each relevant module)
- Pens/pencils (one for each participant)

Activities

An activity is included at the end of each module to help reinforce participants' knowledge of the material.

Evaluations

A pre-test is given to participants at the beginning of each module, and a post-test at the end of each module, to help determine how useful the module is and what participants have learned. Participants are also asked to complete a course evaluation after finishing the course.

Training tips

- If possible, set up the training area at least a half hour before the training session. Make sure that the equipment is working properly, and that all materials and supplies are ready.
- Prepare for the training session by reviewing the information in the trainer guide(s).
- Encourage participants to share their experiences and to ask questions.
- If possible, try to illustrate some points with your own experiences.
- Allow time for breaks if needed.
- Ask participants to turn off their cell phones during the training session.
- If you have time at the beginning of the training session, you can try to assess participants' food safety knowledge by asking them if they have had food safety training, and if so, how much training. It can help to have an idea of the level of food safety knowledge of participants.

For more training tips, please see the following website:

<http://www.acphd.org/healthequity/training/documents/TraintheTrainerFacilitationGuide.pdf>

Module 1 – Food safety basics

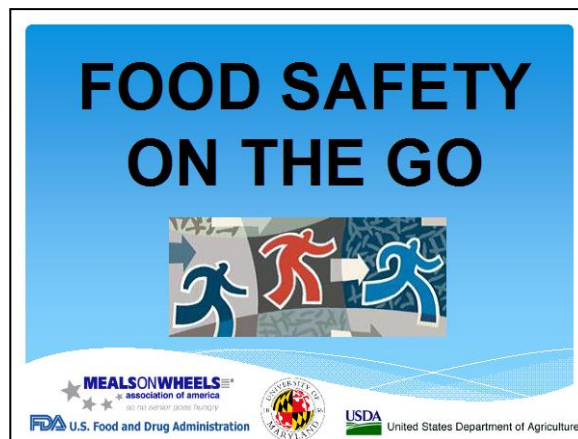
Length

~30 minutes

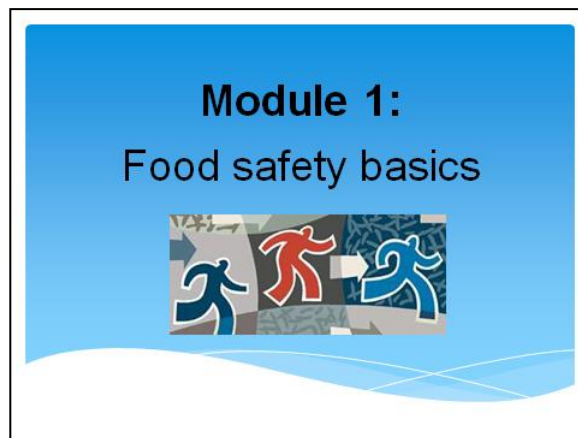
Trainer note

- Welcome participants, introduce yourself and have participants introduce themselves.
- Explain that “Food Safety on the Go” is a food safety course for home-delivered meal programs.

Trainer: Go to slide 1.



Trainer: Go to slide 2.




Trainer note

- Explain that this lesson covers basic food safety information.

Trainer: Go to slide 3.

Module 1

- ❖ Audience: all staff and volunteers
- ❖ Why food safety matters
- ❖ Questions before and after course



Audience

This lesson is for all staff and volunteers of a home-delivered meal program (program director, food service management staff, food service workers, and drivers).

Purpose

This lesson explains why food safety is important when providing meals to older adults. It discusses the food safety responsibilities of home-delivered meal programs.

Trainer note

- Explain that you will give participants a page with a few questions (pre-test) to try to answer as best they can before the course, and then again after the course (post-test). Let them know that this is to see how useful the course is, they will not be graded, and it will take about 5 minutes each time.
- Hand out the pre-test, and pens or pencils if needed. Give the participants 5 minutes to answer the questions, and collect the pre-tests.

NAME

MODULE 1: FOOD SAFETY BASICS


PRE-TEST

Please check “true” or “false” for each sentence.

	TRUE	FALSE
1. Home-delivered meal clients are at higher risk of foodborne illness than the general population.		
2. Foodborne illness can always be traced to the last food a person ate.		
3. You can tell if a food is contaminated by harmful bacteria or viruses by how it looks, smells or tastes.		
4. Two of the main causes of foodborne illness outbreaks are not cooking food properly and holding food at unsafe temperatures.		
5. Most bacteria that cause foodborne illness grow fastest at temperatures below 41 degrees Fahrenheit.		
6. A foodborne illness outbreak can cause a home-delivered meal program to close.		
7. Most foodborne illness cases are part of a large outbreak.		
8. Adults age 50 and over are more likely to be hospitalized and die of foodborne illness than the rest of the population.		
9. Cooking food gets rid of any bacterial spores or toxins that are in the food.		
10. Viruses that cause foodborne illness mainly come from the soil.		

Trainer: Go to slide 4.

Foodborne illness (“food poisoning”)



- ❖ Caused by eating food that is contaminated
- ❖ **Bacteria**
Salmonella, E. coli
- ❖ **Viruses**
Norovirus, Hepatitis A

1. Why food safety is important when providing meals to older adults

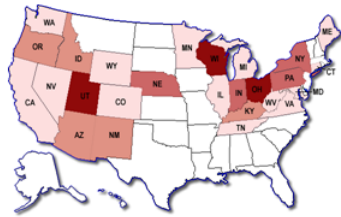
a. What is foodborne illness?

Foodborne illness, often called “food poisoning,” is any illness that is caused by eating food that is contaminated. A foodborne illness outbreak is when two or more people get the same illness after eating the same food. Bacteria and viruses are the most common causes of foodborne illness. Bacteria that can cause foodborne illness include *Salmonella*, *Campylobacter*, and *E. coli*, and viruses that can cause foodborne illness include Norovirus and Hepatitis A.

Trainer: Go to slide 5.

***E. coli* outbreak in 2006**

- ❖ From contaminated spinach
- ❖ About 200 people infected in 26 states
- ❖ Over half hospitalized
- ❖ At least 3 died

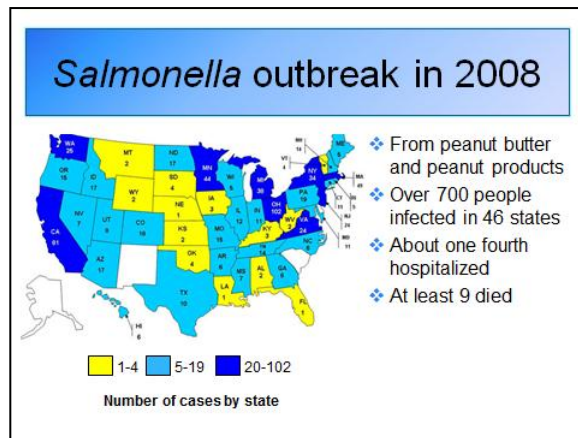


Number of cases by state

Number of cases by state	States
1-4	AK, HI, VT, NH, CT, DE, DC
5-9	UT, AZ, NM, VA
10-14	CA, NV, CO, MN, WI, MI, VA, WV, KY, TN, MD
15 or higher	WA, OR, ID, WY, NE, IL, IN, OH, PA, NY, ME

In the U.S. in 2006, an *E. coli* outbreak infected about 200 people in 26 states after they ate contaminated spinach. Over half of the infected people were hospitalized, about one sixth developed kidney failure, and at least three people died (1).

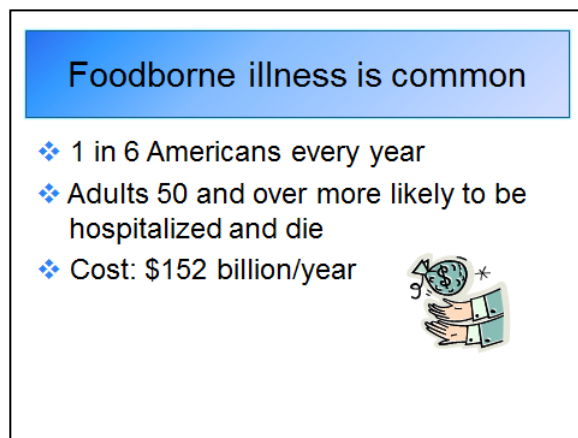
Trainer: Go to slide 6.



In the U.S. in 2008, a *Salmonella* outbreak infected over 700 people in 46 states after they ate contaminated peanut butter or other peanut products. This led to one of the biggest food recalls in the U.S. – about 4000 food products were recalled (2). Of the infected persons, about one fourth were hospitalized and nine died (3).

While outbreaks like these often make the news, they make up only a small percent of the foodborne illness cases in the U.S. every year. Most foodborne illness cases are not part of a recognized outbreak.

Trainer: Go to slide 7




b. How common foodborne illness is

Every year, about 48 million Americans, or one in six Americans, gets a foodborne illness, Approximately 128,000 of them go to the hospital and 3,000 die (4). Adults age 50 and older are more likely to be hospitalized and die of foodborne illness than the rest of the population (5). The health-related cost of foodborne illness in the U.S. is thought to be about \$152 billion per year (6).

Trainer: Go to slide 8.

Symptoms

- ❖ Stomach and intestines: nausea, vomiting, diarrhea
- ❖ May not appear for weeks
- ❖ Not “stomach flu” or “24-hour flu”
- ❖ There can be serious complications: kidney failure, arthritis, paralysis...



c. Symptoms of foodborne illness


Harmful bacteria and viruses in food go to the stomach and intestines where they can cause the first symptoms of foodborne illness. Symptoms of foodborne illness can include nausea, vomiting, stomach pain, diarrhea, fever and dehydration. Other health conditions can also cause these symptoms. Symptoms of foodborne illness may not appear for days or even weeks after a person eats a contaminated food. People with foodborne illness may think they have the “stomach flu” or the “24-hour flu.” However, “the flu,” or influenza, is mainly a respiratory illness caused by influenza viruses, which are often spread from person to person through coughing or sneezing. Foodborne illness, on the other hand, is mainly an intestinal disease caused by eating food that contains harmful bacteria or viruses.

Foodborne illness can lead to serious complications, including kidney failure, arthritis, meningitis, paralysis, or even death.

Trainer: Go to slide 9.

The food supply is changing

- ❖ U.S. food supply one of safest
- ❖ Foods produced on a larger scale, more processed, come from further away
- ❖ ~20% from other countries



d. Where harmful bacteria and viruses come from

i. The food supply has changed

The food supply in the U.S. is one of the safest in the world. However, nowadays many foods are produced on a larger scale than they were before, go through more processing, and come from further away, which has raised the chance of food contamination. A few decades ago, food was grown, produced, and distributed locally. Now, many foods travel over 1,000 miles to get from a farm to a person's plate.

About 20% of all foods eaten in the U.S. come from other countries, which may have different food production practices. These days, foods are often handled by many people, using many types of equipment, so there are many possible sources of food contamination.

Trainer: Go to slide 10.



ii. How harmful bacteria and viruses contaminate food


Harmful bacteria and viruses that contaminate food can come from many different sources. Bacteria that cause foodborne illness can come from the soil, water, air, plants, animals and humans. Food can be contaminated during growing, harvesting, processing, storing, shipping, preparation in a kitchen, holding, or meal delivery.

Viruses that cause foodborne illness mainly come from humans, and can be transmitted to food by an infected person who handles the food. People can carry harmful viruses or bacteria in their feces and can transfer them to their hands after using the restroom. If they do not wash their hands properly, they can then spread the harmful viruses or bacteria to food.

Trainer: Go to slide 11.

Harmful bacteria

- ❖ Don't change how food looks, tastes or smells
- ❖ Different from spoilage bacteria

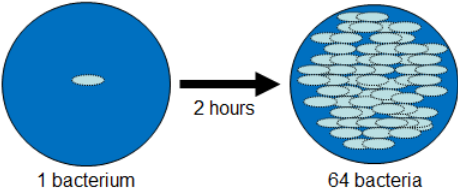


Most bacteria and viruses that cause foodborne illness go unnoticed because they don't change the way food looks, smells or tastes. Some people even claim that the potato salad or other food that made them sick was the best they ever tasted. Bacteria that spoil food and change its smell, taste or texture are generally different from the bacteria that cause foodborne illness.

Trainer: Go to slide 12.

Harmful bacteria

- ❖ Multiply in food
- ❖ Grow best at certain temperatures
- ❖ Can produce toxins
- ❖ Can change into spores



Bacteria can multiply in food, while viruses can only multiply inside living cells, such as in a person's body. Bacteria grow best in certain conditions. Most harmful bacteria grow best at temperatures between 41 and 135 degrees Fahrenheit. When conditions are right, bacteria can double in number every 20 minutes. Within two hours, one bacterium can multiply into 64 bacteria. Within ten hours, one bacterium can multiply into a billion bacteria.

Some bacteria can produce toxins, either in food or in people's intestines, which can cause foodborne illness. Some bacteria can also change into a different form, called spores. Spores can survive in difficult conditions such as at high temperatures. When conditions get better, spores can change back into active bacteria, which can cause foodborne illness.

Trainer: Go to slide 13.

Older adults are at high risk

- ❖ Weaker immune system
- ❖ Less stomach acid
- ❖ Infected by lower numbers of harmful bacteria and viruses



e. Why older adults are at higher risk of foodborne illness

i. Weaker immune system

Older adults are especially vulnerable to foodborne illness. With age, the immune system can become weaker and have a harder time fighting off harmful bacteria and viruses. Stomach acid, which limits the number of harmful bacteria and viruses that enter the intestines, often decreases with age. Many older adults also take medications which lower the amount of stomach acid.

A certain number of harmful bacteria or viruses are needed to cause foodborne illness, and this amount is called the infectious dose. The infectious dose can be much lower for people with weak immune systems. Older people with less stomach acid can become infected by lower numbers of harmful bacteria and viruses.

Trainer: Go to slide 14.

Older adults are at high risk

- ❖ Health conditions – diabetes, arthritis, cancer, heart disease, kidney disease...
- ❖ Side effects of medications



ii. Effects of health conditions

Health conditions such as diabetes, arthritis, cancer, heart disease, and kidney disease, as well as the side effects of some medications for these conditions, can weaken the immune system and increase a person's risk of getting a foodborne illness. According to national surveys, home-delivered meal clients have much higher rates of these health conditions than the general population. Home-delivered meal clients are therefore at substantially higher risk of foodborne illness than the general population.

Trainer: Go to slide 15.

Older adults are at high risk

- ❖ Most people do not handle and store food safely
- ❖ Clients need to be taught how to handle and store meals safely




iii. Clients may not handle and store food properly

Studies have found that in the general population, most people do not handle and store meals and leftovers safely, which increases their risk of foodborne illness (7). Home-delivered meal clients, and especially those with limited cooking experience, may not know how to handle and store food safely. Teaching clients how to handle and store home-delivered meals safely is key to lowering their chance of getting a foodborne illness.

Trainer: Go to slide 16.

Cost of a foodborne illness outbreak

- ❖ Ill clients
- ❖ Lawsuits
- ❖ Low morale
- ❖ Negative attention from media
- ❖ Bad reputation
- ❖ Program may have to close



2. Programs are responsible for delivering safe food


a. Cost of a foodborne illness outbreak

A foodborne illness outbreak can cost a home-delivered meal program much more than the cost of properly training staff and volunteers in food safety. It only takes one mistake for an outbreak to happen. Besides causing ill clients, an outbreak can lead to lawsuits against the program, low morale among staff and volunteers, negative attention from the media, a damaged reputation, and it may even cause the program to close.

Trainer: Go to slide 17.

Foodborne illness is preventable

- ❖ Buy foods from approved suppliers
- ❖ Cook to safe temperature
- ❖ Keep at safe temperature, and store correctly
- ❖ Clean and sanitize equipment, and avoid cross-contamination
- ❖ Maintain good personal hygiene



b. Programs need food safety policies and procedures

Foodborne illness is preventable, and most foodborne illness can be avoided if food is handled properly. To keep food safe, it is necessary to:

- buy food from approved, reputable suppliers. For example, “homemade” foods should not be purchased.
- cook food to a safe temperature
- keep foods at safe temperatures, and store foods correctly
- clean and sanitize equipment properly, and avoid cross-contamination, which is the transfer of harmful bacteria or viruses from one surface or food to another
- maintain good personal hygiene

Trainer: Go to slide 18.

Food safety policies

Throughout the flow of food:

- purchasing
- receiving
- storage
- preparation
- holding
- delivery



To make sure that safe food is delivered to clients, proper food safety policies and procedures are needed throughout the flow of food, which includes purchasing, receiving, storage, preparation, holding and delivery. A team effort is needed to develop and follow appropriate food safety policies and procedures throughout the flow of food.

Trainer: Go to slide 19.

Food safety training

Train staff and volunteers:

- when they start
- at least once a year



c. Staff and volunteers need to be trained in food safety

For a program to deliver safe food, it is important to train staff and volunteers in food safety as soon as they start working or volunteering at the program, and at least once a year after that.

Trainer: Go to slide 20.

Temperature of food

Need procedures to:

at a safe temperature

d. Temperature requirements

To keep harmful bacteria from growing and causing foodborne illness, it is important to control food temperatures throughout the flow of food. Food safety procedures are needed to make sure that food is stored at the correct temperature, cooked to a safe temperature, cooled and reheated properly, held at an appropriate temperature, and delivered at an appropriate temperature.

Trainer: Go to slide 21.

Harmful bacteria

- ❖ Grow best between 41° and 135° F = “danger zone”
- ❖ **Potentially hazardous foods** should be kept out of danger zone

Keep Hot Foods Hot!
Keep Cold Foods Cold!

Many bacteria that cause foodborne illness grow fastest at temperatures between 41 and 135 degrees Fahrenheit – this is known as the temperature “danger zone.” Potentially hazardous foods are foods that support the growth of harmful bacteria. Some examples of potentially hazardous foods are dairy products, eggs, meat, poultry, seafood, cooked rice and vegetables; tofu, sprouts, sliced melons, cut tomatoes, and cut leafy greens. Potentially hazardous foods should be kept out of the temperature danger zone.


Refrigerating or freezing food can slow or stop the growth of most harmful bacteria, but usually does not destroy them. Cooking food to proper temperatures can destroy most harmful bacteria, but bacterial

toxins and spores are often able to survive cooking temperatures, and can lead to foodborne illness. Therefore, bacterial growth needs to be avoided in the first place, by keeping potentially hazardous foods out of the temperature danger zone.

Trainer: Go to slide 22.

Health and personal hygiene

- ❖ Staff and volunteers need to be in good health
- ❖ Washing hands is one of the best ways to reduce risk of foodborne illness




e. Staff and volunteers need to be in good health and maintain good personal hygiene

Staff and volunteers need to be in good health and to maintain good personal hygiene so that they don't transmit harmful viruses or bacteria through food to clients. Washing hands is one of the best ways to reduce the risk of foodborne illness, as it can keep harmful viruses and bacteria from spreading.

Trainer: Go to slide 23.

Washing hands

- ❖ Wash hands in warm soapy water for at least 20 seconds:
 - > before and after handling food
 - > after using restroom
 - > after touching one's hair, face, body, clothing, or anything else that could contaminate hands
- ❖ Dry with a clean paper towel or a hand dryer





Hands should be washed in warm soapy water for at least 20 seconds before and after handling food, after using the restroom, and after touching one's hair, face, body, clothing, or anything else that could contaminate hands. Hands should be dried with a clean paper towel or a hand dryer.

Trainer: Go to slide 24.

Personal hygiene

Staff and volunteers who work with food need to:

- > keep fingernails short and clean
- > bathe/shower
- > keep hair clean
- > wear clean clothes and hair restraint
- > remove and store aprons before leaving area
- > remove jewelry from hands/arms
- > not eat, drink, smoke, or chew gum or tobacco


Staff and volunteers who work with food should also keep their fingernails short and clean, bathe or shower before working with food, and keep their hair clean. They should wear clean clothes and a clean hair restraint when working with food. If food service workers wear aprons and leave a food preparation area, for example to go to the restroom, they should take off their aprons and store them properly. Food service workers should remove any jewelry from their hands and arms before working with food. They should not eat, drink, smoke, or chew gum or tobacco while handling food or while working in a food preparation area.

Trainer: Go to slide 25.

Monitoring and keeping records

Monitoring = observing, taking measurements

- > example: food temperatures



f. Programs need to monitor and keep records

Monitoring is observing and taking measurements to make sure that food safety procedures are being followed. For example, food temperatures should regularly be measured and written down throughout the flow of food, to make sure that food is kept at safe temperatures. Programs need to consistently monitor and enforce food safety procedures, to help keep food safe and lower the chance that clients

will get a foodborne illness.

Trainer note

- Explain that the key points in the course book list the main points of the lesson, and are for participants to read over when they have a chance.

Key points

- Foodborne illness, often called “food poisoning,” is any illness that is caused by eating food that is contaminated. Harmful bacteria and viruses are common causes.
- Older adults are more likely to be hospitalized and die of foodborne illness than the rest of the population.
- Symptoms of foodborne illness can include nausea, vomiting, and diarrhea, as well as more serious complications. These symptoms may not appear for days or weeks after a person eats a contaminated food.
- Bacteria and viruses that cause foodborne illness usually don’t change the way food looks, smells or tastes.
- A foodborne illness outbreak can cost a program much more than the cost of properly training staff and volunteers in food safety. An outbreak can lead to lawsuits, low morale, a damaged reputation, and it may even cause the program to close.
- Foodborne illness is preventable, and most foodborne illness can be avoided if food is handled properly.
- To keep food safe, it is necessary to buy food from approved, reputable suppliers; cook food to a safe temperature; keep foods at the correct temperatures; clean and sanitize equipment properly; avoid cross-contamination; and maintain good personal hygiene.
- For a program to deliver safe food, it is important to train staff and volunteers in food safety as soon as they start working or volunteering at the program, and at least once a year after that.
- Many bacteria that cause foodborne illness grow fastest at temperatures between 41 and 135 degrees Fahrenheit – this is known as the temperature “danger zone.” Potentially hazardous foods are foods that support the growth of harmful bacteria. These foods should be kept out of the temperature danger zone.
- Staff and volunteers need to be in good health and to maintain good personal hygiene so that they don’t transmit harmful viruses or bacteria through food to clients. Washing hands is one of the best ways to lower the risk of foodborne illness.

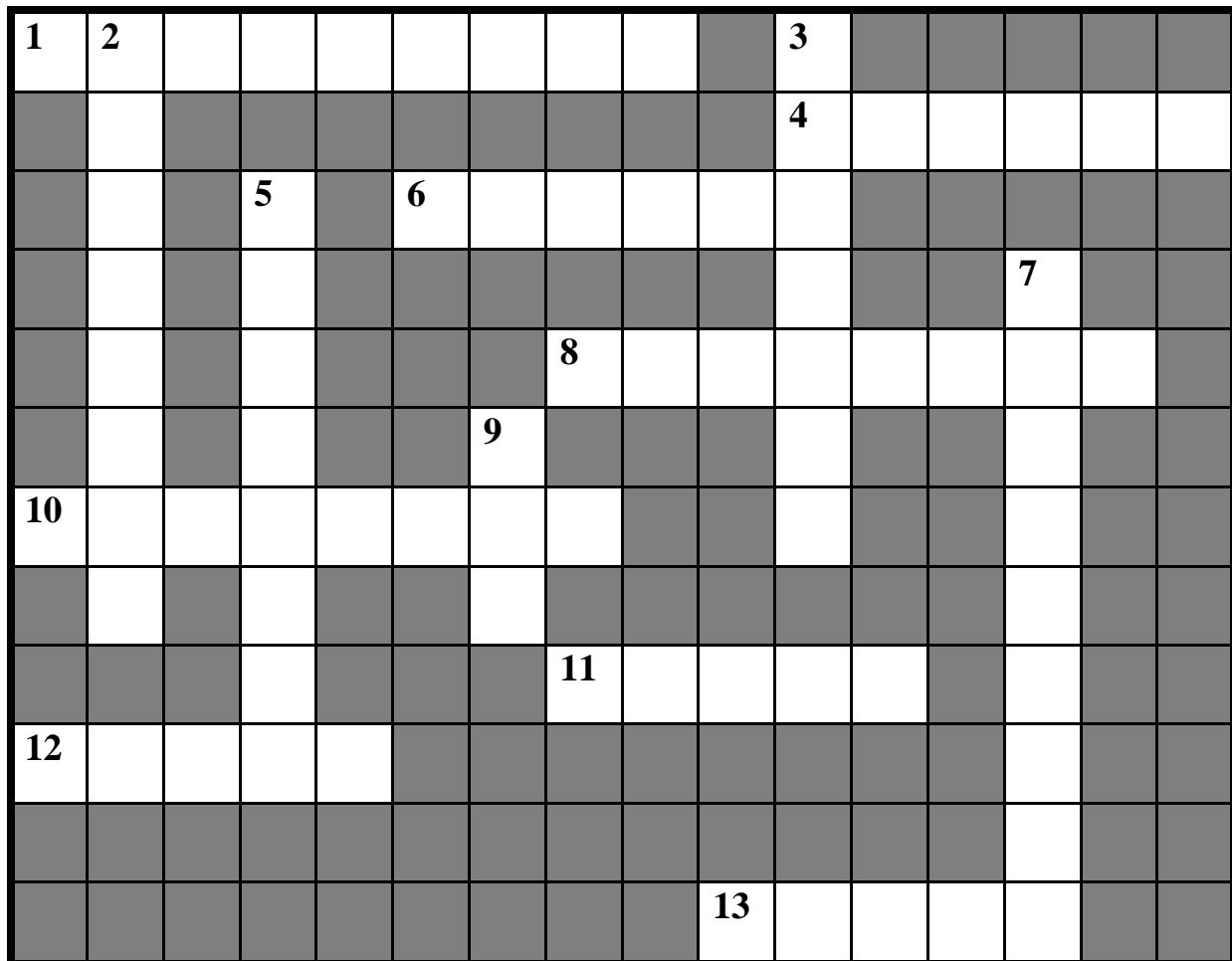
Activity: Crossword puzzle

Trainer: Go to slide 26.

Trainer note

- Give the participants about 5 minutes to work on the crossword puzzle.

Food safety crossword puzzle



ACROSS

1. _____ illness is any illness that is caused by eating food that is contaminated.
4. A person’s _____ system can become weaker with age.
6. The temperature range between 41 and 135 degrees Fahrenheit is called the temperature “_____ zone.”
8. It is important for staff and volunteers to maintain good _____ hygiene.

10. _____ and viruses are the most common causes of foodborne illness.
11. Most bacteria and viruses that cause foodborne illness don't change the way food _____, smells or tastes.
12. _____-contamination is the transfer of harmful bacteria or viruses from one food or surface to another.
13. Washing your _____ is one of the best ways to reduce the risk of foodborne illness.

DOWN

2. When two or more people get the same illness after eating the same food, it is called an _____.
3. _____ that cause foodborne illness mainly come from humans.
5. _____ of foodborne illness may not appear for days or even weeks after a person eats a contaminated food.
7. Potentially _____ foods are foods that support the growth of harmful bacteria.
9. Every year, about one in _____ Americans gets a foodborne illness.

Trainer note

- Go over the answers by asking participants to raise their hands and give the answer for each word.

Trainer: Go to slide 27 to show the answers.

Crossword puzzle

¹ F	² O	O	D	B	O	R	N	E		⁵ V					
	U									I	M	M	U	N	E
	T		⁵ S		⁶ D	A	N	G	E	R					
	B	Y								U			⁷ H		
	R	M					⁸ P	E	R	S	O	N	A	L	
	E	P				⁹ S				E			Z		
¹⁰ B	A	C	T	E	R	I	A			S			A		
	K		O			X								R	
			M			¹¹ L	O	O	K	S			D		
¹² C	R	O	S	S										O	
														U	
									¹⁵ H	A	N	D	S		

ACROSS

1. _____ illness is any illness that is caused by eating food that is contaminated.
 4. A person's _____ system can become weaker with age.
 6. The temperature range between 41 and 135 degrees Fahrenheit is called the temperature "_____ zone."
 8. It is important for staff and volunteers to maintain good _____ hygiene.
 10. _____ and viruses are the most common causes of foodborne illness.
 11. Most bacteria and viruses that cause foodborne illness don't change the way food _____, smells or tastes.
 12. _____ contamination is the transfer of harmful bacteria or viruses from one food or surface to another.
 13. Washing your _____ is one of the best ways to reduce the risk of foodborne illness.

DOWN

2. When two or more people get the same illness after eating the same food, it is called an _____.
 3. _____ that cause foodborne illness mainly come from humans.
 6. _____ of foodborne illness may not appear for days or even weeks after a person eats a contaminated food.
 7. Potentially _____ foods are foods that support the growth of harmful bacteria.
 8. Every year, about one in _____ Americans gets a foodborne illness.

Trainer: Go to slide 28.



- Trainer note**
- Explain that you will again give participants a page with a few questions (post-test) to try to answer as best they can. Let them know again that this is to see how useful the course is, they will not be graded, and it will take about 5 minutes.
 - Hand out the post-test, and pens or pencils if needed. Give the participants 5 minutes to answer the questions, and collect the post-tests.

NAME

MODULE 1: FOOD SAFETY BASICS

POST-TEST

Please check “true” or “false” for each sentence.

	TRUE	FALSE
1. Home-delivered meal clients are at higher risk of foodborne illness than the general population.		
2. Foodborne illness can always be traced to the last food a person ate.		
3. You can tell if a food is contaminated by harmful bacteria or viruses by how it looks, smells or tastes.		
4. Two of the main causes of foodborne illness outbreaks are not cooking food properly and holding food at unsafe temperatures.		
5. Most bacteria that cause foodborne illness grow fastest at temperatures below 41 degrees Fahrenheit.		
6. A foodborne illness outbreak can cause a home-delivered meal program to close.		
7. Most foodborne illness cases are part of a large outbreak.		
8. Adults age 50 and over are more likely to be hospitalized and die of foodborne illness than the rest of the population.		
9. Cooking food gets rid of any bacterial spores or toxins that are in the food.		
10. Viruses that cause foodborne illness mainly come from the soil.		



Glossary

Bacterium: A single-celled organism.

Calibrate a thermometer: Ensure that a thermometer gives accurate readings by adjusting it to a known standard, such as the freezing point or the boiling point of water.

Campylobacter: A group of bacteria, some of which can cause foodborne illness.

Clean: Remove visible soil.

Contamination: The unintended presence of harmful substances or microorganisms.

Cross-contamination: The transfer of harmful bacteria or viruses from one food or surface to another.

E. Coli: A group of bacteria, some of which can cause foodborne illness.

Flow of food: The path food takes through a foodservice operation; it can include purchasing, receiving, storage, preparation, cooking, holding, cooling, reheating, plating and delivery.

Food Code (FDA): A model for state and local regulators to use to develop or update their food safety rules. It is issued by the Food and Drug Administration (FDA), a federal government agency.

Food product recall: An action by a food manufacturer or distributor to remove products from commerce that may cause health problems or death.

Food safety: The conditions and practices that preserve the quality of food to prevent contamination and foodborne illness.

Foodborne illness (often called “food poisoning”): Any illness that is caused by eating food that is contaminated.

Foodborne illness outbreak: An incident in which two or more people get the same illness after eating the same food.

Hazard analysis and critical control point (HACCP) system: A food safety system that can be used to identify, evaluate and control food safety hazards throughout the flow of food.

Health inspector (may also be called sanitarian, health official or environmental health specialist): State, county or city employee who conducts foodservice inspections.

Hepatitis A virus: A virus that can cause foodborne illness.

Immune system: The body’s defense system against illness.

Infectious dose: The number of harmful bacteria or viruses that are needed to cause illness.

Jaundice: Yellowing of the skin and eyes; a symptom of various diseases including hepatitis A.

Norovirus: A group of viruses that can cause foodborne illness.

Personal hygiene: Maintaining cleanliness of one's body and clothing to preserve overall health and well-being.

Potentially hazardous food: Food that supports the growth of harmful bacteria.

Ready-to-eat food: Food that will be eaten without any more preparation, washing or cooking.

Salmonella: A group of bacteria, some of which can cause foodborne illness.

Sanitize: Reduce the number of microorganisms on a surface to safe levels.

Shigella: A group of bacteria, some of which can cause foodborne illness.

Spore: A form that some bacteria can take to protect themselves in unfavorable conditions.

Temperature danger zone: The temperature range between 41 and 135 degrees Fahrenheit; many bacteria that cause foodborne illness grow fastest within this temperature range.

Time-temperature abuse: Allowing food to remain too long at a temperature which supports the growth of harmful bacteria.

Toxin: A poison that is produced by living cells or organisms.

Virus: A very small infectious agent that can only multiply inside a living cell.

Food safety websites

- Food safety for older adults
<http://www.foodsafety.gov/keep/groupofpeople/olderadults/index.html>
http://www.fsis.usda.gov/PDF/Food_Safety_for_Older_Adults.pdf
- Federal food safety gateway
www.foodsafety.gov
- U.S. Department of Agriculture (USDA) Food Safety and Inspection Service
www.fsis.usda.gov
- U.S. Department of Agriculture (USDA) food safety spotlights
http://healthymeals.nal.usda.gov/nal_display/index.php?info_center=14&tax_level=1&tax_subject=231
- U.S. Food and Drug Administration (FDA) education resource library
<http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm239035.htm>
- Partnership for Food Safety Education
www.fightbac.org
- Iowa State University Extension food safety project
<http://www.extension.iastate.edu/foodsafety/educators/index.cfm?articleID=295&parent=2>
- UC Davis food safety music
<http://foodsafes.ucdavis.edu/index.html#>

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