



## To Learn More About Food Safety Try These Resources

### Module 1- Foodborne Illness

[www.fsis.usda.gov/factsheets/Be\\_Smart\\_Keep\\_Foods\\_Apart/index.asp](http://www.fsis.usda.gov/factsheets/Be_Smart_Keep_Foods_Apart/index.asp)

[http://www.pewtrusts.org/our\\_work\\_report\\_detail.aspx?id=58821](http://www.pewtrusts.org/our_work_report_detail.aspx?id=58821)

[http://www.fsis.usda.gov/factsheets/refrigeration\\_&\\_food\\_safety/index.asp](http://www.fsis.usda.gov/factsheets/refrigeration_&_food_safety/index.asp)

[http://www.foodsafety.gov/keep/charts/eggstorage\\_](http://www.foodsafety.gov/keep/charts/eggstorage_)

### Module 2- Personal Hygiene

[www.fsis.usda.gov/Factsheets/Be\\_Smart\\_Keep\\_Foods\\_Apart/index.asp](http://www.fsis.usda.gov/Factsheets/Be_Smart_Keep_Foods_Apart/index.asp)

<http://www.foodsafetysite.com/educators/competencies/foodservice/cleaning/cas1.html>

[http://origin-www.fsis.usda.gov/Fact\\_Sheets/Kitchen\\_Companion/index.asp](http://origin-www.fsis.usda.gov/Fact_Sheets/Kitchen_Companion/index.asp)

### Module 3- Cross-contamination

[www.fsis.usda.gov/Factsheets/Be\\_Smart\\_Keep\\_Foods\\_Apart/index.asp](http://www.fsis.usda.gov/Factsheets/Be_Smart_Keep_Foods_Apart/index.asp)

<http://www.foodsafetysite.com/educators/competencies/foodservice/cleaning/cas1.html>

[http://origin-www.fsis.usda.gov/Fact\\_Sheets/Kitchen\\_Companion/index.asp](http://origin-www.fsis.usda.gov/Fact_Sheets/Kitchen_Companion/index.asp)

### Module 4- Temperature Matters

[www.fsis.usda.gov/factsheets/Be\\_Smart\\_Keep\\_Foods\\_Apart/index.asp](http://www.fsis.usda.gov/factsheets/Be_Smart_Keep_Foods_Apart/index.asp)

[http://www.pewtrusts.org/our\\_work\\_report\\_detail.aspx?id=58821](http://www.pewtrusts.org/our_work_report_detail.aspx?id=58821)

[http://www.fsis.usda.gov/factsheets/refrigeration\\_&\\_food\\_safety/index.asp](http://www.fsis.usda.gov/factsheets/refrigeration_&_food_safety/index.asp)

<http://www.foodsafety.gov/keep/charts/eggstorage.htm>

- **United States Meat and Poultry Hotline:**

[1-888-MPHotline](tel:1-888-MPHotline) or [1-888-674-6854](tel:1-888-674-6854)

- **This is a great web site for “Food Safety Throughout the Food System” from Pennsylvania State University; General information—eggs, fruits and vegetables, game meats , petting zoos and on-farm precautions, home food preservation, etc.**

[http://foodsafety.psu.edu/tools\\_fact.htm](http://foodsafety.psu.edu/tools_fact.htm)

- **Protecting the Nation’s Food Supply: Congressional testimony regarding schools, hospitals, nursing homes and day care.**

[www.fda.gov/NewsEvents/Testimony/ucm115043.htm](http://www.fda.gov/NewsEvents/Testimony/ucm115043.htm) - 81k - 2009-10-03

- **For Federal food safety information**

<http://www.foodsafety.gov/>

- **National Center for Home Food Preservation. This site addresses food safety concerns for those who practice home food preservation.**

[www.uga.edu/nchfp](http://www.uga.edu/nchfp)

- **So Easy to Preserve. 5<sup>th</sup> edition. University of Georgia Cooperative Extension**

[www.uga.edu/nchfp](http://www.uga.edu/nchfp)

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