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# Resources

## **National Food Service Management Institute (NFSMI) Resources**

<http://www.nfsmi.org>

NFSMI provides many food safety resources for both school foodservice and child care. A few key food safety resources are:

*Food Safety Mini Posters*, a set of 14 laminated posters in English and Spanish with key food safety messages designed for use in school kitchens

<http://www.nfsmi.org/Information/sisindex.html>

*Serving It Safe*, 2nd edition, a basic food safety training curriculum for employees

<http://www.nfsmi.org/Information/sisindex.html>

## **United States Government Resources**

### **Department of Agriculture**

#### **Food Safety and Inspection Service (FSIS)**

<http://www.fsis.usda.gov>

[http://www.fsis.usda.gov/Food\\_Safety\\_Education/thermy/index.asp](http://www.fsis.usda.gov/Food_Safety_Education/thermy/index.asp)

#### **Healthy School Meals Resource System (HSMRS)**

<http://schoolmeals.nal.usda.gov/Safety/index.html>

#### **National Agricultural Library (NAL)**

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

### **Department of Health and Human Services**

#### **Centers for Disease Control and Prevention (CDC)**

<http://www.cdc.gov>

#### **FDA's Center for Food Safety and Applied Nutrition**

<http://www.foodsafety.gov>

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## **Other Resources**

### **Food Safety Training and Education Alliance (FSTEa)**

<http://www.fstea.org>

The Food Safety Training and Education Alliance's mission is to improve food safety training and education at the retail level, (retail, food service, vending, institutions, and regulators).

### **International Association of Food Protection**

[www.foodprotection.org](http://www.foodprotection.org)

This association provides food safety professionals worldwide with a forum to exchange information on protecting the food supply. The international food safety icons are posted on this Web site along with other resources such as *The Journal of Food Protection* and *Food Protection Trends*.

### **National Coalition for Food Safe Schools**

[www.foodsafeschools.org](http://www.foodsafeschools.org)

The National Coalition for Food Safe Schools represents a collaborative effort between public and private organizations. The organization's Web site serves as a gateway to Internet-based school food safety information and resources.

### **NSF International (formerly National Sanitation Foundation)**

<http://www.NSF.com>

NSF International helps protect public health and safety by certifying products and by providing written standards for food, water, air, and consumer goods. It is recommended that equipment used in the foodservice industry follow design standards of NSF International. NSF International and The Partnership for Food Safety Education have partnered to develop The Scrub Club™ ([www.scrubclub.org](http://www.scrubclub.org)) to promote proper handwashing by children to protect them from foodborne illness and infectious diseases.

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