

# NUTRITION RESOURCES

## Food Safety

This list contains online resources for food safety. Resources are listed by main category. Handouts and guides are in *italics*): Many websites contain information on multiple content areas. **Note:** The inclusion of commercial websites or products is for informational purposes only and does not constitute approval or endorsement by the Connecticut State Department of Education (CSDE).

For additional content areas related to food and nutrition, see the CSDE’s other resource lists on the [Resources for Child Nutrition Programs](#) webpage.

**Quick Search Tips:** Click on the blue titles below to go directly to each section. Use the blue highlighted “Return to Contents” at the end of each section to get back to Contents: Search for key words using the “Find” option in the PDF toolbar or go to “Edit” then “Find.”

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For more information, visit the CSDE’s [Nutrition Education](#) webpage or contact Susan S): Fiore, M.S., R.D., Nutrition Education Coordinator, Connecticut State Department of Education, Bureau of Health/Nutrition, Family Services and Adult Education, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103, 860-807-2075, [susan.fiore@ct.gov](mailto:susan.fiore@ct.gov).

*This document is available at*  
[www.sde.ct.gov/sde/lib/sde/pdf/deps/student/nutritioned/resourcesfdsafe.pdf](http://www.sde.ct.gov/sde/lib/sde/pdf/deps/student/nutritioned/resourcesfdsafe.pdf).

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### Food Recalls and Alerts

Food Recalls: [www.recalls.gov/](http://www.recalls.gov/)

Food Recalls and Alerts (U.S. Department of Health and Human Services):  
[www.foodsafety.gov/recalls/index.html](http://www.foodsafety.gov/recalls/index.html)

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## Food Safety Education

### Food Safety Education

10 Tips: Be Food Safe (USDA): <https://www.choosemyplate.gov/ten-tips-be-food-safe>

Fight BAC™ Campaign (The Partnership for Food Safety Education): [www.fightbac.org/](http://www.fightbac.org/)

Food Safety (USDA):

<http://healthymeals.nal.usda.gov/resource-library/food-safety>

Food Safety Education (Iowa State University): [www.extension.iastate.edu/foodsafety/](http://www.extension.iastate.edu/foodsafety/)

Food Safety Education (USDA Food Safety and Inspection Service):

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

Food Safety Education in Spanish (USDA Food Safety and Inspection Service):

[www.fsis.usda.gov/En\\_Espanol/index.asp](http://www.fsis.usda.gov/En_Espanol/index.asp)

Food Safety Education Images (USDA Food Safety and Inspection Service):

[www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/download-materials/image-libraries/fsis-images/ct\\_index](http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/download-materials/image-libraries/fsis-images/ct_index)

Food Safety Fact Sheets (USDA Food Safety and Inspection Service):

[www.fsis.usda.gov/fact\\_sheets/index.asp?src\\_location=content&src\\_page=FSEd](http://www.fsis.usda.gov/fact_sheets/index.asp?src_location=content&src_page=FSEd)

Food Safety Information Research Office (USDA): <https://www.nal.usda.gov/fsrio>

Food Safety: What You Don't Know CAN Hurt You! PowerPoint Presentation (University of Nebraska Lincoln Extension, 2007): <http://food.unl.edu/web/safety/whatyoudontknow>

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## Food Safety Education for Children

### Food Safety Education for Children

*Food Safety Coloring Book* (USDA Food Safety and Inspection Service):

[www.fsis.usda.gov/PDF/Mobile\\_Coloring\\_Book.pdf](http://www.fsis.usda.gov/PDF/Mobile_Coloring_Book.pdf)

Food Safety & Nutrition Information for Kids and Teens (USDA Food Safety and Inspection Service):

[www.fda.gov/Food/ResourcesForYou/Consumers/ucm2006971.htm](http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm2006971.htm)

Food Safety Music (University of California, Davis): <http://foodsafety.ucdavis.edu/html/home.html>

For Kids and Teens (USDA Food Safety and Inspection Service):

[www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/download-materials/for-kids-and-teens](http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/download-materials/for-kids-and-teens)

For Kids (FDA): [www.fda.gov/oc/opacom/kids/default.htm](http://www.fda.gov/oc/opacom/kids/default.htm)

Hand Washing Lesson Plans for Kindergarten through 6<sup>th</sup> Grade (Glo Germ):

[www.glogerm.com/worksheets.html](http://www.glogerm.com/worksheets.html)

Kids Games and Activities (Fight Bac! Partnership for Food Safety Education):

[www.fightbac.org/kidsfoodsafety/kids-games-and-activities/](http://www.fightbac.org/kidsfoodsafety/kids-games-and-activities/)

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## Food Safety Resources for Child Care

### Food Safety Resources for Child Care

Child Care Mini Posters (USDA, 2004): [www.nfsmi.org/ResourceOverview.aspx?ID=45](http://www.nfsmi.org/ResourceOverview.aspx?ID=45)

Fight Bac! Goes to Child Care (Partnership for Food Safety Education):  
[www.fightbac.org/kidsfoodsafety/young-children-child-care-training/](http://www.fightbac.org/kidsfoodsafety/young-children-child-care-training/)

*Food Safety in Child Care Training* (Institute of Child Nutrition, Revised 2017):  
[www.nfsmi.org/ResourceOverview.aspx?ID=348](http://www.nfsmi.org/ResourceOverview.aspx?ID=348)

Food Safety Mini Posters (USDA): <http://nfsmi-web01.nfsmi.olemiss.edu/ResourceOverview.aspx?ID=74>

*Food Safety Self-Inspection for Child-Care Facilities* (University of Nebraska Cooperative Extension, Revised 2007):  
<http://extensionpublications.unl.edu/assets/pdf/g1232.pdf>

Food Safety Resources (USDA Healthy Meals Resource System):  
<http://healthymeals.nal.usda.gov/resource-library/food-safety>

*Leafy Greens Safe Handling Posters* (Iowa State University, 2014): <http://store.extension.iastate.edu/product/hs7>  
*Proper care and handling of fresh leafy greens in foodservice. Available in English, Spanish and Mandarin Chinese.*

*Practice the Basics of Food Safety to Prevent Foodborne Illness* (USDA, June 2013):  
[www.fns.usda.gov/sites/default/files/foodsafety\\_0.pdf](http://www.fns.usda.gov/sites/default/files/foodsafety_0.pdf)

Standard Operating Procedures for Child Care (Iowa State University):  
[www.extension.iastate.edu/foodsafety/SOP-child-care](http://www.extension.iastate.edu/foodsafety/SOP-child-care)

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## Food Safety Resources for Schools

### Food Safety Resources for Schools

*A Biosecurity Checklist for School Foodservice Programs: Developing A Biosecurity Management Plan* (USDA, Revised 2014):  
[www.nfsmi.org/ResourceOverview.aspx?ID=332](http://www.nfsmi.org/ResourceOverview.aspx?ID=332)

*Eating Safely at School: What Education Policymakers Need to Know and Do to Prevent and Respond to Food-Related Illness in School* (National School Boards Association, 2008):  
[www.ped.state.nm.us/nutrition/dl08/foodSafety/Eating%20safely%20at%20School.pdf](http://www.ped.state.nm.us/nutrition/dl08/foodSafety/Eating%20safely%20at%20School.pdf)

Food Safety Flash Videos (USDA): [www.fns.usda.gov/ofs/food-safety-flashes](http://www.fns.usda.gov/ofs/food-safety-flashes)

*Food-Safe Schools Action Guide: Creating a Culture of Food Safety* (USDA, 2014):  
[www.fns.usda.gov/sites/default/files/Food-Safe-Schools-Action-Guide.pdf](http://www.fns.usda.gov/sites/default/files/Food-Safe-Schools-Action-Guide.pdf)

*Food Safety in Schools Infographic* (USDA): [www.fns.usda.gov/sites/default/files/foodsafetyschools\\_infographic.pdf](http://www.fns.usda.gov/sites/default/files/foodsafetyschools_infographic.pdf)

Food Safety in Schools Training (Institute of Child Nutrition, 2015):  
[www.nfsmi.org/ResourceOverview.aspx?ID=327](http://www.nfsmi.org/ResourceOverview.aspx?ID=327)

Food Safety Mini Posters (USDA): <http://nfsmi-web01.nfsmi.olemiss.edu/ResourceOverview.aspx?ID=74>

*Leafy Greens Safe Handling Posters* (Iowa State University, 2014): <http://store.extension.iastate.edu/product/hs7>  
*Proper care and handling of fresh leafy greens in foodservice. Available in English, Spanish and Mandarin Chinese.*

*Responding to a Food Recall: Procedures for Recalls of USDA Foods* (Institute of Child Nutrition, 2002):  
[www.nfsmi.org/DocumentDownload.aspx?id=3683](http://www.nfsmi.org/DocumentDownload.aspx?id=3683)

HACCP for School Food Service (Iowa State University):  
[www.extension.iastate.edu/foodsafety/content/haccp-school-foodservice](http://www.extension.iastate.edu/foodsafety/content/haccp-school-foodservice)

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## Food Thermometers

### Food Thermometers

*How to Use a Metal-Stem Thermometer* (from *Care Connection Food Safety Grab and Go Lesson*)

(Institute of Child Nutrition, 2005): [www.nfsmi.org/DocumentDownload.aspx?id=2992](http://www.nfsmi.org/DocumentDownload.aspx?id=2992)

*Kitchen Thermometers* (USDA Food Safety and Inspection Service, Revised June 2011):

[www.fsis.usda.gov/PDF/Kitchen\\_Thermometers.pdf](http://www.fsis.usda.gov/PDF/Kitchen_Thermometers.pdf)

*Pass the Taste Test...Use a Thermometer!* (University of Nebraska, Revised 2010):

<http://food.unl.edu/documents/PassThermometerTest.pdf>

*Thermometer Calibration Guide* (Kansas State University, 2000):

[www.ncagr.gov/MeatPoultry/pdf/Thermometer%20Calibration.pdf](http://www.ncagr.gov/MeatPoultry/pdf/Thermometer%20Calibration.pdf)

Thermometer Information Resource (Institute of Child Nutrition, 2005):

<http://nfsmi.org/ResourceOverview.aspx?ID=113>

*Lessons and resources that focus on the importance of consistently using thermometers in Child Nutrition Programs.*

Thermy Image Library (USDA): [www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-](http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/download-materials/image-libraries/thermy-image-library/ct_index)

[others/download-materials/image-libraries/thermy-image-library/ct\\_index](http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/download-materials/image-libraries/thermy-image-library/ct_index)

*Use That Thermometer Mini Poster (English)* (USDA and Institute of Child Nutrition, 2000):

<http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080212102659.pdf>

*Use That Thermometer Mini Poster (Spanish)* (USDA and Institute of Child Nutrition, 2000):

<http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080212102827.pdf>

Video Clip: Calibrating Thermometers (from *Food Safety in Schools*) (USDA):

[www.nfsmi.org/ResourceOverview.aspx?ID=327](http://www.nfsmi.org/ResourceOverview.aspx?ID=327)

Video Clip: Using Thermometers (from *Food Safety in Schools*) (USDA):

[www.nfsmi.org/ResourceOverview.aspx?ID=327](http://www.nfsmi.org/ResourceOverview.aspx?ID=327)

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## Foodborne Diseases

### Foodborne Diseases

A-Z Index for Foodborne Illness (Centers for Disease Control and Prevention):

[www.cdc.gov/foodsafety/diseases/](http://www.cdc.gov/foodsafety/diseases/)

Basic Facts About Microorganisms (Chapter 3 of *Safe Food for Schools*) (Institute of Child Nutrition):

[www.nfsmi.org/documentlibraryfiles/PDF/20150825030707.pdf](http://www.nfsmi.org/documentlibraryfiles/PDF/20150825030707.pdf)

Foodborne Germs and Illness (Centers for Disease Control and Prevention):

[www.cdc.gov/foodsafety/foodborne-germs.html](http://www.cdc.gov/foodsafety/foodborne-germs.html)

Foodborne Illness and Disease Fact Sheets (USDA Food Safety and Inspection Service):

[www.fsis.usda.gov/fact\\_sheets/Foodborne\\_Illness\\_&\\_Disease\\_Fact\\_Sheets/index.asp](http://www.fsis.usda.gov/fact_sheets/Foodborne_Illness_&_Disease_Fact_Sheets/index.asp)

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## General Food Safety Resources

### General Food Safety Resources

Basics for Handling Food Safety (USDA Food Safety and Inspection Service):

[www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/basics-for-handling-food-safely/ct\\_index](http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/basics-for-handling-food-safely/ct_index)

Consumer Health Information (FDA): [www.fda.gov/consumer/default.htm](http://www.fda.gov/consumer/default.htm)

Extension Food Safety (Kansas State University): [www.ksre.ksu.edu/FoodSafety/p.aspx?tabid=1](http://www.ksre.ksu.edu/FoodSafety/p.aspx?tabid=1)

Fight Bac Safe Food Handling: The Core Four Practices (Partnership for Food Safety Education):

[www.fightbac.org/safe-food-handling](http://www.fightbac.org/safe-food-handling)

Food Code (FDA): [www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/default.htm](http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/default.htm)

Food Preparation and Handling (USDA Food Safety Information Research Office):

[www.nal.usda.gov/fsrio/food-preparation-and-handling](http://www.nal.usda.gov/fsrio/food-preparation-and-handling)

Food Safety (Centers for Disease Control and Prevention): [www.cdc.gov/foodsafety/](http://www.cdc.gov/foodsafety/)

Food Safety (USDA Healthy Meals Resource System):

<http://healthymeals.nal.usda.gov/resource-library/food-safety>

Food Safety (Medline Plus): [www.nlm.nih.gov/medlineplus/foodsafety.html](http://www.nlm.nih.gov/medlineplus/foodsafety.html)

Food Safety (Penn State Extension): <http://extension.psu.edu/food-safety>

Food Safety Fact Sheets (USDA Food Safety and Inspection Service):

[www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/](http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/)

Food Safety in Connecticut (University of Connecticut): <http://foodsafety.uconn.edu/>

Food Safety Mini-Posters (Institute of Child Nutrition): [www.nfsmi.org/ResourceOverview.aspx?ID=74](http://www.nfsmi.org/ResourceOverview.aspx?ID=74)

Foodborne Illness & Contaminants (FDA): [www.fda.gov/Food/FoodborneIllnessContaminants/default.htm](http://www.fda.gov/Food/FoodborneIllnessContaminants/default.htm)

Freezing and Food Safety (USDA Food Safety and Inspection Service, October 2005):

[www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/freezing-and-food-safety/CT\\_Index](http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/freezing-and-food-safety/CT_Index)

Government Food Safety Resources: [www.foodsafety.gov/](http://www.foodsafety.gov/)

Keeping Bag Lunches Safe (USDA Food Safety and Inspection Service):

[www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/keeping-bag-lunches-safe/ct\\_index](http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/keeping-bag-lunches-safe/ct_index)

Meat & Poultry Hotline (USDA Food Safety and Inspection Service):

[www.fsis.usda.gov/wps/portal/fsis/programs-and-services/contact-centers/usda-meat-and-poultry-hotline/usda-meat-and-poultry-hotline](http://www.fsis.usda.gov/wps/portal/fsis/programs-and-services/contact-centers/usda-meat-and-poultry-hotline/usda-meat-and-poultry-hotline)

National Restaurant Association: [www.restaurant.org](http://www.restaurant.org)

Produce Safety Resources (USDA): [www.fns.usda.gov/food-safety/produce-safety-resources](http://www.fns.usda.gov/food-safety/produce-safety-resources)

Safe Food Handling Factsheets (USDA Food Safety and Inspection Service):

[www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling](http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling)

School Food and Produce Safety (USDA): [www.fns.usda.gov/school-meals/school-food-and-produce-safety](http://www.fns.usda.gov/school-meals/school-food-and-produce-safety)

Still Tasty Shelf Life Guide: [www.stilltasty.com/](http://www.stilltasty.com/)

USDA Food Safety and Inspection Service (FSIS): [www.fsis.usda.gov/wps/portal/fsis/home](http://www.fsis.usda.gov/wps/portal/fsis/home)

USDA Food Safety Research Information Office: <http://fsrio.nal.usda.gov/>

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# HACCP

## HACCP

*Developing a School Food Safety Program* (Institute of Child Nutrition, 2006):

<http://nfsmi-web01.nfsmi.olemiss.edu/ResourceOverview.aspx?ID=57>

*Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles* (USDA, 2005): [www.fns.usda.gov/sites/default/files/Food\\_Safety\\_HACCPGuidance.pdf](http://www.fns.usda.gov/sites/default/files/Food_Safety_HACCPGuidance.pdf)

HACCP (FDA): [www.fda.gov/Food/GuidanceRegulation/HACCP/](http://www.fda.gov/Food/GuidanceRegulation/HACCP/)

HACCP-Based Standard Operating Procedures (SOPs) (Institute of Child Nutrition, 2016):

[www.nfsmi.org/documentlibraryfiles/PDF/20161219010616.pdf](http://www.nfsmi.org/documentlibraryfiles/PDF/20161219010616.pdf)

*Managing Food Safety: A Manual for the Voluntary Use of HACCP Principles for Operators of Food Service and Retail Establishments* (FDA, April 2006):

[www.fda.gov/downloads/Food/FoodSafety/RetailFoodProtection/ManagingFoodSafetyHACCPPrinciples/Operators/UCM077957.pdf](http://www.fda.gov/downloads/Food/FoodSafety/RetailFoodProtection/ManagingFoodSafetyHACCPPrinciples/Operators/UCM077957.pdf)

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## Hand Washing

### Hand Washing

*Hand Washing Mini Poster* (USDA and Institute of Child Nutrition, 2004):

<http://nfsmi-web01.nfsmi.olemiss.edu/DocumentDownload.aspx?id=120>

Hand Washing (USDA Food Safety Information Research Office): [www.nal.usda.gov/fsrio/hand-washing](http://www.nal.usda.gov/fsrio/hand-washing)

Handwashing Posters, Activity Sheets and Other Materials (University of Nebraska-Lincoln):

<http://food.unl.edu/free-handwashing-posters-activity-sheets-other-material>

*English/Spanish hand washing poster for adults and youth and hand washing activity sheet for younger children:*

Handwashing Posters in Spanish (University of Nebraska-Lincoln):

<http://food.unl.edu/free-handwashing-materials-spanish>

Video Clip: Wash Your Hands (from *Food Safety in Schools*) (USDA):

[www.nfsmi.org/ResourceOverview.aspx?ID=327](http://www.nfsmi.org/ResourceOverview.aspx?ID=327)

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## Regulations and Guidelines

### Regulations and Guidelines

*Alternate Person in Charge Demonstrated Knowledge Statement for Connecticut Child Nutrition Programs* (Alternate QFO) (CSDE, Revised 2015): [www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/fs/altqfo.pdf](http://www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/fs/altqfo.pdf)

*Compliance Guide for Food Service Inspection Form* (State of Connecticut State Department of Public Health, 2001): [www.ct.gov/dph/lib/dph/environmental\\_health/food\\_protection/pdf/compliance.pdf](http://www.ct.gov/dph/lib/dph/environmental_health/food_protection/pdf/compliance.pdf)

Connecticut Department of Public Health Food Protection Program:  
[www.ct.gov/dph/cwp/view.asp?a=3140&q=387486](http://www.ct.gov/dph/cwp/view.asp?a=3140&q=387486)

Connecticut Food Regulations (Connecticut Department of Public Health):  
[www.ct.gov/dph/cwp/view.asp?a=4748&q=563622&dphNav=|](http://www.ct.gov/dph/cwp/view.asp?a=4748&q=563622&dphNav=|)

*Connecticut Inspection Report for Food Service Establishments* (Connecticut Department of Public Health):  
[www.ct.gov/dph/lib/dph/environmental\\_health/food\\_protection/pdf/inspection\\_form.pdf](http://www.ct.gov/dph/lib/dph/environmental_health/food_protection/pdf/inspection_form.pdf)

Food Code (FDA): [www.fda.gov/food/guidanceregulation/retailfoodprotection/foodcode/default.htm](http://www.fda.gov/food/guidanceregulation/retailfoodprotection/foodcode/default.htm)

Food Safety Policy (USDA): [www.fns.usda.gov/food-safety/food-safety-policy](http://www.fns.usda.gov/food-safety/food-safety-policy)

NSF International: [www.nsf.org/](http://www.nsf.org/)

Qualified Food Operator Approved Testing Organizations (Connecticut Department of Public Health):  
[www.ct.gov/dph/cwp/view.asp?a=3140&q=387482](http://www.ct.gov/dph/cwp/view.asp?a=3140&q=387482)

*Qualified Food Operator Responsibilities* (Connecticut Department of Public Health):  
[www.ct.gov/dph/lib/dph/environmental\\_health/food\\_protection/pdf/qfo\\_responsibilities.pdf](http://www.ct.gov/dph/lib/dph/environmental_health/food_protection/pdf/qfo_responsibilities.pdf)

*Qualified Food Operator (QFO) Responsibilities for Connecticut Child Nutrition Programs* (CSDE, Revised 2017):  
[www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/fs/qfo.pdf](http://www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/fs/qfo.pdf)

*Regulations of Connecticut State Agencies Section 19-13-B42, Sanitation of Places Dispensing Foods or Beverages*:  
[www.dir.ct.gov/dph/phc/docs/19\\_sanitation\\_of\\_food\\_fair.doc](http://www.dir.ct.gov/dph/phc/docs/19_sanitation_of_food_fair.doc)

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## Standard Operating Procedures

### Standard Operating Procedures (SOPs)

Food Safety Standard Operating Procedures (Institute of Child Nutrition):

[www.nfsmi.org/ResourceOverview.aspx?ID=75](http://www.nfsmi.org/ResourceOverview.aspx?ID=75)

*Preventing Food Allergen Contamination* (Wisconsin Department of Public Instruction):

[www.dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/sop\\_allg.doc](http://www.dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/sop_allg.doc)

HACCP School Food Service SOPs (Iowa State University):

[www.extension.iastate.edu/foodsafety/content/haccp-school-foodservice](http://www.extension.iastate.edu/foodsafety/content/haccp-school-foodservice)

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## Summer Meals

### Summer Meals

*Food Safety* (USDA): [www.fns.usda.gov/sites/default/files/cnd/SMT-FoodSafety.pdf](http://www.fns.usda.gov/sites/default/files/cnd/SMT-FoodSafety.pdf)

Food Safety for Summer Meals (Institute of Child Nutrition): [www.theicn.org/ResourceOverview.aspx?ID=73](http://www.theicn.org/ResourceOverview.aspx?ID=73)

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