

VIDEOS



AVAILABLE FOR LOAN FROM PUBLIC HEALTH – MADISON AND DANE COUNTY FOR
MADISON AND DANE COUNTY FOOD ESTABLISHMENTS

Module	Video Name	Description
Modules 1,3 and 5	<u>Handwashing for Life: The Why, The When & The How</u> . The Handwashing Leadership Forum, 2002.	This short, language-free video motivates line-level kitchen workers and servers on the why, when, and how to handwash (4:30 min).
Module 2	<u>Preventing Foodborne Illness</u> . Colorado Department of Public Health & Environment, 1999.	This video covers the basic food safety messages of proper food handling, and specifically emphasizes issues of time and temperature, importance of good handwashing, cross contamination, and ill food handlers (9:46 min).
Modules 9 and 10	<u>The Food Protection Video Series: Your Safe Food Training Guide - Vol. 3: Thawing, Cooking, Cooling and Holding Food</u> . University of Florida/Florida Restaurant Association, 1997.	The University of Florida Food Protection Video Series is ideal for training your food service personnel about the most important aspects of food safety. This volume covers the importance of safe thawing, cooking, cooling, and hot and cold holding of food (9:00 min).
Module 11	<u>Control of Listeria Monocytogenes</u> . Penn State College of Agriculture Sciences, 2003.	This video covers positive approaches to controlling Listeria monocytogenes in a food processing facility. It includes coverage of employee hygiene and sanitation practices, harborage sites, biofilms, equipment and facilities, and product separation (26:00 min).
Module 12	<u>The Danger Zone (Deli Food Safety and Sanitation)</u> . International Dairy-Deli Association, 1989.	This is a deli food safety and sanitation program to be used by retail employees who prepare and sell food in the deli department (30:00 min).
Module 13	<u>The Food Protection Video Series: Your Safe Food Training Guide - Vol. 2: Receiving, Storage, and Record Keeping</u> . University of Florida/Florida Restaurant Association, 1997.	The University of Florida Food Protection Video Series is ideal for training your food service personnel about the most important aspects of food safety. This volume covers proper receiving, storage, and record keeping of food (9:00 min).
Module 14	<u>The Food Protection Video Series: Your Safe Food Training Guide - Vol. 5: Cleaning And Sanitizing</u> . University of Florida/Florida Restaurant Association, 1997.	The University of Florida Food Protection Video Series is ideal for training your food service personnel about the most important aspects of food safety. This volume covers proper cleaning and sanitizing of food equipment and utensils (9:00 min).