

Suggested Food Safety Resources

General Food Safety Resources – Everyone is encouraged to have these resources readily available for teaching and answering questions.

General textbook. **Academy of Nutrition and Dietetics Complete Food and Nutrition Guide** by Roberta Duyff. 4th edition preferred. While this text is focused primarily on nutrition, it contains useful consumer-friendly food safety information.

Web sites which support our teaching. Our food safety messages revolve around 5 themes:

1. Cooking foods to **proper temperatures**
2. Keeping **cold foods cold** and refrigerating leftovers promptly (in shallow containers) [AND keeping hot foods hot]
3. **Separating** raw meats from ready-to-eat foods and fresh produce to prevent cross-contamination
4. **Cleaning** hands and surfaces often
5. **Storing** foods in the correct location and for the appropriate time

There are web-based materials which support these messages:

- **Fight BAC!** Partnership for Food Safety Education <https://www.fightbac.org/>
- **Food Safety.gov** A searchable database of information; gateway to government food safety information <https://www.foodsafety.gov/>
- **Is it Done Yet?** You can't tell by looking. Use a food thermometer to be sure. <https://www.isitdoneyet.gov/>
- **USDA Food Safety information** <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation>
- **Safe & Healthy: Preparing and Preserving Food at Home** (UW) <https://fyi.extension.wisc.edu/safefood>
- **Safe & Healthy Food Pantries project** <https://fyi.extension.wisc.edu/safehealthypantries/>
- **Safe Produce for Food Pantries project** <https://safeproduce4foodpantries.org>

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