TO: Child and Adult Care Food Program Sponsors

FROM: Julie Stark, Interim Director
       Office of School Support Services

DATE: July 3, 2003

SUBJECT: Serving It Safe, 2nd Edition

Soon you will be receiving Serving It Safe, 2nd Edition. This includes an instructor guide as well as a Serving It Safe poster. The National Food Service Management Institute (NFSMI), through a cooperative agreement with the United States Department of Agriculture (USDA)/Food and Nutrition Service (FNS), developed these materials to provide foodservice personnel with an up-to-date resource for ensuring a safe foodservice operation.

Serving It Safe, 2nd Edition, based on the 2001 Food Code, describes why food safety is important and gives general guidance on how foodservice personnel can ensure that foods are prepared and served in a safe manner.

The instructor guide provides an outline for conducting ten hours of group training sessions using Serving It Safe, 2nd Edition. Portions of the activities from the instructor guide may be taught separately as appropriate for the audience and time available.

The Serving It Safe poster is printed in English on one side and Spanish on the other. The poster reinforces the importance of safe food practices and precautions at each phase of food production. The poster can be displayed in the food preparation area or another convenient location.

We are pleased to make these resources available and hope you find them educational.

If you have any questions regarding this memo you may contact our office at (517) 373-7391.

Please keep this memo on file or in a notebook for quick and easy reference.

JS/MM(glm)