



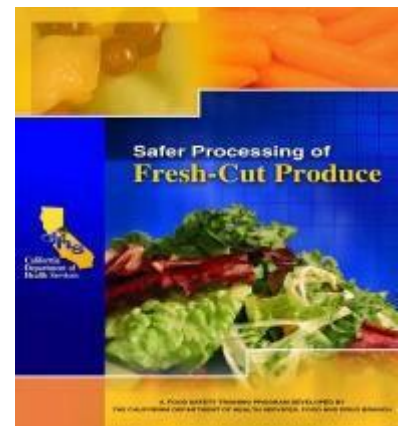
Safer Processing of Fresh-Cut Produce

A Food Safety Training Program Developed by the California Department of Public Health

Many consumers enjoy fresh-cut produce for its taste, convenience and nutritional value. However, as evidenced by recent outbreaks, fresh-cut produce can also serve as a vehicle for foodborne illness. The California Department of Public Health, Food and Drug Branch developed this food safety training DVD in cooperation with the U.S. Food and Drug Administration, Centers for Disease Control & Prevention, university researchers, and industry representatives to assist the industry in producing a safer product. The food safety training DVD may also be useful for retailers, regulators, and anyone working with the industry who wants to better understand the product and current recommendations.

Topics covered in the video:

- Introduction to food safety, fresh-cut produce as a special case
- Existing Regulations/Legal Requirements/Prerequisite Programs
- Employee Hygiene and Health
- Facility Design and Product Flow
- Receiving/Storage/Sorting/Grading/Cooling/Transport
- Processing/Packaging
- Sanitation



*To order please complete this form and send with your payment to:
California Department of Public Health, Food and Drug Branch P.O.
Box 997435, MS 7602, Sacramento, CA 95899-7435
For questions call (916) 650-6500

PRODUCT	PRICE	QTY.	TOTAL	SHIP TO:
Safer Processing of Fresh-Cut Produce DVD (Includes Domestic Shipping & Handling)	\$20.00			Name* :
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