



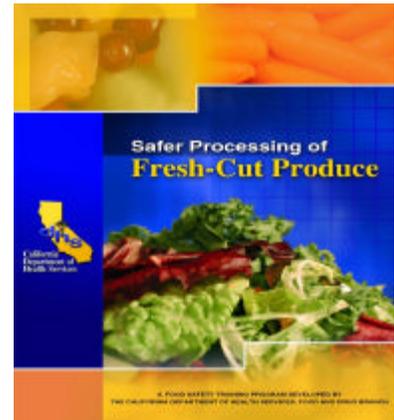
Safer Processing of Fresh-Cut Produce

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 developed this video 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 video may also be useful for retailers, regulators, and anyone working with the industry who wants to better understand the product and current recommendations for best production practices.

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 just complete this form and send with your payment to:
**CA Dept of Public Health, Food and Drug Branch, P.O. Box 997435, MS 7602 Sacramento,
 CA 95899-7435**
 or call (916) 650-6500

PRODUCT	PRICE	QTY.	TOTAL	SHIP TO:
Safer Processing of Fresh-Cut Produce video, Domestic Shipping & Handling (NTSC Format)	\$25.00			Name*:
Safer Processing of Fresh-Cut Produce video, International Shipping & Handling (NTSC Format)	\$50.00			Company*:
				Address*
				Phone #

* Required information

06/08