



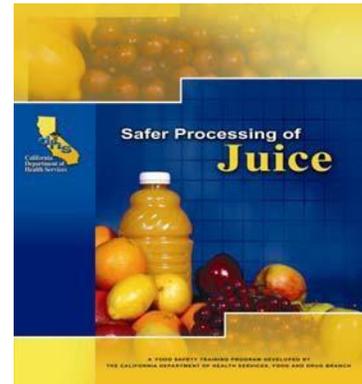
Safer Processing of Juice

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

Many consumers enjoy juice products for the taste and nutritional value. However, as evidenced by recent outbreaks, unpasteurized juice 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. This 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, juice products as a special case
- ☞ Regulations, Requirements, and Guidance
- ☞ Personnel Practices
- ☞ Cleaning and Sanitizing
- ☞ Agricultural Practices and Raw Materials
- ☞ Processing, Design and Packaging
- ☞ Performance Standards and Intervention



*To order please complete this form and send with your payment to:
California Department of Public Health, Food and Drug Branch
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Safer Processing of Juice DVD (Includes Domestic Shipping & Handling)	\$20.00			Name*:
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