SNP Memo  # 04-05-08

TO: Directors, Supervisors and Contact Persons

FROM: Lynne Fellin, Acting Director
School Nutrition Programs

DATE: March 22, 2005

SUBJECT: Resources and Training Materials from NFSMI

USDA and the National Food Service Management Institute (NFSMI) will be providing four new resources to school divisions this spring. Three of the resources are directly related to food safety. The thermometer resource and the *Serving It Safe 2nd Edition* training materials should be helpful in providing training to school nutrition employees in support of the division HACCP plan and its implementation. One copy of each of the resources will be shipped directly to school divisions; RCCIs will receive the resources from DOE. Details about the resources and their contents are provided below.

**The Thermometer Information Resource** - Distribution mid-spring 2005

Training materials are designed to teach food service personnel how to: select, purchase, and calibrate thermometers; use thermometers to monitor temperatures; document temperatures; and, develop corrective action as needed to meet temperature standards.

**Serving It Safe 2nd Edition Training Materials** - Distribution early spring 2005

**A Food Biosecurity Management Plan for School Foodservice** - Distribution early spring 2005

**Food Buying Guide for Child Nutrition Programs Training Materials** – Distribution spring 2005
Includes: Instructor manual with PowerPoint slides and participant workbook on CD-ROM.