

EDITOR'S MESSAGE:

NEHA Announces New Food Safety Training Materials

The National Environmental Health Association is proud to present our new line of food safety training materials - created by top food safety experts and approved as the only NEHA copy written materials on the market. Our instructor led training materials include *NEHA Certified Food Safety Manager*, *NEHA Certified Food Safety Handler*, new customizable Power Point presentations for your training classes, activities handouts and a pamphlet titled *Basic Business Planning*, to get you started in your own food safety training business! Since NEHA is in the business of helping the environmental health professional and ensuring safe food practices are followed throughout the industry, the new texts are priced well below others on the market. And with access to regulatory agencies as our partners and members, you can be assured that our materials are always the most up-to-date and recognized in every state.

In addition, NEHA has partnered with MindLeaders, a leader in e-Learning programs, to provide an electronic training program for both food safety managers and handlers. Using the same essentials found in our new instructor led products, this interactive and highly informative training can be taken with or without an internet connection, using MindLeaders innovative touch screen eL-Box. Please visit MindLeaders.com/foodsafety for more information.

The *NEHA Certified Food Safety Manager* text will be available to ship in mid-August, but you can place your order today and get more information on all of our new products by visiting the NEHA Food Safety Training web site at www.nehatraining.org.

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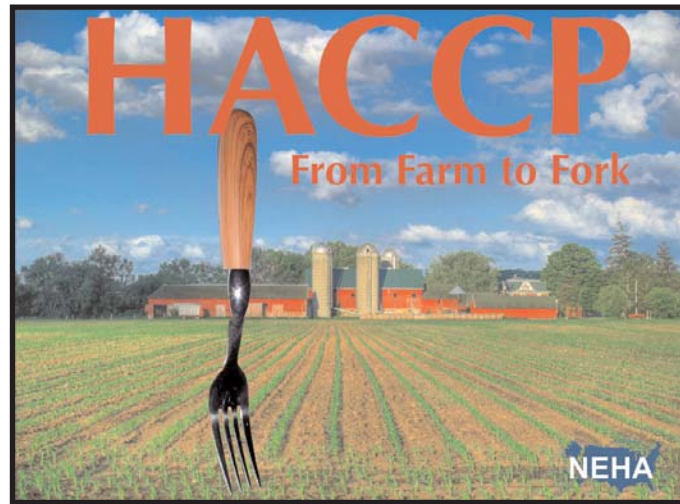
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Hear from You!

THE NEHA ADVANTAGE: AN ALL-INCLUSIVE FOOD SAFETY TRAINING BUSINESS



PURCHASE THE NEW TRAINER PACKAGE FOR ONLY \$69.95!

Package includes *NEHA Certified Professional Food Manager*, Power Point presentation, Reference Documents, Trainer Guide, Activities Manual, training techniques and a business start-up overview!



More and more regulatory agencies are requiring HACCP plans and manager training. In fact, The Institute of Medicine of the National Academies of Sciences recently released a publication based on a study requested by the Food and Drug Administration and the USDA/ Food Safety Inspection Service which states, "The committee strongly recommends that the regulatory agencies continue to introduce and audit implementation of HACCP in all sectors of the food industry."

To address this increasing need, NEHA will be releasing two new textbooks early this fall, *NEHA Certified HACCP Manager* and *NEHA HACCP Regulator* to train food safety managers in HACCP principles and plans as well as food safety regulators in HACCP inspections and program reviews. The NEHA HACCP materials will be based on the FDA program utilizing the process approach to HACCP. This is the most widely distributed HACCP program, utilized by all school food authorities per Public Law.

“A wonderful opportunity for additional income”

The current need for HACCP manager training is vast. As a current NEHA Trainer, you can teach the *NEHA Certified HACCP Manager* and *NEHA HACCP Regulator* programs simply by becoming a Certified HACCP Manager. In addition to courses put on by your colleagues, NEHA offers an online HACCP Manager Certification program for \$199. To promote the kickoff of this new program and bring more HACCP trainers into the field, we can offer the online certification program to our NEHA Trainers for just \$129. The NEHA HACCP texts will be similar in cost to the food manager certification texts. If you research instructor led HACCP training, student fees vary widely from \$250 - \$650 for the text, 2-day training class and exam. As a food safety trainer, this is a wonderful opportunity for additional income. Please visit our web site for more information.

CALLING ALL TRAINERS

Send us your upcoming training information and class dates to post online! We are creating a new spot on our web site where people will have the ability to look for upcoming classes in their area - by location and date.

THE DAILY NEWS

Find your daily dose of food safety information on NEHA'S Food Safety Training web site! The latest food recalls, allergy alerts, food safety violations and more. Updated daily so it's all you need to find the most recent information.



NEHA'S Food-Safe Schools/Food Safety Program Receives Grant from U.S. Department of Agriculture

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NEHA has received a grant from the U.S. Department of Agriculture, Food and Nutrition Service (USDA/FNS) to continue its activities in the Food-Safe Schools/Food Safety Program. The Food-Safe Schools/Food Safety Program's past activities have been in cooperation with the Centers for Disease Control and Prevention, Division of Adolescent and School Health (CDC/DASH), USDA/FNS and many other partners. Through its past activities, NEHA's Food-Safe Schools/Food Safety Program has helped to improve the health, education and well being of young people by involving local and state health and education departments to work within school health programs to reduce foodborne illness in the U.S. by improving food safety in schools. Moreover, it has helped to reinforce the critical link between local environmental health professionals and school foodservice programs.

NEHA's food safety activities include participation and membership in the National Coalition for Food-Safe Schools (NCFSS) as well as the promotion and distribution of the Food-Safe Schools Action Guide (FSSAG) toolkit to environmental health and food safety (EH/FS) professionals. The FSSAG toolkit was established to help schools assess their food safety programs and address any areas of need to help prevent young people from becoming ill from improperly prepared or mishandled food. Additionally, NEHA's Food Safety Resources Reviews Web Site (<http://www.foodsafetyweb.biz/reviews.asp>) serves as the only recognized online resource for school food safety information. Through NEHA, an experienced team of food safety and education experts reviewed, evaluated and recommended school food safety resources for quality and compatibility with the FDA Food Code.

The grant will also provide the opportunity to foster and strengthen the relationships between EH/FS professionals, cooperative extension services and schools.



EH/FS professionals in conjunction with cooperative extension services will educate school foodservice employees on hazard analysis and critical control points (HACCP) plans and will also promote and distribute the FSSAG toolkits.

This relationship between EH/FS professionals and schools fits well with the USDA/FNS mandate from the Child Nutrition and WIC Reauthorization Act of 2004. The Act mandates that schools participating in the National School Lunch or National School Breakfast programs obtain two health inspections a year conducted by a state or local government agency, as well as implement a food safety program based on HACCP principles.

NEHA is dedicated to educating and informing the public on the importance of food safety and preventing foodborne illness through food safety education, health inspections and the promotion of the FSSAG toolkit. By assisting with the collaboration between EH/FS professionals as well as the cooperative extension service, NEHA will continue to ensure the education of school-foodservice employees and EH/FS professionals.

**Have a subject or particular topic about Food Safety that you would like to know more about? We welcome your input and questions!
Please e-mail Client Relations at SKarng@neha.org**



Have you taken a foodborne disease outbreak detection and investigation training course? If so, we want to hear about it!

NEHA is an active member of CIFOR, Council to Improve Foodborne Outbreak Response. CIFOR needs your help in developing a current listing of local, state, and federal training courses on foodborne disease outbreak detection and investigation. CIFOR's long term goal in this area is to increase the availability of foodborne disease training courses to local, state and federal staff across the United States. Other members of CIFOR include AFDO, APHL, ASTHO, CSTE, NACCHO, FDA, USDA and CDC).

Here is how you can help: If you have participated in a foodborne disease outbreak detection and investigation training course, or you are aware of a course that someone else has taken, ***please consider calling us to share the course information*** with the CIFOR Training Work Group through a brief ten-minute phone conversation. We will ask you about the name of the course, who developed, sponsored and taught the course and the availability of any course materials.

Please call or email your phone number and Elizabeth will call you:
Elizabeth Bugden, Food Safety Consultant
bugdene@comcast.net
(603) 625-2606 or (617) 686-9203

Thank you! We appreciate your participation!

FOOD FACTS

A new poll commissioned by Deloitte Consulting pointed to growing concerns about food safety.

Out of 1,100 respondents, 76 percent were more concerned about the food they eat than five years ago while 73 percent believed the number of food-related recalls have risen in the past year.

Fifty-seven percent of respondents stopped eating a particular food, temporarily or permanently, following a recall.

The Centers for Disease Control (CDC) in Atlanta has recently released new statistics related to the number of foodborne illnesses and deaths in the United States. The CDC estimates that foodborne diseases cause approximately 76 million illnesses, 325,000 hospitalizations, and 5,000 deaths in the United States each year. Known pathogens account for an estimated 14 million illnesses, 60,000 hospitalizations and 1,800 deaths.

Bacteria are estimated to cause about 72% of all foodborne deaths by known pathogens, but only 30% of illnesses. Viruses, on the other hand, cause only 7% of deaths but 67.2% of illnesses by known pathogens. Of the illnesses caused by viruses, the vast majority are caused by Norwalk-like viruses. Parasites cause about 21% of deaths, but only 2.6% of illnesses, with most parasitic deaths resulting from *Toxoplasma gondii*.

