**Training Information and Videos for Nutrition Staff, Volunteers and Drivers**

**Food Safety/Sanitation**

* **WI Food code Fact Sheets on a variety of essential principles** <https://datcp.wi.gov/Pages/Programs_Services/FoodCodeFactSheets.aspx>
* **Foodborne Illness 1 page summary** <https://datcp.wi.gov/Documents/FoodborneIllness.pdf>
* **Safe Food Handling and Preparation from USDA** <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation>
* **Partnership for Food Safety Education.** <https://www.fightbac.org/>
* **Restaurant Free Printable Workplace Posters** including Food allergy posters and more.<https://www.laborposters.org/restaurant.htm>

***Note: The Danger Zone for the WI Elderly Nutrition Program is 41 to 140, it's higher than the 135 stated in the links below.***

* **How to Use a Thermometer in Foodservice: This is a 5-minute video** [**https://www.youtube.com/watch?v=PWX4Bgwzl-U**](https://www.youtube.com/watch?v=PWX4Bgwzl-U)
* **How to Calibrate Your Thermometer:** 
  + **~ 2-minute Video (for dial)** [**https://www.youtube.com/watch?v=gfx2zJP0QTw**](https://www.youtube.com/watch?v=gfx2zJP0QTw)
  + **~ 3 minute video (for digital)** [**https://www.youtube.com/watch?v=x13ZKMXgzvA**](https://www.youtube.com/watch?v=x13ZKMXgzvA)
* **Proper Glove Use** 3-minute video[**https://youtu.be/D2sbZTHa7pM**](https://youtu.be/D2sbZTHa7pM)
* **Part 1: Basics in Food Safety- nice overview:** <http://www.youtube.com/watch?v=HqFPFsJo9zA&feature=related>
* **Part 2: Holding Time and Temperature** <http://www.youtube.com/watch?v=Hk4jPinPVCs&NR=1>
* **Basic Food Safety- Temperature Control** <https://youtu.be/0dL9et91nJA> (~6 minutes, very nice overview. However, note that is says 135 to 41 as the Danger Zone, reminder trainees our upper temp is 140.
* **Part 3: Poor Personal Hygiene** <http://www.youtube.com/watch?v=Zv9uD44te9s&feature=channel>
* **Part 4: Inadequate cooking and contaminated equipment** <http://www.youtube.com/watch?v=vgmo2la24h8&feature=channel>
* **Part 5: Adulterated Food** <http://www.youtube.com/watch?v=bW8HkHlQU1U&feature=channel>
* **Part 6: Review** <http://www.youtube.com/watch?v=XkcEqBViAhg&feature=channel>
* **ServSafe Food Handler Practice Test part 1 and 2** <https://youtu.be/IsGEY-lAviQ> and <https://youtu.be/xW_vaae1EYQ>
* **Food Safety in the home after a Flood.** <https://www.eatright.org/homefoodsafety/safety-tips/food-poisoning/food-safety-in-the-home-after-a-hurricane-and-flooding>
* **Food Product Dating, What do the Labels and Terms Mean…** Use by, Best by, etc… <https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/food-labeling/food-product-dating/food-product-dating>
* **Food Safety Focus – National Safety Month**  
  [Food Safety Focus - National Food Safety Month](https://www.foodsafetyfocus.com/national-food-safety-month-2021)
* **Your role matters**  
  [P:\TEAM - NUTRITION\Nutrition Assessment- Supporting Documents\19- Food Safety & Sanitation\WhyYourRolesMatters\_DeliveringSafeMeals\_EliteMealProgram\_FINAL-4-21-21\_Recording\_10min.pptx](file:///P:\TEAM%20-%20NUTRITION\Nutrition%20Assessment-%20Supporting%20Documents\19-%20Food%20Safety%20&%20Sanitation\WhyYourRolesMatters_DeliveringSafeMeals_EliteMealProgram_FINAL-4-21-21_Recording_10min.pptx)
* **Mid-Year Temperature Report**<https://www.canva.com/design/DAErmzTO0u8/TneZQxkkcGGkzy3079X_bQ/view?utm_content=DAErmzTO0u8&utm_campaign=designshare&utm_medium=link&utm_source=recording_view>
* **Food Temp Taking**<https://gwaar-my.sharepoint.com/:p:/g/personal/pam_vankampen_gwaar_org/EXEtNt4cZHZEiA8WIAPh6JkBNxee-3RYAyfqNfQHeCGQ0g?e=3950Owttps://www.canva.com/design/DAErmzTO0u8/TneZQxkkcGGkzy3079X_bQ/view?utm_content=DAErmzTO0u8&utm_campaign=designshare&utm_medium=link&utm_source=recording_view>

**Transportation/Driving**

* **Defensive Driver Training 101 from DMV.** Cost is $25. <https://www.dmv.org/defensive-driving/defensive-driving-101.php>
* **Texting and Driving** 
  + DMV Information <https://www.dmv.org/distracted-driving/texting-and-driving.php>
  + Short but powerful video <https://youtu.be/AHHVjPfToZ8>

**Emergency Preparedness**

* **Active Shooter**
  + Active Shooter Training (~30 minutes) <https://youtu.be/q6R7Z53KkkU>
  + Dealing with an Active Shooter in the Work Place (~30 minutes) <https://youtu.be/avY3XWsWSHc>
  + Sample local P&P from Middleton Senior Center



* **Personal Defense Tips**
  + <https://youtu.be/sVRkAEq5Brs> (Practical and ~8 minutes)
  + Senior Self Defense (~ 3 minutes) <https://youtu.be/N-ogzcfmdvY>
* **Choking Resources**
  + choking poster for free. <https://www.laborposters.org/first-aid/1819-red-cross-choking-poster.htm>
  + A variety of First Aid posters can be downloaded from this site: <https://www.laborposters.org/first-aid.htm>
  + Poster to hang in a visible location at the meal sites and/or include on the HDM clip boards.

 (double click to open)

* + Conscious Adult Choking <https://www.youtube.com/watch?v=XOTbjDGZ7wg> ~ 5 minutes
  + Unconscious Adult Choking <https://www.youtube.com/watch?v=5kmsKNvKAvU> ~ 4 minutes
  + Good to show them together at least as FYI so folks have an idea of what to do in an emergency. They can call 9-1-1 as well, have them follow your local policy around this.

**Work Place Safety**

* Blood Borne Pathogens
  + OSHA Training (~7 minutes) <https://youtu.be/gLeTNOVfh8o> or another version
  + OSHA Training (~ 5 minutes) <https://youtu.be/6sEMCmXa24o>
* Slips, Trips and Falls (~5 minutes) <https://youtu.be/H_iYaQSJTdc>
* Hazardous Chemicals in the Workplace poster



* Be sure you have the Safety Data Sheets for each chemical at the site in a binder and the first aid info highlights in an easily accessible location.
* **Wisconsin Free Printable Labor Law Posters** <https://www.laborposters.org/wisconsin.htm>
* . A few things at this FEMA site that can be downloaded <https://www.usfa.fema.gov/prevention/outreach/burn_prevention.html>
* Here are a few more sites for burn info:
  + <https://medlineplus.gov/burns.html>  this site is great, lots of stuff here
  + <http://ameriburn.org/prevention/prevention-resources/>

**Packaging and Supplies**

* **Oliver Packaging**

[Speedseal CX 1308N Oliver Packaging & Equipment Company (oliverquality.com)](https://nam02.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.oliverquality.com%2Fmeal-packaging%2Fresources%2Fvideos%2Fspeedseal-cx-1308n&data=04%7C01%7Clori.fernandez%40gwaar.org%7C3ff326ad73604a19fd2508d97dc9e6c7%7C8e087664409d4c4ca6b47aa01020d6ea%7C0%7C0%7C637679128405164256%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C1000&sdata=yaBCyHZIVzZktWTiNQVJVDwEf%2FnsqDfz3AKfTLclVv8%3D&reserved=0)

**Here are some fun music video links**

**Food Safety- Microbes Melody**  <http://www.youtube.com/watch?v=1EkehFkhWf4&feature=related>

**You'd Better Wash Your Hands** (To the melody of *I want to hold your hand*) <http://www.youtube.com/watch?v=AtlcS77LaB0&feature=related>

**Food Safety- Don't Be a Gambler** <http://www.youtube.com/watch?v=wA-f7ART_xI&feature=related>

**Food Safety- Don't Get Sicky with It** <http://www.youtube.com/watch?v=ZbH_mSk2dNk&feature=related>

**Self-care**

**Calming Room**<https://sites.google.com/apps.district279.org/virtualcalmingroom/home>