



United States Department of Agriculture

Food Safety and
Inspection Service

March 2, 2021

1400 Independence
Avenue, SW.
Washington, D.C.
20250

TRANSMITTED VIA ELECTRONIC MAIL

RE: [REDACTED]
FSIS YouTube Creator's Page

Dear [REDACTED]

This is the final response to your Freedom of Information Act (FOIA) request, dated December 28, 2020, to the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS). You requested a copy, or printout, of the YouTube Creator's Page for the USDA Food Safety and Inspection Service, which shows nonpublic videos (videos categorized as Unlisted or Private) on the USDA FSIS YouTube account. We received your request in our office on December 28, 2020.

The FSIS FOIA staff works with subject matter experts across the agency to locate responsive documents. For this request, we conducted a records search in the Office of Public Affairs and Consumer Education. FSIS' search began on December 28, 2020. Our search includes responsive records in FSIS' control on that date.

We have located 18 pages of responsive records pertaining to your request. After a thorough review of the responsive records, we are releasing these records in their entirety. Accordingly, this request is granted in full.

You may appeal this determination within 90 days from the date of this letter. Your appeal should include copies of your original request and this response, as well as a discussion of the reasons supporting your appeal. The envelope should be plainly marked to indicate that it contains a FOIA appeal. If you decide to appeal this determination, please send your appeal to:

Paul Kiecker
Administrator
Department of Agriculture
Food Safety and Inspection Service
1400 Independence Avenue, S.W.
Room 1170, South Building
Washington, D.C. 20250-3700
FSIS.FOIA@USDA.GOV

Please be advised that your FOIA request, including your identity and the information made available, is releasable to the public under any subsequent FOIA

requests. However, FSIS does not release your personal privacy information, such as home addresses, telephone numbers, or Social Security Numbers, all of which are protected from disclosure under FOIA Exemption 6.

If you have any questions about the way this request was handled, please contact Timothy Poe at 202-205-3828 or via email at Timothy.Poe@usda.gov. If you have general questions about FSIS' FOIA procedures or regulations, please contact me, FOIA Director/ FOIA Public Liaison at 202-690-2760 or via email at Arianne.Perkins@usda.gov.

Additionally, you may contact the Office of Government Information Services (OGIS) at the National Archives and Records Administration to inquire about the FOIA mediation services they offer. The contact information for OGIS is as follows: Office of Government Information Services, National Archives and Records Administration, 8601 Adelphi Road-OGIS, College Park, Maryland 20740-6001, e-mail at ogis@nara.gov; telephone at 202-741-5770; or facsimile at 202-741-5769.

Thank you for your interest in FSIS programs and policies.

Sincerely,



Arianne M. Perkins
Director, Freedom of Information Act Staff
Office of Public Affairs and Consumer Education

Enclosure

This document is made available through the declassification efforts
and research of John Greenewald, Jr., creator of:

The Black Vault



The Black Vault is the largest online Freedom of Information Act (FOIA)
document clearinghouse in the world. The research efforts here are
responsible for the declassification of hundreds of thousands of pages
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Discover the Truth at: **<http://www.theblackvault.com>**



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Holiday Message from the Administrator

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2020 Administrator's Awards For Excellence Ceremony

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22:41

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Prevent Workplace Violence

FSIS is committed to the prevention of workplace violence. Call 911 if you are in immediate danger. FSIS employees can contact the Workplace Violence Prevention and Response Program office by phone, (202) 690-1999, or by email at workplaceviolenceprevention@fsis.usda.gov to report an incident. Agency employees can al...

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Training for New Workplace Violence Prevention System

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46:16

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PAM Interim Rating Training

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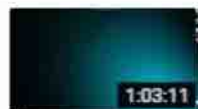


HR GSS CWB Training

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FSIS PAM Training for Rating and Reviewing Officials

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FSIS PAM Training for Data Administrators

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WPPS Employee Roster Training

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WPPS 52 Tracker Training for Program Areas and Districts

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55:13

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WPPS 52 Tracker Training for Program Areas and Districts
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Meetings Help
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Meeting Attendance System Reporting Overview
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Meeting Attendance System - Create Meeting
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Meeting Attendance System - Create Attendance Request
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Meeting Attendance System - Approving Denying a Meeting
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LSAS Internal 1 Introduction
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Phishing Intro
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The Strength Of Our Team
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Intro to i-Impact
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i-Impact Agency e Device Pilot
Description

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Care Intro
i-Impact

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CARE Review Intro
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New Employee Orientation Program
FSIS provides new employees with an overview of the U.S. Department of Agriculture, and the Food Safety and Inspection Service.

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PHIS Export Technical Webinar Part 3

This meeting on the Public Health Information System (PHIS) electronic export application and approval process was held March 27, 2017. The technical webinar focuses on the application batching process for the planned implementation of the export functionality in PHIS.

Unlisted



Introduction to FSIS Diversity Training

Remarks by FSIS Administrator Al Almanza and Deputy Administrator Carmen Rottenberg.

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FSIS EQUIVALENCE PROCESS

FSIS seminar on the FSIS equivalence process, held in Washington, DC on September 13, 2016.

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New Employee Orientation Program

FSIS provides new employees with an overview of the U.S. Department of Agriculture, and the Food Safety and Inspection Service.

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Food Safety Equivalence and Inspection Seminar

FSIS Food Safety Equivalence and Inspection Seminar held September 13, 2016 in Washington, DC.

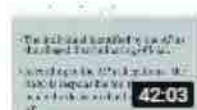
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EEO Process Training

This training is recommended for all Food Safety and Inspection Services managers and supervisors. By the end of this training, participants will have a better understanding of the EEO process, designating a resolving official during the EEO process and the roles of the resolving official during the EEO process to include...

Unlisted



Resolving Official Training

This is a Food Safety and Inspection Services Resolving Official Training presented by the Civil Rights Act. This training is recommended for all Food Safety and Inspection Services managers and supervisors.

Unlisted



Retail Recordkeeping for Establishments and Retail Stores That Grind Raw Beef Products

Webinar held on August 17, 2016 to discuss the grinding log final rule.

Unlisted



Contracting Officer's Representative (COR Files)

Webinar on the role and responsibilities of the Contracting Officer's Representative.

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The Leadership Challenge

FSIS Virtual Leadership network webinar which discusses the book 'The Leadership Challenge'.

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FoodKeeper App

The FoodKeeper app helps you learn about proper food handling and storage to keep your food safe. To download the app for your mobile device visit: <https://geo.itunes.apple.com/us/app/usda-foodkeeper/id978186100?mt=8> or <http://www.fsis.usda.gov/wps/wcm/connect/da8821d0-91c5-4670-abd1-...>

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Allergen Management, Labeling, and Economics of Related Recalls for FSIS-Regulated Products

FSIS webinar held June 7, 2016, to discuss the updated FSIS guidance document "FSIS Compliance Guideline: Allergens and Ingredients of Public Health Concern: Identification, Prevention and Control, and Declaration Through Labeling."

Unlisted



Emotional Intelligence 2.0

By Travis Bradberry & Jean Greaves Tuesday, June 1, 2016

Unlisted



FSIS MD-715 Training

This training will provide listeners with a better understanding of management directive 715, also known as MD-715, and identify ways in which agency leadership and management support the directive.

Unlisted



Listeria Controls at Retail

FSIS hosted the webinar "Listeria Controls at Retail" on September 29, 2015 with representatives from FSIS and the Centers for Disease Control and Prevention.

Unlisted



The Cooperative Interstate Shipment Program (CIS) for State-Inspected Meat & Poultry Plants

This webinar provides an overview of CIS and other USDA resources available to small-scale meat and poultry processors under USDA's "Know Your Farmer, Know Your Food" national initiative.

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Preventing and Correcting Sexual Harassment in the Federal Workplace

By Deborah Hopkins

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Understanding and Preventing Workplace Harassment

By Deborah Hopkins

Unlisted



FSIS 2014 National Disability Employment Awareness Month Nationwide Empowerment Event

This video serves as an educational resource and training tool on disability employment issues for FSIS personnel.

Unlisted



HACCP Validation Training

This training provides information on commonly asked questions related to validation requirements and complements the information provided in the FSIS Compliance Guideline: HACCP Systems Validation.

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STEC Sampling of Imported Raw Beef Products

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STEC Sampling of Domestic Raw Beef Products

This training video update will show you how to collect beef manufacturing trimmings, bench trim, other raw ground beef components and ground beef for STEC testing.

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LGBT Nondiscrimination in the Federal Workplace

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Performance Management System

This is an overview of the FSIS Performance Management system. Current Departmental Regulations require all employees complete Performance Management training every two years. Completion of this training video meets that training requirement. For additional information or assistance on Performance Management...

Unlisted



Reprisal: What You Need to Know

It is the policy of the Food Safety and Inspection Service (FSIS) that no person shall be subjected to reprisal/retaliation for participation in the Equal Employment Opportunity (EEO) process, whistleblowing, or speaking out against practices he or she believes may constitute unlawful discrimination. Reprisal/Retaliation is...

Unlisted



Limited English Proficiency

Improving Access to Federal Conducted and Assisted Programs and Activities - Webinar held by USDA Office of the General Council.

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Discovery Zone

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Food Safety- Super Bowl Cooking with Martie Duncan

TV chef, Martie Duncan, demonstrates Super Bowl food tips. Remember food safety when entertaining. For additional information visit: <http://www.fsis.usda.gov/foodsafety>

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Salmonella - En Español (15)

Los riesgos envueltos en la manipulación de los alimentos son más comunes de lo que la gente piensa. Estos consejos pueden ayudar a su familia a mantener los alimentos sanos. Para obtener más información visite: <http://www.fsis.usda.gov/foodsafety>

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E. Coli - En Español (30)

FSIS proporcionar anuncios de servicio público tienen como objetivo aumentar la conciencia sobre los riesgos de enfermedades transmitidas por alimentos y educar a los consumidores, especialmente a los padres a que adopten medidas concretas para reducir su riesgo personal a través de etapas de manipulación de alimento...

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This video gives an overview of USDA's recommended four steps for food safety. To find out more, watch the Food Safety 101 webinar at <http://www.youtube.com/watch?v=EXaLxXTlIk>.

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Food Safety 101: Back to Basics

This video is an excerpt of the Food Safety 101: Back to Basics webinar held September 10th, 2014, featuring the USDA Meat & Poultry Hotline discussing the four steps to food safety: Clean, Separate, Cook, and Chill. To find out more information, visit <http://www.askkaren.gov> or call the Meat & Poultry hotline at 1-888-...

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FSIS Employee Orientation

FSIS Employee Orientation video

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Consumer Complaint Monitoring System Webinar

Presented by Annette Bush, OPHS February 25 & March 5, 2014

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FSIS EAIO PHIS Webinar

Presented by Carmia Connor, December 12, 2013

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This is a 57 minute audio slideshow on "Understanding ADR" presented by Ernest Hadley of the Federal Employment Law Training Group. The module provides an overview of the key concepts of ADR, and the variety of services provided by the FSIS Mediation and Conflict Resolution Group. Viewing this module fulfills the FY 1...

Unlisted



FSIS Food Inspector

Entry-level food inspectors in private commercial slaughtering plants provide the first line of defense against diseased and adulterated meat and poultry. They are responsible for much of the day-to-day in-plant inspection of animals before and after slaughter.

Unlisted



PHIS Industry

Overview of the Public Health Information System for Industry customers. Additional information is available from: <http://www.fsis.usda.gov/wps/portal/phis/topics/inspection/phis>

Unlisted



Recetas para el Desastre - Carga de Carbohidratos Contaminados

Aprenda los pasos correctos mientras Maria hace lo que no debe.

Private



Recipes for Disaster - Contaminated Carbo Load

Learn the right food safety steps as Maria does everything wrong.

Private



A Day in the Life of a CID Investigator - Part 3

In part 3 of a Day in the life of a CID Investigator, let's follow Dennis Thomas, a CID Investigator, as he finds a violation and conducts an investigation at a local warehouse.

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Unlisted



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Watch as CID Investigator, Dennis Thomas, begins his workday and prepares for surveillance activity.

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This one hour training was presented on June 18, 2013, by Alison Levy, USDA Disability Employment Program Manager.

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Bridging Communication Between Hearing and Deaf Employees

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Recetas para Desastre - "Bacterias en la Barbacoa"

Aprende los pasos correctos para alimentos sanos mientras Maria hace todo lo que no debe. Para mas informaci3n visite <http://pregunteleakaren.gov> o <http://www.fsis.usda.gov/wps/portal/informational/en-espanol>

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Listeria

This video provides information on food safety measures you can take to protect yourself, your loved ones and friends from contracting Listeriosis.

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Microwave Dorm Spanish

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Recall Plan

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Safe Handling of Eggs

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Slicing and Storing Ham

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FSIS Employee Orientation video.

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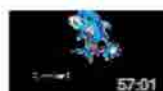
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Recipes for Disaster - "Bacteria BBQ"

Learn the right steps to food safety as Maria does everything wrong. For more information visit <http://www.askkaren.gov> or <http://foodsafety.gov>

Private



Recetas para Desastre - "Bacterias en la Barbacoa"

Aprende los pasos correctos para alimentos sanos mientras Maria hace todo lo que no debe. Para mas informaci3n visite <http://pregunteaskaren.gov> o <http://www.fs.is.usda.gov/wps/portal/informational/en-espanol>

Private



Listeria

This video provides information on food safety measures you can take to protect yourself, your loved ones and friends from contracting Listeriosis.

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Microwave Dorm Spanish

Add description

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Recall Plan

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Safe Handling of Eggs

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Slicing and Storing Ham

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Transporting Food

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Video

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2:45

Safe Handling of Eggs

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0:21

Slicing and Storing Ham

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0:44

Transporting Food

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0:11

Checking Temperature of Brisket

Private



0:24

Taking Temperature of Ham

Private



0:14

Cutting and Storing Brisket

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Cleaning Counters and Utensils

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0:20

Turkey in Shallow Containers

Private



0:24

How to Carve a Turkey

Private



0:11

Appliance Thermometer/Termómetro para Enseres de Cocina.

Safest way to thaw your turkey is in the refrigerator. It takes about 24 hours for every 5 pounds. Make sure your refrigerator is at 40 °F or below. En Español: La manera más segura de descongelar un pavo es en el refrigerador. Tomará 24 horas x cada 5 libras. Asegura que el refrigerador este a 40 °F (4.4 °C) o menos.

Private



2:12

Food Safety in the College Dorm

If your college student is now living in the dorm, the USDA can help with some food safety tips. For more information visit: <http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/fsis-educational-campaigns/cook-it-safe>

Private



0:31

Taking the Internal Temperature of a Turkey / Tomando la Temperatura Interna de un Pavo

Planning on stuffing your turkey? If the answer is yes, the turkey and the stuffing need to reach 165°F to be safe. Si planeas rellenar el pavo, ambos el relleno y el pavo, deben alcanzar una temperatura de 165 °F (73.9 °C) para matar cualquier bacteria que pudiera estar presente.

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Food Safety Counts!

The U.S. Department of Agriculture says dangerous bacteria can cause serious illness or death. But you can stay safe by checking your steps. For more information visit: <http://www.fsais.usda.gov/wps/portal/fsais/topics/food-safety-education/get-answers/food-safety-fact-sheets>

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Packing Lunches

When packing lunches the night before or the morning of the school day, keep in mind that time and temperature can work against food safety. For more information, visit: <http://www.fsais.usda.gov/wps/portal/fsais/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling> or <http://www.askkaren.gov>

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USDA Joins Grill Sergeants For Safe BBQ Advice

Food safety experts from USDA share safe grilling and barbecuing advice with chefs from the US Army's "Grill Sergeants" cable TV program. For additional information visit: http://www.fsais.usda.gov/Food_Safety_Education/Grill_It_Safe/index.asp

Private



Traveling Safely with Spring Holiday Foods

FSIS offers practical advice on how to safely prepare and travel with foods.

Private



Cooking Spring Holiday Foods

Food Safety and Inspection Service offers some food safety tips to help you keep foodborne illness from ruining your spring celebration.

Private



Safely Preparing Corned Beef Brisket in a Slow Cooker

The approach of spring usually means that special dinner preparations across the country will spark many questions about the safe handling, storage and preparation of corned beef and all the trimmings. For more information visit: <http://www.fsais.usda.gov/wps/portal/fsais/topics/food-safety-education/get-answers/food-safety-fact-sheets/meat-preparation/corned-beef-and-food-safety> or <http://www.askkaren.gov>

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Deep Fat Fried Turkey

USDA offers these tips to safely prepare a deep fat fried turkey. For more information visit <http://www.fsais.usda.gov/wps/portal/fsais/topics/food-safety-education/get-answers/food-safety-fact-sheets/seasonal-food-safety> or <http://askkaren.gov>

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Prepare a Smoked or Grilled Turkey

USDA provides tips on the safe preparation of a smoked or grilled turkey. For more information visit: <http://www.fsais.usda.gov/wps/portal/fsais/topics/food-safety-education/get-answers/food-safety-fact-sheets/seasonal-food-safety/top-picks-for-thanksgiving> or <http://askkaren.gov>

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Prepare a Brined Turkey

USDA provides these tips to safely prepare a brined turkey. For additional information visit: <http://www.fsais.usda.gov/wps/portal/fsais/topics/food-safety-education/get-answers/food-safety-fact-sheets/seasonal-food-safety> or <http://askkaren.gov>

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USDA Takes New Steps to Fight E. Coli

Statement from Dr. Elisabeth Hagen, Under Secretary for Food Safety at USDA. The change announced September 13, 2011 will help to prevent foodborne illness, recalls and outbreaks. For more information visit: http://www.fsais.usda.gov/News_Events/index.asp

Private



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Cooking For Groups

Food safety is especially important when your preparing meals for groups of people. For additional information visit: http://www.fsais.usda.gov/Fact_Sheets

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Check Your Steps - Clean

Bacteria can spread throughout the kitchen and get on hands, cutting boards, knives, and countertops. Frequent cleaning can keep that from happening.

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Check Your Steps - Separate

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<input type="checkbox"/>	<div><p>Check Your Steps - Separate Cross-contamination is how bacteria spreads. Keep raw meat, poultry, and seafood and their juices away from ready-to-eat food.</p></div>	Private
<input type="checkbox"/>	<div><p>Check Your Steps - Cook Even for experienced cooks, the improper heating and preparation of food means bacteria can survive.</p></div>	Private
<input type="checkbox"/>	<div><p>Check Your Steps - Chill Bacteria spreads fastest at temperatures between 40 °F - 140 °F, so chilling food properly is one of the most effective ways to reduce the risk of foodborne illness.</p></div>	Private
<input type="checkbox"/>	<div><p>Limpiar Las bacterias se pueden regar por su cocina y contaminar sus manos, tablas de cortar, cuchillos y mostradores. Láve sus manos, utensilios y superficies de cocina con agua y jabón. Para más información visite http://espanol.hhs.gov/enes/dfoodsafety/keep/basics/index.html.</p></div>	Private
<input type="checkbox"/>	<div><p>Separar Mantenga las carnes separados de otros productos de comida usando diferentes tablas de cortar. Para más información visite http://espanol.hhs.gov/enes/dfoodsafety/keep/basics/index.html.</p></div>	Private
<input type="checkbox"/>	<div><p>Cocinar Aún con aquellos alimentos que usted tiene experiencia cocinando, las bacterias pueden sobrevivir si éstos no se calientan o preparan adecuadamente. Para más información visite http://espanol.hhs.gov/enes/dfoodsafety/keep/basics/index.html.</p></div>	Private
<input type="checkbox"/>	<div><p>Enfriar Las bacterias se propagan mas rápido a temperaturas entre 40 °F - 140 °F (4.4 °C - 60 °C), por lo que enfriar adecuadamente los alimentos es una de las maneras mas efectivas para reducir los riesgos de enfermedades transmitidas por los alimentos. Para más información visite: http://espanol.hhs.gov/enes/dfoodsafety/keep/basics/index.html.</p></div>	Private
<input type="checkbox"/>	<div><p>Chill Bacteria spreads fastest at temperatures between 40 °F - 140 °F, so chilling food properly is one of the most effective ways to reduce the risk of foodborne illness. Check your steps at http://foodsafety.gov.</p></div>	Private
<input type="checkbox"/>	<div><p>Cook Even for experienced cooks, the improper heating and preparation of food means bacteria can survive. Use a food thermometer. Check your steps at http://foodsafety.gov.</p></div>	Private
<input type="checkbox"/>	<div><p>Separate Cross-contamination is how bacteria spreads. Keep raw meats away from other foods. Check your steps at http://foodsafety.gov.</p></div>	Private
<input type="checkbox"/>	<div><p>Clean Bacteria can spread throughout the kitchen and get on hands, cutting boards, knives, and countertops. Frequent cleaning can keep that from happening. Check your steps at http://foodsafety.gov.</p></div>	Private
<input type="checkbox"/>	<div><p>USDA Introduces Mobile Ask Karen - Food Safety on your Smartphone Just in time for summer grilling and picnic season, the U.S. Department of Agriculture's Food Safety and Inspection Service launches Mobile Ask Karen, a Web-based smartphone app, that instantly answers your food safety questions.</p></div>	Private
<input type="checkbox"/>	<div><p>Botulism Learn about botulism: cause, symptoms, and ways to prevent this foodborne illness. For more information visit: http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets.</p></div>	Private
<input type="checkbox"/>	<div><p>Hablemos Acerca del Jamón El FSIS ofrece consejos sobre la prevención de enfermedades transmitidas por los alimentos en la preparación de su comida.</p></div>	Private



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<input type="checkbox"/>	Video	Visibility	
<input type="checkbox"/>	 2:27	Hablemos Acerca del Jamón El FSIS ofrece consejos sobre la prevención de enfermedades transmitidas por los alimentos en la preparación de su comida.	 Private
<input type="checkbox"/>	 2:21	Let's Talk About Ham FSIS offers tips on preventing foodborne illness when preparing your meal.	 Private
<input type="checkbox"/>	 2:32	Hablemos Acerca del Manejo y la Preparación Adecuada de Cortes de Pecho o "Brisket". Hoy les enseñaremos cómo prevenir las enfermedades transmitidas a través de los alimentos al preparar tus comidas.	 Unlisted
<input type="checkbox"/>	 2:09	Let's Talk about Handling and Preparing a Beef Brisket Follow these tips to prevent foodborne illness from ruining your meals.	 Unlisted
<input type="checkbox"/>	 1:37	Let's Talk about Safely Handling and Preparing Eggs USDA offers food safety advice for your springtime celebrations.	 Private
<input type="checkbox"/>	 2:31	Let's Talk about Cooking a Turkey Learn the best ways to keep foodborne illness from ruining your meal. For more information visit: http://www.fs.is.usda.gov/wps/portal/fs/is/topics/food-safety-education/get-answers/food-safety-fact-sheets/seasonal-food-safety/top-picks-for-thanksgiving/top-holiday-resources or http://askkaren.gov	 Private
<input type="checkbox"/>	 1:45	Let's Talk about Stuffing a Turkey For safety, prepare stuffing or dressing for the turkey according to these directions. For more information visit: http://www.fs.is.usda.gov/wps/portal/fs/is/topics/food-safety-education/get-answers/food-safety-fact-sheets/seasonal-food-safety/top-picks-for-thanksgiving/top-holiday-resources	 Private
<input type="checkbox"/>	 2:01	Let's Talk About Thawing a Turkey A turkey must be kept at a safe temperature during thawing. Learn three safe methods. For more information visit http://www.fs.is.usda.gov/wps/portal/fs/is/topics/food-safety-education/get-answers/food-safety-fact-sheets/seasonal-food-safety/top-picks-for-thanksgiving/top-holiday-resources . Have a food safety question? Visit http://askkaren.gov	 Private
<input type="checkbox"/>	 1:39	Ask Karen Have a food safety question? Ask Karen, our virtual representative. For more information visit: http://askkaren.gov	 Private
<input type="checkbox"/>	 2:15	Pregúntele a Karen ¿Tienes preguntas acerca de la inocuidad alimentaria? Pregúntele a Karen, nuestra representante virtual. Para más información visite: http://pregunteleaskaren.gov To view this video in English: http://www.youtube.com/watch?v=67xUDqj-7V0	 Private
<input type="checkbox"/>	 1:33	Keeping "Bag Lunches" Safe Food brought from home can be kept safe if it is first handled and cooked safely. For additional information visit http://www.fs.is.usda.gov/Food_Safety_Education/	 Private
<input type="checkbox"/>	 1:40	USDA Food Safety Lessons go on the Road The USDA Food Safety Discovery Zone is on the road across the country this summer to help teach Americans how to safely prepare and handle food. For more information visit http://go.usa.gov/cJbEh	 Private
<input type="checkbox"/>	 1:43	Safe Summer Grilling Follow the advice from the experts at USDA and celebrate freedom from Foodborne illness. For more information visit http://go.usa.gov/cJb7Y	 Private
<input type="checkbox"/>	 1:24	Presenting BACiB and Thermy Give bacteria the cold shoulder. Keep your refrigerator at 40° F or below. Use a thermometer to monitor. For additional information visit http://www.fs.is.usda.gov/Be_FoodSafe/index.asp	 Private








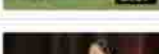







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<input type="checkbox"/>	 The USDA Food Safety Discovery Zone is on the road across the country this summer to help teach Americans how to safely prepare and handle food. For more information visit http://go.usa.gov/cJb5h	
<input type="checkbox"/>	 Safe Summer Grilling Follow the advice from the experts at USDA and celebrate freedom from Foodborne illness. For more information visit http://go.usa.gov/cJk7Y	Private
<input type="checkbox"/>	 Presenting BACi® and Thermy Give bacteria the cold shoulder. Keep your refrigerator at 40°F or below. Use a thermometer to monitor. For additional information visit http://www.fsis.usda.gov/Be_FoodSafe/index.asp	Private
<input type="checkbox"/>	 The Food Safety Discovery Zone The Food Safety Discovery Zone provides visitors of all ages with an interactive, hands-on food safety learning experience. For more information visit http://www.fsis.usda.gov/FSOZ	Private
<input type="checkbox"/>	 Conference Highlights Social Media for Food Safety Education The fourth U.S. Department of Agriculture conference highlights food safety education and the role of social media in keeping people food-safe.	Private
<input type="checkbox"/>	 Closing Sessions - Food Safety Education Conference Recap the highlights from the Food Safety Education Conference.	Private
<input type="checkbox"/>	 Second Day of the Food Safety Education Conference Highlights challenges and the importance of food safety education.	Private
<input type="checkbox"/>	 Third Day of the Food Safety Education Conference Use various channels to get the food safety message to consumers.	Private
<input type="checkbox"/>	 First Day of the Food Safety Education Conference Experts outline new goals, existing practices.	Private
<input type="checkbox"/>	 What Does Food Safety Mean to You? How do you learn about food safety? What does food safety mean to you? Learn the answers to these and other questions from you, the consumer.	Private
<input type="checkbox"/>	 2010 Food Safety Education Conference Secretary of Agriculture, Tom Vilsack video remarks to 2010 Food Safety Education Conference, March 24, 2010, Atlanta, GA. Follow the conference on Facebook: http://www.facebook.com/group.php?gid=295721730262&ref=mf and Twitter: http://twitter.com/FoodSafety_2010	Private
<input type="checkbox"/>	 "Be Food Safe" for Holiday Buffets Don't let foodborne illness ruin a holiday party. For more information visit: http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/seasonal-food-safety or http://askkaren.gov	Private
<input type="checkbox"/>	 The USDA Meat and Poultry Hotline The USDA Meat and Poultry Hotline can help answer your questions about the safe storage, handling, and preparation of meat, poultry, and egg products.	Private



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Turkey Basics

Learn the basics for storing, handling and preparing the holiday bird and prevent foodborne illness.

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(ASL) - E. coli 0157:H7

Learn about the food safety measures you can take to protect yourself, your loved ones and friends from contracting E. coli 0157:H7. Follow this link for additional information: http://www.fsais.usda.gov/Fast_Sheets/E_coli/Index.asp

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Protect Your Baby and Yourself from Listeriosis

Follow safe food handling for a healthy pregnancy.

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Discussions with At-Risk Patients and Their Caregivers

Public health professionals and health care providers are essential to recognizing, treating, and reducing foodborne illness. For additional information visit: <http://www.fsais.usda.gov/wps/portal/fsais/topics/food-safety-education/get-answers/food-safety-fast-sheets/at-risk-populations>

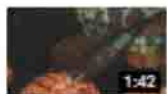
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USDA Food Safety Advice for Packing Lunches

Keep food safety in mind when packing school lunches. The US Dept of Agriculture can help your kids avoid foodborne illness.

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USDA Food Safety Advice for Tailgate Parties

To keep bacteria away on the big game day, take the advice of the USDA. For more information visit: <http://www.fsais.usda.gov/wps/portal/fsais/topics/food-safety-education/get-answers/food-safety-fast-sheets>

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USDA Guidance on Cooking Poultry

There's good news for consumers who want a simple answer to making sure their poultry is cooked to a safe temperature.

Private



Is It Done Yet?

Is it done yet? Food safety experts say you can't tell by looking - use a food thermometer to be sure.

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Food Safety Advice for Beach and Boat Outings

Summer is peak season for foodborne illness. It's important to fight bacteria when you're having fun in the sun. For more information visit: <http://www.fsais.usda.gov/wps/portal/fsais/topics/food-safety-education/get-answers/food-safety-fast-sheets/seasonal-food-safety>

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Heather Whitestone McCallum, Miss America 1995

Former Miss America Heather Whitestone McCallum and the U.S. Department of Agriculture help families understand the importance of safe food handling to protect them from foodborne illness.

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Be Food Safe

The Be Food Safe campaign is designed to educate consumers about preventing foodborne illness through the four easy lessons of Clean, Separate, Cook and Chill. For additional information visit http://www.fsais.usda.gov/Be_FoodSafe

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Safe Summer Grilling Advice from the Department of Agriculture

Food safety officials and partners have some tips for a successful barbecue season.

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