

LIBRARY OF TRAINING MATERIALS

Division of Human Resource Development Procedures for Obtaining Training Materials

1. Requests for training materials are filled on a first-come/first-serve basis. Reservations for materials are not accepted. To be assured of receiving the materials requested, your request should be submitted 60-90 days in advance. Those who submit short-dated requests will most likely not receive the requested materials.
2. A request form for you to Xerox and complete is located on the next page. The request must include:
 - a. Anticipated date of use and alternate date for each item. (ASAP is not an acceptable date of use. Requests with ASAP on them will be filled after requests with specific dates.)
 - b. A street as well as a mailing address.
 - c. The names and catalog numbers of the items.
 - d. Name and telephone number of the requestor.
3. Materials will be mailed out at least 7 days in advance of the date requested. All materials will be sent via priority mail. Requester is advised to check the status of his/her order at least 7 days in advance.
4. The Division of Human Resource Development (DHRD) reserves the right to refuse service to those who repeatedly return materials or equipment late, or repeatedly damage the material. **The requestor will be held financially responsible for missing or damaged materials.**
5. Copyrighted materials are protected by federal law. The Division of Human Resource Development cannot grant permission to reproduce copyrighted materials.
6. Any problems with orders should first be directed to the Librarian. If necessary, follow-up contact should be made to the Director of DHRD.

FOOD CODE**FOOD CODE VIDEO****14,001 VHS VIDEO****39 minutes****FDA**

This video brings across many of the code requirements for chapters two and three in various settings and dialogs between the inspector and operator. The video is comprised of three modules: **Module I** - Beginning the Inspection, **Module II** - Seafood, and **Module III** - Food Safety Procedures. Although the presentation is aimed specifically at the inspector and assumes a basic knowledge in food safety, it is good for any preparation program.

FOOD CODE**RHODE ISLAND FOOD CODE****14, 002 VHS VIDEO****1 hour 20 minutes****RI Department Of Health**

This is a two-part video on Rhode Island adoption of the Food Code. Part I deals with the implementation of the food. Part II deals with effective enforcement and some of the necessary tools for the retail food inspector.

FOOD CODE**FOOD SAFETY SUCCESS: SUPERMARKET APPLICATION OF THE FOOD CODE****14,003 VHS VIDEO****FMI**

The goal of this video is to increase the awareness of the important role the supermarket plays in preventing foodborne illness. The principles are provided by the FDA's Food Code.

FOOD SERVICE**FOOD POISONING: THE CHOICE IS YOURS - TAPE I****3000 VHS VIDEO****24 minutes****NEHA**

This tape provides the basics of microbiology as a foundation to understanding the principles of food hygiene and identifies the likely hazards that can lead to food poisoning.

FOOD SERVICE**FOOD POISONING: THE CHOICE IS YOURS - TAPE 2****3001 VHS VIDEO****17 minutes****NEHA**

This tape explores the characteristics and control measures of the three main food poisoning bacteria and corrects the hazards identified in the first video.

FOOD SERVICE**100 DEGREES OF DOOM****3002 VHS VIDEO****15 minutes****Educational Communications**

A humorous look at the serious subject of improper food handling which causes contamination. Topics include proper time/temperature practices, and food handling. Training brochure accompanies videotape.

FOOD SERVICE**GRIMEFIGHTERS****3003 VHS VIDEO****39 minutes****FMI**

This video is geared to training and retraining store-level employees working in receiving, processing and displaying highly perishable foods.

FOOD SERVICE**HACCP - SAFE FOOD HANDLING TECHNIQUES****3007 VHS VIDEO****22 minutes****Canadian Restaurant &
Food Services Association**

This video shows how to identify potentially hazardous foods in menus and recipes and how to follow these "high risk" foods through the entire handling and preparation process.

FOOD SERVICE**SERVING SAFE FOOD: PROPER CLEANING & SANITIZING****3008 VHS VIDEO****25 minutes****NRA**

*This video is part of the Serving Safe Food Series. It shows the importance of cleaning and sanitizing in food service operation and how to reduce the number of harmful bacteria on utensils, equipment and dishes. English and **Spanish**.*

FOOD SERVICE**SERVING SAFE FOOD: RECEIVING & STORAGE****3009 VHS VIDEO****30 minutes****NRA**

This video is part of the Serving Safe Food Series. It shows tracking the flow of food through a food service operation. Explains proper receiving procedures as the first defense against unsafe food. Discover why proper storage is necessary to maintain food quality. English and Spanish.

FOOD SERVICE**SERVING SAFE FOOD: PREPARATION, COOKING & SERVICE****3010 VHS VIDEO****26 minutes****NRA**

This video is part of the Serving Safe Food Series. This video clearly illustrates the continuing flow of food from storage, to preparation, to service to the customer. Examines food preparation methods crucial to maintaining food safety. [English](#) and [Spanish](#).

FOOD SERVICE

SERVING SAFE FOOD: PERSONAL HYGIENE

3011 VHS VIDEO

24 minutes

NRA

This video is part of the Serving Safe Food Series. This video shows the importance of food safety. Examines the cause, effect and prevention of foodborne illness. Helps reinforce the employee's personal responsibility for proper hygiene. [English](#) and [Spanish](#).

FOOD SERVICE

FOODSERVICE EGG HANDLING AND SAFETY

3012 VHS VIDEO

11 minutes

American Egg Board

Explores the proper handling and safety procedures of eggs.

FOOD SERVICE

FOOD SAFETY IS NO MYSTERY

3013 VHS VIDEO

34 minutes

USDA

This videotape is divided into 4 modules corresponding to each of the 4 critical points of food safety. It illustrates the correct way to receive, handle and serve food in settings such as restaurants, schools and hospitals.

FOOD SERVICE

FOOD MANAGERS TRAINING "THE BOSTON EXPERIENCE"

3014 VHS VIDEO

22 Minutes

FDA/City of Boston

This video shows how the city of Boston in cooperation with the public and private sector set up a unique food managers training program. It offers tips for organizing and setting goals.

FOOD SERVICE

**SANITATION: ITS YOUR RESPONSIBILITY
PART III - PERSONAL HYGIENE**

3015 VHS VIDEO

14 Minutes

Advantage Media

Emphasizes the responsibility of the employee to keep himself clean and well groomed.

FOOD SERVICE

SANITATION "CONQUERING KITCHEN GERMS"

3016 VHS VIDEO

18 Minutes

Educational Institute

An entertaining and fun video to get across basic kitchen sanitation practices easy for your line - level kitchen employees to understand and remember.

FOOD SERVICE

HOMETOWN HACCP: PARTS I & II

3018 VHS VIDEO

**Approx. 2 ½ hours
(2 Tapes)**

FDA

This broadcast is targeted for state and local regulators of retail food establishments (restaurants and grocery stores). Participants will hear about the use of the hazard analysis in routine inspectional work. The program will focus on how to efficiently learn about the system that produces food, using conversations with the operator, and the menu as tools. Included will be scenes from an inspection of Bob's Last Stand, a medium size restaurant in a small town, USA.

FOOD SERVICE

FOOD SAFETY: YOU MAKE THE DIFFERENCE

3019 VHS VIDEO

28 Minutes

**Dept. of Public Health
Seattle/King County**

This video discusses how to handle food safety. It is available in several languages: English, Spanish, Vietnamese, Russian, Korean, Cantonese, and Mandarin.

FOOD SERVICE

**HACCP: CHARTING A SAFER COURSE
(Condensed Version)**

3020 VHS VIDEO

FDA

These videos present the introductory course in hazard analysis critical points (HACCP) but in a condensed version. The material has been extracted and divided into 6 modules: Module 1 - Food Programs - Charting A Safer Course (26:52 min.), Module 2 - Foodborne Illness Surveillance (50:42 min.), Module 3 - What Is HACCP? (38:12 min.), Module 4 - Critical Control Points In Retail Food Production (16:15 min), Module 5 - Using HACCP In An Inspection (36:41 min.), Module 6 - Effective Communication (58:35 min.)

FOOD SERVICE

**BE SAFE, NOT SORRY
PART A: DELI FOOD SAFETY & SANITATION**

3021 VHS VIDEO

20 Minutes Total

IDDA

The purpose of this video (with workbook) is to teach the food service deli worker the effects of bacteria on food quality, proper sanitation procedures and personal hygiene.

**BE SAFE, NOT SORRY
PART B: DELI PRODUCT CARE & HANDLING**

The purpose of this video (with workbook) is to teach the food service deli worker how to receive and store deli products properly, preparing and displaying cold foods safely. Also how to prepare and displaying hot foods safely, and how to store foods at home safely after purchase.

FOOD SERVICE

**STAY CLEAN, STAY SAFE
COURSE 3 – BAKERY SANITATION AND
PRODUCT CARE & HANDLING**

3022 VHS VIDEO

IDDA

The purpose of this video (with workbook) is designed for the retail professional who works in a supermarket bakery. This video will give important information on how to make sure that every product sold in the bakery is fresh, wholesome and free from harmful bacteria and viruses that can cause food-borne illness.

FOOD SERVICE

**FOOD SAFE, FOOD SMART: HACCP AND ITS
APPLICATIONS - SAFETY & SANITATION, PARTS I & II**

3023 VHS VIDEO

34 Minutes Total

Alberta

These videos are primarily aimed at food processors who want to develop a comprehensive food-safety and quality control program for their organization. HACCP (Hazard Analysis Critical Control Point) is a rational and systematic approach for implementing an entire quality control program. **Part I** introduces the concept of the HACCP system and the seven principles behind it. **Part II** shows the viewer the 12 stages in setting up such a system.

FOOD SERVICE

**SERVING SAFE FOOD: INTRODUCTION TO FOOD
SAFETY**

3024 VHS VIDEO

10 Minutes

NRA

This video is part of the Serving Safe Food Series. This video will explain why food safety is so important, identify the causes of foodborne illness. It will help define terms that are used in food safety, microorganism, contamination, and cross-contamination". A discussion of time and temperature abuse is included as well as the flow of food.

FOOD SERVICE

**SERVING SAFE FOOD: MANAGING FOOD SAFETY
A PRACTICAL APPROACH TO HACCP**

3025 VHS VIDEO

20 Minutes

NRA

This video is part of the SERVING SAFE FOOD SERIES. This video outlines the basic techniques for managers to use when implementing a **HACCP** food safety system. By utilizing the techniques presented in this tape, managers will be able to avoid situations that could lead to foodborne illness and food contamination.

FOOD SERVICE

BASIC FOOD SAFETY INFORMATION PACKAGE

3027 VHS VIDEO

FDA

The Food Safety Information Package is designed for entry level sanitarians working in a food program area. The purpose of the package is to provide basic learning materials and resource listings for key topics that entry level sanitarians must be familiar with. The package includes a book, 8 videos, 6 disks and 21 transparencies to supplement the narrative material in the book.

FOOD SERVICE

THE INVISIBLE CHALLENGE

3028 VHS VIDEO

36 Minutes

Kroger

Describes proper food safety for the retail store. Topics include microorganisms, food handling, employee practices, cleaning and sanitizing.

FOODBORNE DISEASE MICROBIOLOGY FOR FOOD SERVICE WORKERS

4000 VHS VIDEO

17 Minutes

Perennial Education, Inc.

This tape provides foodservice workers with a basic understanding of the microorganism which affects the foodservice industry.

FOODBORNE DISEASE HANDLE WITH CARE: PREVENTING FOODBORNE ILLNESS IN NURSING HOMES FOR FOOD SERVICE MANAGERS

4001 VHS VIDEO

15 Minutes

FDA

This tape focuses on poor food handling and kitchen practices that may contribute to foodborne-illness and recommended practices that can be taken by food service managers and workers to reduce the risk of outbreaks.

FOODBORNE DISEASE

EPIDEMIOLOGY

4002 VHS VIDEO

3 Hours

FDA

Lecture by Richard Swanson on investigating foodborne disease outbreaks and using epidemiology for foodborne disease prevention. This video is geared toward sanitarians.

FOODBORNE DISEASE**STAPHYLOCOCCUS AUREUS - MEATS****4003 VHS VIDEO****10 Minutes****Perennial Education**

Case study based on a real poisoning incident. Tape demonstrates errors in the foodservice process that lead to the problem and also shows corrective measures.

FOODBORNE DISEASE**STAPHYLOCOCCUS AUREUS - SAUCES****4004 VHS VIDEO****10 Minutes****Perennial Education**

Case study based on a real poisoning incident. Tape demonstrates errors in the food service process that lead to problems and also demonstrates corrective measures.

FOODBORNE DISEASE**BACILLUS CEREUS****4005 VHS VIDEO****10 Minutes****Perennial Education**

Actual case study which demonstrates common mistakes in the food preparation process and methods to reduce risk.

FOODBORNE DISEASE CLOSTRIDIUM BOTULINUM**4006 VHS VIDEO****10 Minutes****Perennial Education**

Actual case study which demonstrates common mistakes in the food preparation process and methods to reduce contamination. It also demonstrates investigative techniques to obtain cause of illness.

FOODBORNE DISEASE SALMONELLA - MEAT**4007 VHS VIDEO****10 Minutes****Perennial Education**

Actual case study which demonstrates common mistakes in the food preparation process and methods to reduce contamination. It also demonstrates investigative techniques to determine cause of illness.

FOODBORNE DISEASE**INVESTIGATING AN OUTBREAK: PHARYNGITIS IN LOUISIANA (SELF-STUDY COURSE 3050-6)****4008 3.5" Disk****Approx. 7 ½ Hours****CDC**

This case study is a computer simulation of an outbreak investigation in which you, the student, get to be lead investigator. Before you begin, you should have successfully completed an introductory epidemiology

course.

FOODBORNE DISEASE

SALMONELLA IN EGGS

4009 VHS VIDEO

7 Minutes

FDA

This video alerts consumers to the dangers of salmonella in eggs and stresses prevention methods.

FOODBORNE DISEASE

KITCHEN "FIGHTING FOODBORNE ILLNESS"

4010 VHS VIDEO

18 Minutes

NEMI

This video provides a comprehensive view of the food handling aspects of sanitation and motivates workers to consider the trust placed in them by those who consume the food they prepare.

FOODBORNE DISEASE FOODBORNE DISEASES: IT'S YOUR BUSINESS

4011 VHS VIDEO

15 Minutes

**Pennsylvania Dept. of
Environmental Resources**

An overview of HACCP. This video is geared to food service operators and entry level sanitarians.

**FOODBORNE DISEASE FOOD SAFETY: AN EDUCATIONAL VIDEO FOR
INSTITUTIONAL FOOD SERVICE WORKERS**

4013 VHS VIDEO

10 Minutes

FDA, CDC, and HCFA

Instructional video on how to safely prepare food in institutional settings (nursing homes, day care centers, etc.) To avoid foodborne illness.

FOODBORNE DISEASE ICE - THE FORGOTTEN FOOD

4014 VHS VIDEO

Food Protection Report

This video shows the sanitation and packaging procedures of ice in order to avoid foodborne illness.

FOODBORNE DISEASE

EPI INFO.

4015 VHS VIDEO

34 Minutes

CDC

Instructional video on the use of personal computer's in gathering epidemiological information.

FOODBORNE DISEASE**INVESTIGATING A FOODBORNE OUTBREAK****4016 VHS VIDEO****Allow 2 ½ Hours****FDA**

This video “walks” the inspector through many facets of a foodborne investigation.

MANUFACTURING**THE HEART OF HACCP IN-PLANT APPLICATION****21, 000 VHS VIDEO****21 Minutes****Silliker**

This video is designed to give plant personnel a clear understanding of the seven HACCP principles and practical guidance on how to apply these principles to their own work.

MANUFACTURING**ON THE LINE****21, 001 VHS VIDEO****20 Minutes****Food Processors Institute**

This video is geared to food processing plant employees. It covers personal hygiene, cleaning equipment, and other key components which lead to good manufacturing practices. [English](#) and [Spanish](#)

MANUFACTURING**GMP: SOURCES AND CONTROL OF CONTAMINATION DURING PROCESS****21, 002 VHS VIDEO****20 Minutes****Penn State**

This video clearly outlines the procedures line employees must follow to ensure product purity. This includes receiving at dock and monitoring product transfer from dock to storage area it also explains thawing, growth of organisms, proper sanitary transfer of ingredients and need for accurate labeling. [English](#) and [Spanish](#)

MANUFACTURING**GMP: PERSONAL HYGIENE AND PRACTICES IN FOOD MANUFACTURING****21, 003 VHS VIDEO****14 Minutes****Penn State**

This video focuses on the personal hygiene of food-manufacturing workers, and explores how poor hygiene habits can be responsible for the contamination of food in the manufacturing process. [English](#) and [Spanish](#)

MANUFACTURING

**GOOD MANUFACTURING PRACTICES
IN THE BOTTLED WATER PLANT:
FROM SOURCE TO BOTTLE**

21, 004 VHS VIDEO

20 Minutes

IBWA

This video is an excellent way to provide your employees with basic fundamental information about the u.s. good manufacturing practices for bottled water operations. Topics include plant sanitation, quality control, record keeping, product recalls, critical control points and personnel practices.

MANUFACTURING

COOK CHILL SYSTEM

21, 005 VHS VIDEO

9 Minutes

Groen

Describes the process on how on how high quality food can have the “just-cooked” taste when made days earlier.

MILK

DAIRY PROCESSING PLANT INSPECTION PROCEDURE

6000 VHS VIDEO

15 Minutes

**California Department
Of Food and Agriculture**

This video, presented in lecture format, is designed to assist processors and manufacturers identify critical control points in milk plant inspection process.

Milk

HTST MILK PASTEURIZATION

6001 VHS VIDEO

1 Hour

Borden

In service training on the HTST milk pasteurization system.

MILK

THE PARALLEL MILKING CONCEPT

**6002 VHS VIDEO
Inc.**

17 Minutes

**Parallel Milking Parlors,
Inc.**

This video is designed for dairy farmers and fieldmen. It shows the inspection and milking process in a parallel type milking parlor.

MILK

**BULK HANDLING: GRADE "A"
RAW MILK (Texas Dept. Of Health)**

**BULK MILK HAULER: PROTOCOL &
PROCEDURE (Iowa State University)**

6003 VHS VIDEO

27 Minutes Total

**Texas Dept. Of Health
Iowa State University**

These two separate topics on this video discuss bulk milk tanker sampling procedures.

MILK

FROZEN DAIRY PRODUCTS

6004 VHS VIDEO

California Department of Agriculture

Describes methods and principles of processing frozen dairy products with emphasis on blending, filling and packaging operations.

MILK

DAIRY CLEANING PROCEDURES, TAPES 1 & 3

6005 VHS VIDEO

Klenzade

Provides useful information on cleaning milk plant and product contact equipment used in processing of dairy products.

MILK

**BORDEN, INC., VITALINE STICK NOVELTY
MACHINE - With manual**

6006 VHS VIDEO

Borden

Developed to assist dairy employees in the proper method and procedure for quality processing of dairy products.

MILK

SAFE MILK HAULING - YOU'RE THE KEY

6007 VHS VIDEO

34 Minutes

Cornell University

34-minute video targeted for the bulk milk haulers and samplers. Describes compliance with PMO.

MILK

SOMATIC CELLS IN MILK

6008 SLIDES

FDA

These slides depict the type of somatic cells that may be present in milk. These slides may be used to standardize recognition and counting procedures of somatic cells by analysis. 30 slides/narrative & quiz.

OTHER

GREASE INTERCEPTOR VIDEO – PART I

8000 VHS VIDEO

19 Minutes

Zurn

The first portion of this video explains the need for, use of, and proper identification of our Z-1170 grease Interceptor and Z-1190 Ecolo-Gard.

OTHER

THE ABC'S OF CLEAN- A HAND WASHING & CLEANLINESS PROGRAM FOR EARLY CHILDHOOD PROGRAMS

8001 VHS VIDEO

15 Minutes

Soap And Detergent Assoc.

This tape illustrated how proper hand washing and clean hands can contribute to the infection control program in day care centers and other early childhood programs.

OTHER

THE ROCKIN' HAND WASHIN' REPORT

8002 VHS VIDEO

9 Minutes

Portland County School District

Geared toward high school students. The video has contemporary music and language which relays the message "it's cool" to wash your hands.

OTHER

TAKE FIVE FOR SAFETY

8003 VHS VIDEO

Klenzade

This complete video program illustrates the proper handling of sanitation chemicals. [English](#) and [Spanish](#).

OTHER

THE QUICK COLOR TEST FOR LEAD

8004 VHS VIDEO

20 minutes

FDA

This tape describes the characteristics and defects associated with excessive levels of leacholde lead in dinnerware. It features a demonstration of the 'Quick Color Test' which can be used as an investigational tool

to select ware for testing.

OTHER

WORKING TOGETHER FOR SAFE WATER

8005 VHS VIDEO

15 minutes

USC

This tape is an introduction to the basic concepts of cross-connection and control breakflow of water systems.

OTHER

WIDE WORLD OF FOOD SERVICE BRUSHES

8006 VHS VIDEO

19 minutes

Sparta Brush Co., Inc.

Using worn out foodservice brushes can lead to food borne illnesses in restaurants. This video discusses the wide world of foodservice brushes and how to properly use them.

OTHER

PETRIFILM PLATES

8007 VHS VIDEO

20 Minutes

3M

Instructional video on the use of petrifilm for aerobic plate count, coliform plate count, e.coli plate count, and yeast and mold plate count. Includes interpretation guides.

OTHER

FOOD SALVAGE

05360-01 SLIDES

FDA

This slide series is designed for regulators or anyone who may have to determine the acceptability of food products for salvage. Includes narrative slides explaining salvage principles and photos of various salvage situations that regulators

SEAFOOD

SEAFOOD SKILLS: MODULE 1 - 10

Entire presentation 1:40

Seafood Business

A complete set of ten modules provides your associates the opportunity to learn all they need to know about the seafood department, from sanitation to suggestive selling.

SEAFOOD

SEAFOOD DEPARTMENT

5000 VHS VIDEO

14 Minutes

Seafood Business

Shows students how to become a seafood professional. It gives an overview of the videos that are presented in these modules

SEAFOOD**SEAFOOD SCIENCE****5001 VHS VIDEO****10 Minutes****Seafood Business**

Explains the science of seafood which will help the seafood professional prolong the freshness and quality of the seafood and assist in providing total customer satisfaction.

SEAFOOD**SANITATION I****5002 VHS VIDEO****14 Minutes****Seafood Business**

Shows students how sanitation affects seafood and how to develop good habits. Topics include: bacteria, perishability, and proper tools, use of a 3-compartment sink, and sanitizing the sanitizing display cases, coolers and freezers.

SEAFOOD**RECEIVING/STORAGE****5003 VHS VIDEO****10 Minutes****Seafood Business**

Explains the best procedures for assuring that all the products requested were received and that they are of the quality expected.

SEAFOOD**PREPARATION****5004 VHS VIDEO****14 Minutes****Seafood Business**

Guides associates through preparation, from cooler to case. Explains how to maximize profits by decreasing loss and enhancing display.

SEAFOOD**SANITATION II****5005 VHS VIDEO****10 Minutes****Seafood Business**

Explains specific sanitation requirements for minimizing shrink and meeting the ever-expanding customer needs and federal regulations.

SEAFOOD**CUSTOMER SERVICE****5006 VHS VIDEO****12 Minutes****Seafood Business**

Impresses upon seafood associates that not only do they represent the seafood department, but, also the products. Helps associates view the department from the customers point of view to ensure customer loyalty.

SEAFOOD**SUGGESTIVE SELLING****5007 VHS VIDEO****12 Minutes****Seafood Business**

Points out the seafood department needs to be clean and well merchandised. Success, also, depends largely on selling large quantities of quality seafood which means making sure that the customers come back. Being courteous and friendly is not enough, the customers will be looking to the seafood associate for advice, suggestions and information. This is where suggestive selling comes in.

SEAFOOD**SHRINK CONTROL****5008 VHS VIDEO****14 Minutes****Seafood Business**

Provides an understanding of the full impact of small but consistent losses that occur because of shrink (money that is lost due to improper handling, theft, waste, damaged merchandise and not selling the product quickly, before it loses quality). Trains associates in what to look for and what to do.

SEAFOOD**MERCHANDISING****5009 VHS VIDEO****14 Minutes****Seafood Business**

Emphasis on the way seafood should be presented to the customer. If the seafood is not arranged in appealing, enticing displays, customers will not recognize or appreciate the quality, thus, they will not buy.

SEAFOOD**FISH PROCESSING: QUALITY IN THE PLANT****5010 VHS VIDEO****12 Minutes****New England Fisheries**

Presents a concise view of the sanitation procedure from product receipt to finished product.

SEAFOOD**IS WHAT YOUR ORDER WHAT YOU GET?****5011 VHS VIDEO****18 Minutes****FMI**

Geared toward retail seafood employees. It stresses areas such as cross-contamination control, methods and criteria for receiving seafood.

SEAFOOD**SANITATION FOR SEAFOOD PROCESSING
PERSONNEL****5012 VHS VIDEO****20 Minutes****National Fisheries Institute**

Sanitation principles for seafood processing personnel. Includes good manufacturing principles (GMP'S).

SEAFOOD

NEW ZEALAND SEAFOOD

5013 VHS VIDEO

5 Minutes

**New Zealand Fisheries
Industry Board**

An overview of the New Zealand seafood industry. Finfish and shellfish processing and production.

SEAFOOD

NEW ZEALAND GREENSHELL MUSSELS

5014 VHS VIDEO

5 Minutes

**New Zealand Fisheries
Industry Board**

Aquaculture of the green shell mussel in New Zealand.

SEAFOOD

OUR FISH ARE CLEAN

5015 VHS VIDEO

20 Minutes

Virginia Marine Products Board

An overview of the seafood sanitation programs conducted within the state of Virginia. Includes crabmeat, finfish and molluscan shellfish. Suitable for sanitarians, shellfish and other public health officials.

SEAFOOD

SALMON FARMERS

5016 VHS VIDEO

6 Minutes

**Association Of Chilean Salmon
Seafood Farmers**

Production of farm raised salmon in Chile.

SEAFOOD

NEW ZEALAND HOKI

5017 VHS VIDEO

5 Minutes

New Zealand Fisheries Industry Board

Production of the New Zealand hoki. Finfish processing and harvesting procedures.

SEAFOOD

MANAGING THE FULL SERVICE SEAFOOD COUNTER

5018 VHS VIDEO

15 Minutes

FMI

Illustrates all aspects of managing a retail seafood counter. This includes the most important aspect of sanitation.

SEAFOOD**SEAFOOD QUALITY****5019 VHS VIDEO****14 Minutes****Maine Department Of Marine Resources**

Demonstrates how to determine quality and freshness of fresh products", maintaining quality control, extending shelf life of a product and much more.

SEAFOOD**SEAFOOD STORAGE AND HANDLING****5020 VHS VIDEO****19 Minutes****Maine Department Of Marine Resources**

Demonstrates proven methods for storing and handling fresh seafood and shellfish, extending product life, correct sanitation methods, cleaning schedules, proper icing techniques and more.

SEAFOOD**SEAFOOD CASE SET****5021 VHS VIDEO****15 Minutes****Maine Department Of Marine Resources**

A step-by-step demonstration of the proper method to set up seafood cases. Demonstrates the proper way of breaking it down and sanitizing it.

SEAFOOD**SEAFOOD MERCHANDISING****5022 VHS VIDEO****14 Minutes****Maine Department Of Marine Resources**

Demonstrates methods for displaying seafood, rotation of product, storage of product, and organization of displays.

SEAFOOD**SHELLFISH SANITATION****5023 VHS VIDEO****20 Minutes****FMI**

Basic information on shellfish and their harvesting and growing.

SEAFOOD**HANDLE WITH CARE**

5024 VHS VIDEO

10 Minutes

Alaska Seafood Marketing Institute

A primer for the retail seafood employee.

SEAFOOD

SEAFOOD TOXINS

5025 SL

IDES

FDA

Provides an overview of naturally occurring fish and shellfish poisons based on the National Academy of Sciences Report on Seafood Safety.

SEAFOOD

SHELLFISH HANDLING, RETAIL

5026 VHS VIDEO

15 Minutes

FMI

This video offers safety tips on the proper handling and storage of shellfish. It shows different methods of preventing cross contamination.

SEAFOOD

**FOODSERVICE HANDLING & EVALUATION OF
SEAFOOD**

5027 VHS VIDEO

20 Minutes

NRA

This video presents information on proper seafood handling and cooking in the restaurant setting.

SEAFOOD

**"SHELLFISH HANDLING"
WHOLESALE/DISTRIBUTORS**

5028 VHS VIDEO

11Minutes

FMI

Illustrates safety tips for wholesalers/distributors when handling shellfish.

SEAFOOD

**HACCP: AN INTRODUCTION TO SEAFOOD
PRODUCTION EMPLOYEES**

5029 VHS VIDEO

14 Minutes

National Fisheries Institute

This video is for seafood plant personnel regarding the control of food safety hazards under the proposed mandatory HACCP program.

SEAFOOD

TECHNIQUES FOR SMOKING FISH

5030 VHS VIDEO

50 Minutes

National Fisheries Institute

This video illustrates the techniques for smoking fish.

SEAFOOD

SEAFOOD HACCP REGULATORS TRAINING PROGRAM

5031 VHS VIDEO

Approximately 6 ½ hours

FDA

The set of 4 videos shows how to apply the HACCP regulations in working in the seafood industry. A “mock” inspection is performed.

SEAFOOD

**SEAFOOD HACCP FACILITATORS PREP
SHOW BROADCAST**

5032 VHS VIDEO

2 Hours

FDA

Facilitator training for the Seafood HACCP Satellite Broadcast.

VECTOR CONTROL

HOUSEKEEPING AND PEST CONTROL

7001 VHS VIDEO

10 Minutes

Perennial Education, Inc.

This video illustrates the prevention, control and elimination of pests. It briefly covers house flies, blowflies, fruit flies, cockroaches and rodents.

VECTOR CONTROL

BIOLOGY OF THE HOUSE MOUSE

7002 VHS VIDEO

1 Hour

Video Development

A discussion of the biology of the house mouse with Dr. Austin Frishman.

VECTOR CONTROL

CONTROL OF THE HOUSE MOUSE

7003 VHS VIDEO

1 Hour

Video Development

A lecture by Dr. Austin Frishman on the two methods of controlling the house mouse. The chemical and

mechanical methods are covered in depth.

VECTOR CONTROL

PRINCIPLES OF RODENT CONTROL

7004 VHS VIDEO

11 Minutes

NPCA

Explores in detail the three principles of rodent control, exclusion, sanitation and population reduction.

VECTOR CONTROL

**INTEGRATED PEST CONTROL MANAGEMENT:
COCKROACHES IN COMMERCIAL KITCHENS**

7005 VHS VIDEO

14 Minutes

NPCA

This video discusses how to get rid of cockroaches in an environmentally sound way.
