

A Food Safety Training and Public Recognition Program

Madison Department of Public Health Madison, Wisconsin

Safe Food Crew Curriculum



- 15 training modules in English & Spanish
- Topics are taught by Food Operators
- Not an online or self study course
- Incorporates various learning styles

Industry Involvement

- Madison Safe Food Advisory Committee
 - 9 member group of local food operators
 - Met quarterly to discuss module content and provided feedback
- Food operator evaluations
 - Operators were asked by their health inspector to teach and evaluate a module
 - Health inspectors were present during those training sessions

Safe Food Crew Trainer's Guide

Prompts for the Trainer



- Conversational language
- Up-to-date food safety information
- Hands on activities
- Short, 15 minute sessions

Module 1: Handwashing

Module 3: Food Handling Techniques

Module 6: Thermometers

Hand Hand Sanitizer Soap

Module 9: Hot and Cold Holding

Module 10: Safe Cooling

Module Format

- Overview for Trainer
- Presentation
- Hands-on Activity
- Tales from the Kitchen
- Review Questions
- After the Training Tips
- Reproducible Fact Sheets, Activity Sheets or Signs

Teaching the Module

- Read through the module
- Assemble items for activity
- Review new glossary terms/words
- Make necessary copies for staff
- Schedule a session with staff

Recognition Program

- Annual recognition from MDPH
- Must meet MDPH criteria
- Window decal for display
- Dedicated Website for participants

Recognition Program Criteria



- Teach 5 of the 15 modules in a 12 month period
- Train at least 5 employees, or 10% of staff, per module
- Submit tracking and evaluation forms to MDPH

Safe Food Crew Decal

6 by 6 inch Vinyl Window Cling



Safe Food Crew Participants

- 16 participating food establishments in 2005
- 12 participating food establishments in 2006
- 253 binders have been given to interested food operators in 2 years

Download Safe Food Crew at

www.safefoodcrew.org

It's Free and in Spanish