



Food Safety in the Face of Economic Challenges

Welcome from PFSE



Katie Weston

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saferecipeguide.org | fightbac.org

Today's Line Up



- **Welcome / Housekeeping** with Katie Weston, Partnership for Food Safety Education
- **Food Pantry Food Safety** with Dr. Nicole Arnold and Allison Howell, Ohio State University Extension
- **Food Loss & Waste Consumer Education Resources** with Ayma Rouhani, MPH, U.S. Food & Drug Administration
- **Gleaning Food Safety** with Cynthia Aspengren, The University of Arizona
- **Q&A with Guest Speakers**



Housekeeping



Join the chat! Or send a question during the webinar.

After the webinar, you'll receive a brief survey. Please complete it.



Help us improve!



Continuing Education Units



One-hour CEU available from ANFP, CDR, NCHEC & NEHA

- Download certificates from chat box
- Follow-up email
- Download at fightbac.org under “Free Resources” tab and “Recorded Webinars”
- Educators seeking NCHEC must complete online questionnaire by **April 14**



About the Partnership



We're an active network of...

- 13,000 health and food safety educators
- 40 Partner organizations
- Federal liaisons (CDC, FDA, USDA)

All working together to advance trusted, consistent, science-based behavioral health messaging.



Did You Know?



Every year in the United States...

- 1 in 6 people (or 48 million people) get sick from foodborne illness, commonly called food poisoning
- 128,000 are hospitalized
- 3,000 die from eating contaminated food

Following simple food safety steps can help prevent foodborne illness and the spread of germs.



Poll #1



Do you plan to attend the Consumer Food Safety Education Conference in March?

1. Yes, I'm registered!
2. I plan to register soon.
3. I'm not sure / Maybe
4. I'm not planning to attend.
5. What is the Consumer Food Safety Education Conference?



2023 Consumer Food Safety Education Conference

- Only conference in the U.S. dedicated to consumer food safety education
- March 1-3 in Arlington, VA
- Special rate for government, educators, non-profits and students
- Discounted hotel rate until **Feb. 16**

Register online at cfsec.org!



saferecipeguide.org | fightbac.org

Poll #2



How often do you work with food pantries on food safety practices?

1. All the time / Often
2. Sometimes
3. Rarely
4. Never





CFAES

Food Pantry Food Safety



Food Safety in the Face of Economic Challenges



THE OHIO STATE UNIVERSITY
EXTENSION



Nicole Arnold, Ph.D.
Assistant Professor & Food Safety
Field Specialist



Allison Howell
Graduate Research
Associate

Overview



Food Pantry Food Safety

Published research and resources



CFI Preliminary Research

Franklin County, OH food pantry project



Food Ethics Project

Ohio State University Extension programming food entities



Best Practices for Food Donations

Considerations for those donating food

Current State of Food Pantry Food Safety Resources

- Few published studies about food pantry food safety
- More resources available for food banks than pantries
- The need is there



NC State/UNC food pantry study

Evaluating North Carolina Food Pantry Food Safety-Related Operating Procedures (2015)

DOI: [10.4315/0362-028X.JFP-15-084](https://doi.org/10.4315/0362-028X.JFP-15-084)



- Cataloged the food SOPs in 105 food pantries from 12 NC counties
- Compared pantries partnered with a food bank vs. not
- Several gaps in food safety knowledge and practice, indicating that pantries would benefit from more effective food safety training, especially focusing on formalizing risk management strategies

NC State Extension Resources

Multiple documents for
clarifying food pantry
procedures + signage

Additional Documents

These documents are mentioned and explained in the videos. Feel free to use any or all of them to clarify procedures in your food pantry. Every pantry is different and these documents are designed to be adapted so that they fit exactly with your pantry.

- [Standard operating procedures template and checklist ideas](#) 📄
- [Sample closing procedures checklist](#) 📄 (mentioned in the standard operating procedures template)
- [How to decide if your volunteer or employee should stay home due to illness](#) 📄 (a decision tree from Wake County government)
- Signage
 - o [Can I use this can?](#) 📄 (a flowchart on how to know if canned food are ok)
 - o [Yes and No](#) 📄 (signs to tell pantry participants to take this, not that)
 - o [Take From the Top](#) 📄 (signs to tell pantry participants to take from the top shelf, not the bottom)



Virginia Tech Student Volunteer Study

Food-handling Behaviors of Student Volunteers in a University Food Recovery Program (2018)

Food Protection Trends, vol. 38, no. 4, pp. 284-294



- Used a university food recovery program
- Food-handling behaviors of student volunteers were observed in-person + compared to self-reported behaviors and self-identified training needs gathered via a survey
- Frequently observed behaviors: Improper handwashing, inconsistent record keeping, use of unclean or contaminated equipment

Virginia Tech Resources

Multiple Extension
publications involving
consumer viewpoint

Donating Unused Food From Your Pantry

FST-431NP

Authored by H. Lester Schonberger, Senior Research Associate, Department of Food Science and Technology, Virginia Tech; Renee Boyer, Professor and Extension Specialist, Department of Food Science and Technology, Virginia Tech

Going through your pantry is a good way to see what you have, and you may find foods you realize you do not need anymore. Rather than throwing those foods away, consider donating them!

Where to Take Donated Food

Organizations like food banks, food pantries, and meal kitchens exist in your local community. They will take donated food and distribute it to community members at no cost. If you do not know where to donate food in your community, contact your regional food bank for guidance.

What Foods to Donate

We recommend you contact the organization you would like to donate your food to. They should be able to tell you if there are any particular foods they need at the time.



Available As

- > Donating Unused Food From Your Pantry (PDF)

Other resources in

- > Food Safety
- > Health & Nutrition

Other resources by

- > Lester Schonberger



THE OHIO STATE UNIVERSITY
EXTENSION

Ohio State JOE publication

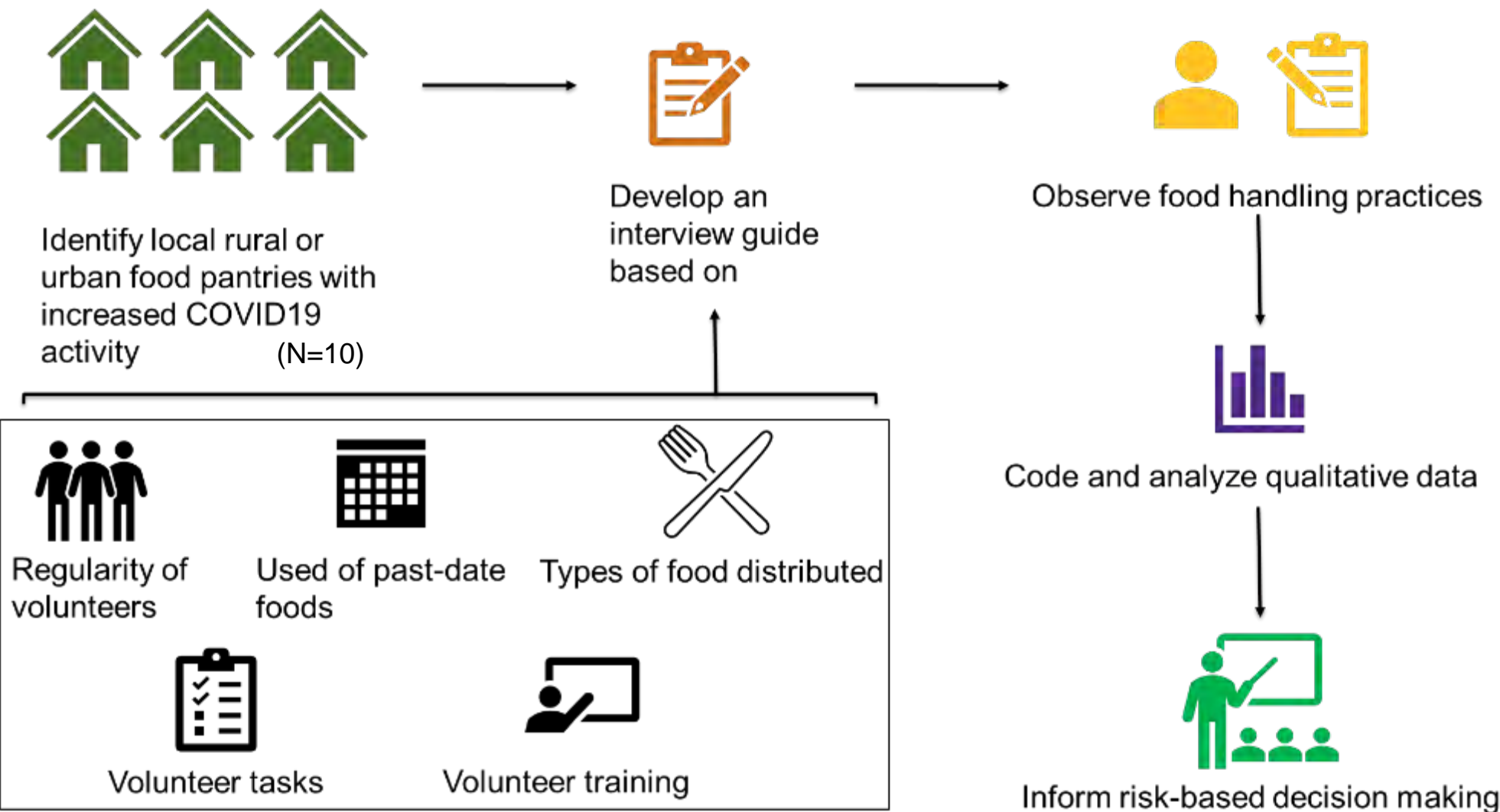
Ensuring Food Safety as Demand for Improved Food System Efficiency Increases (2018)

The Journal of Extension, 56(7), Article 22



- Acknowledges the intersection of food safety and security
- Reduction of food waste includes use of: secondary quality produce, date label elimination, repurposing of food scraps, donation and gleaning of food
- Extension's role in addressing food safety

Ohio State CFI Study Overview



Results

Fig A. Types of foods distributed.

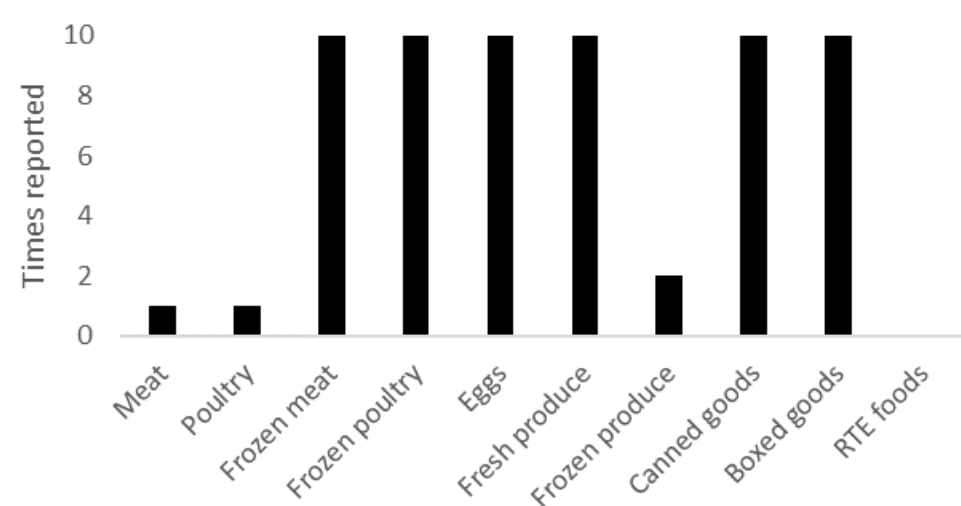


Fig B. Volunteer tasks.

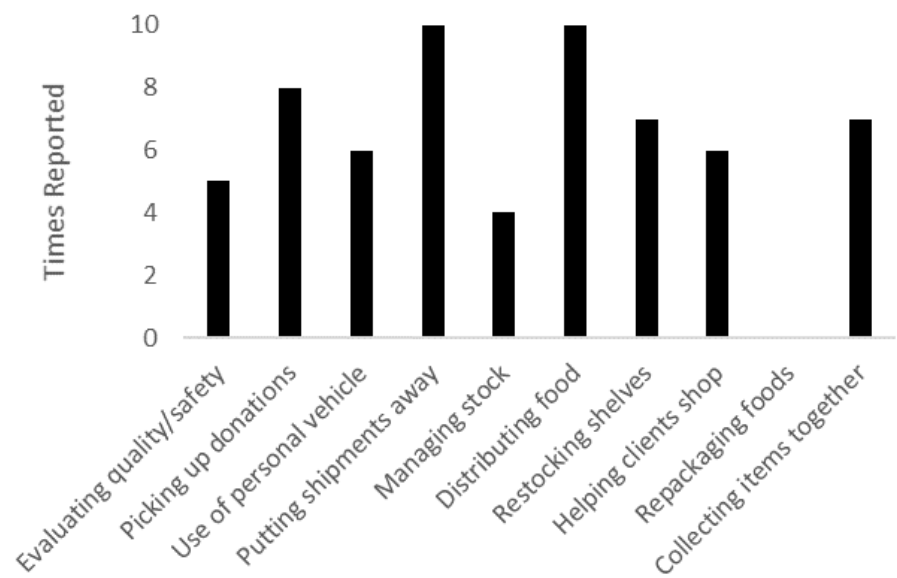


Fig C. Where they seek food safety information

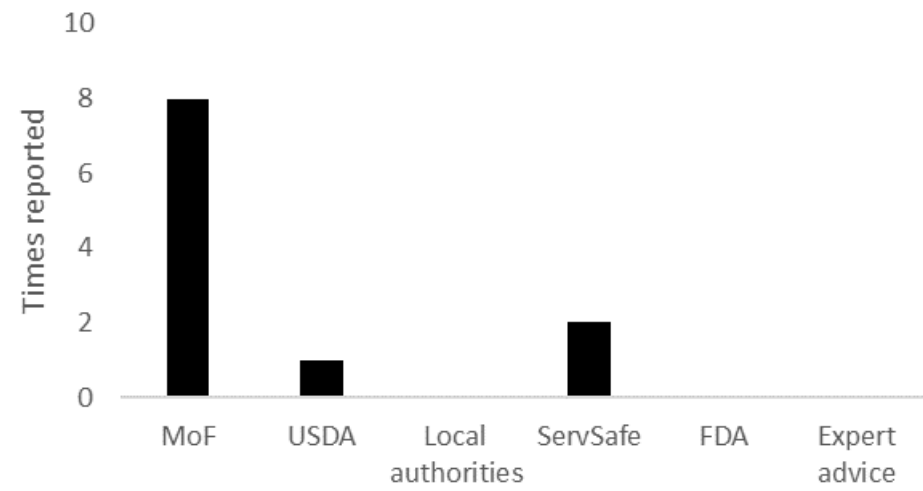
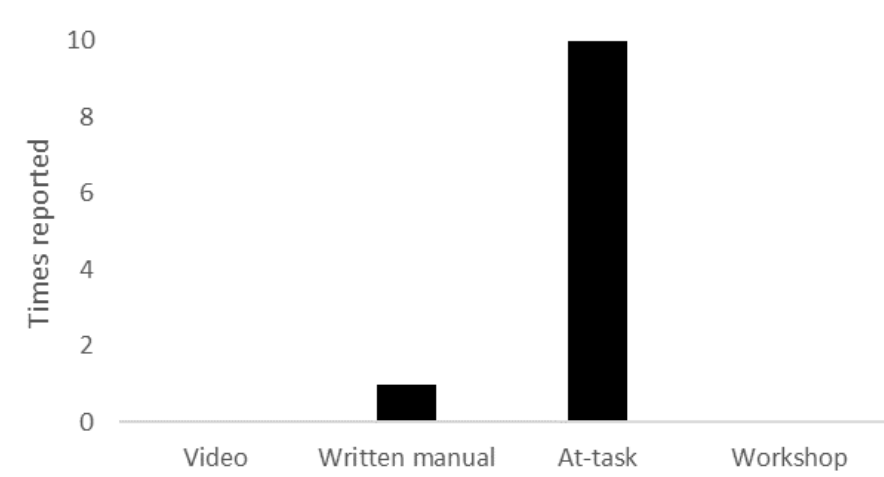


Fig D. How volunteers are trained.



Results

Fig E. What does the “at-task” volunteer training cover?

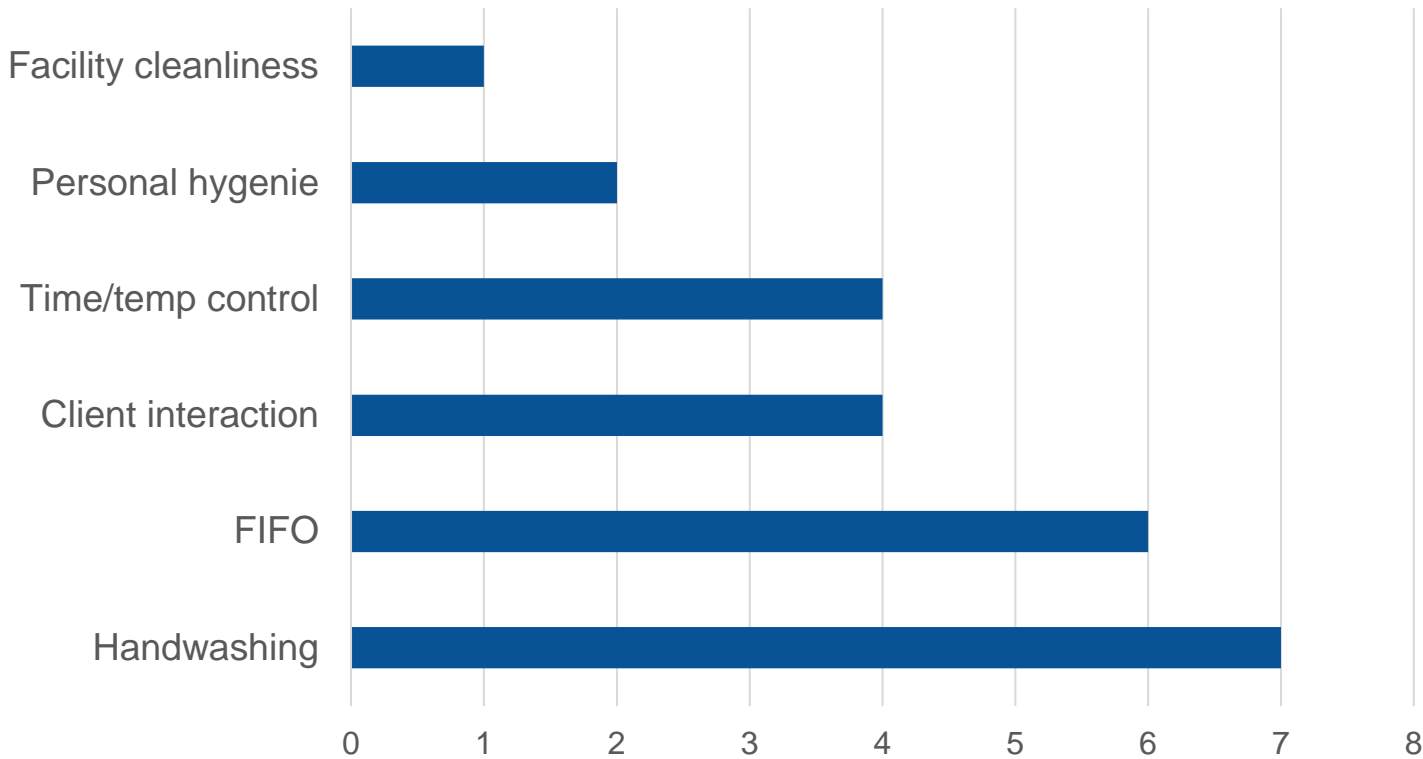
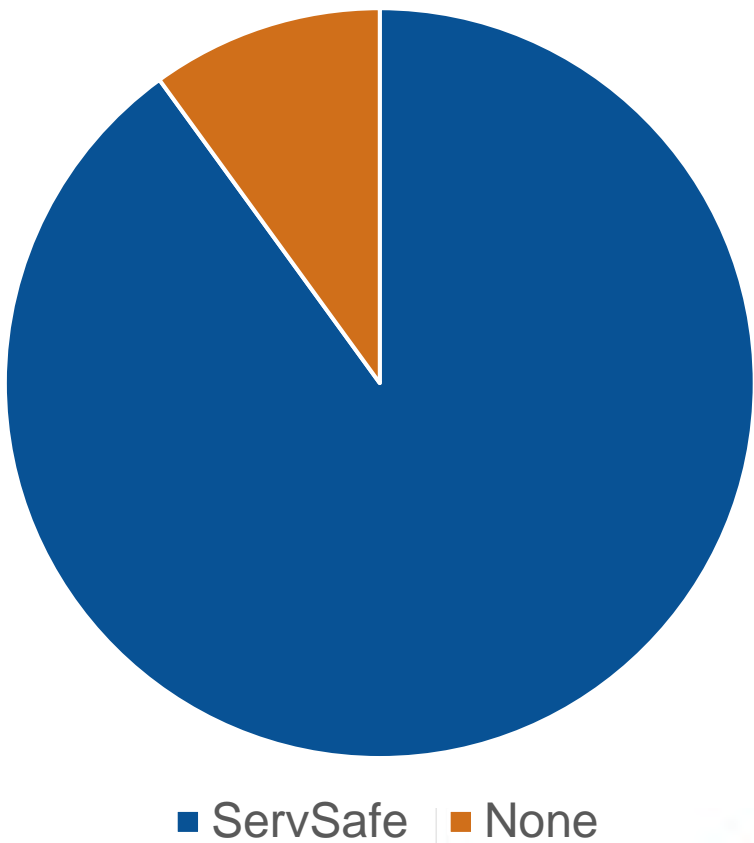


Fig F. What food safety training do you have as a shift supervisor at the pantry?



Conclusions



- **Managers and directors hesitant to institute rigid training protocols or expectations for volunteers**
 - Cited difference between employment and volunteer service
 - Did not want to overburden volunteers and risk of scaring them away
- **Opportunity to create succinct food safety training materials**
 - Directed toward volunteers to ensure they have the knowledge necessary to evaluate shipments and manage stock





Food Ethics: Serving Up Change

Daniel Remley, PhD
Ohio State University Extension



Food Values: Refocusing mission and vision

- **Decisions, actions, and judgments about food that are guided by a set of values and are made for the common good**
- **The food values of the council should be reflected in the mission and vision statements**
- **Food values of the council might change over time and might be different from the food values of the community**



Examples of Food Values

- Nutrition
- Food Waste Avoidance
- Social/Cultural Acceptability
- Localness
- Convenience
- Sustainability
- Food Quality
- Choice





Potential Value Conflicts in Food Pantries

Food Pantry Clients

- Autonomy
- Convenience
- Healthfulness
- Quality
- Social and Cultural Relevance

Food Pantry Staff

- Convenience
- Food Waste Avoidance
- Low Cost
- Food Safety
- Localness



Food Donation Considerations

- What items does the pantry accept?
- What does a drop off entail?
- Staffed hours?

If you have a perishable donation (fruit, meat, etc.), please drop it off during these times so our volunteers can properly and immediately store them:

- Mondays 9 am – 11 am
- Wednesdays 2 pm – 6 pm
- Fridays 9 am – 1 pm

At this time, the pantry could particularly use:

- Canned Vegetables (not beans)
- Canned Hearty Soups



Food Donation Considerations

- Is transportation clean/sanitary?
- Are perishable items in insulated bags/coolers?
- Are there date-marking requirements?
- Have items been opened?



Canned/Boxed Foods	Good Condition	<ul style="list-style-type: none">• Leaking, damaged, or bulging packaging• Open packages• Home-canned products• Packaged products that show evidence of insect or rodent damage or infestation• Expired infant formula
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Conference for Food Protection handouts

Comprehensive Guidance for Food Recovery Programs

[/ Home / Guides and Documents / Details](#)

Comprehensive Guidance for Food Recovery Programs (revised 2016)

[Download](#)

Comprehensive Guidance for Food Recovery Programs in Word (revised 2016)

[Download](#)

Handout 1A: How Food Establishments Can Donate Food (approved in 2021)

[Download](#)

Handout 1B: How to Transport Donated Food (approved 2021)

[Download](#)

Handout 1C: How to Serve Donated Food (approved 2021)

[Download](#)

Handout 1D: Serving Highly Susceptible Populations (approved 2021)

[Download](#)

OLDER ADULTS

Disaster Victims

Infants and toddlers

People from food-insecure households

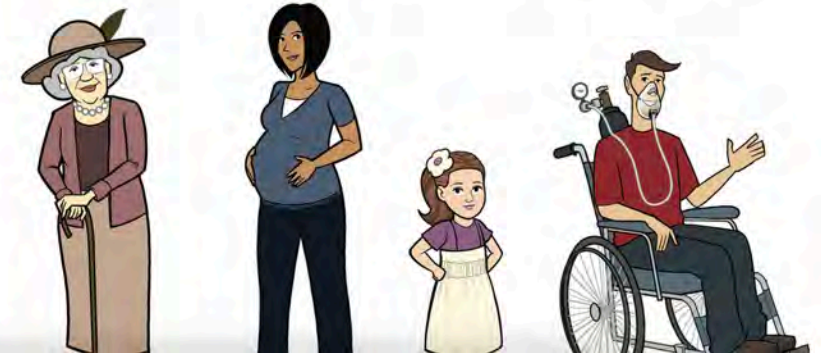
People who are homeless or transient

People with behavioral health or substance abuse issues

People with chronic illness and

SERVING HIGHLY SUSCEPTIBLE POPULATIONS

Take extra care when preparing and serving donated food. Many guests at charitable organizations may be from highly susceptible populations (HSPs). HSPs have an increased risk of foodborne illness and resulting complications. HSPs may include:



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Allison Howell

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Poll #3



How often in your work do you provide information about reducing food waste?

1. All the time / Often
2. Sometimes
3. Rarely
4. Never



U.S. Food and Drug Administration (FDA)
Center Food Safety and Applied Nutrition's (CFSAN's)

Food Loss & Waste Consumer Education Resources



Ayma Rouhani, MPH
Public Health Educator



Education Resources for Consumers

www.fda.gov/food/consumers/food-loss-and-waste

Confused about what the date labels on food packages mean?

Here's what you should know:

BEST IF USED BY

You'll see a date on the label of most packaged foods.

- Labels often include phrases like "Use by" or "Best if used by," but may only have a date. Other than infant formula, date labels are not required by federal law on packaged foods.
- Manufacturers often apply a date to inform consumers and retailers when the food will be at its best quality. Food packages may also have a date to indicate when the food was produced or packed.

Avoid wasting food

- Don't just rely on the date label that appears on a package. Look at and smell the food for signs of spoilage to know if it is ok to eat. Taste it if the color, consistency, or texture has changed.
- If the label recommends eating the food within a certain number of days after opening the package, eat it before that window closes.

Extending shelf life

- Freezing is a good option for extending the shelf life of many packaged foods. Use the USDA's FoodKeeper App for information on how to safely store different foods to maximize freshness and quality.

<https://www.fda.gov/food/keeping-food-safe/foodkeeper-app>

If you have questions about the shelf life, quality or safety of a packaged food you have purchased, contact the manufacturer listed on the package.

For more information and resources about food waste visit: <https://www.fda.gov/food/consumers/food-loss-and-waste>

What YOU Can Do – Tips to Reduce Food Waste

At the Store or When Eating Out

Start practicing habits that are good for your health, your wallet, and the environment!

Check your fridge, preplan meals, and write a shopping list before going to the store.

Buy only what you need and think twice when buying in bulk.

Tips for Reducing Food Waste

Watch on YouTube

FOOD FACTS **FDA U.S. FOOD & DRUG ADMINISTRATION**

How to Cut Food Waste and Maintain Food Safety

Food safety is a major concern. The Centers for Disease Control and Prevention (CDC) estimates that there are about 48 million cases of foodborne illness annually – the equivalent of sickening 1 in 6 Americans each year. And each year these illnesses result in an estimated 128,000 hospitalizations and 3,000 deaths.

Food waste is also a major concern. Wasted food is a huge challenge to our natural resources, our environment, and our pocketbooks:

Our resources? Each year getting food to U.S. tables requires:

- 80 percent of our freshwater,
- 10 percent of our available energy, and,
- Half of our land.

The environment? Organic waste, mostly food, is the second biggest component of landfills, and landfills are the third largest source of methane emissions. Methane is a major factor in global warming because it is so effective at absorbing the sun's heat, which warms the atmosphere.

And, finally, our pocketbooks: Between 30 and 40 percent of food in the United States goes uneaten – as much as 20 pounds of food per person per month. That means Americans are throwing out the equivalent of \$165 billion in food each year.

How Food Waste and Food Safety Are Connected

The major sources of food waste in the United States are the food industry and consumers. Within the food industry, waste occurs at every

Practice habits that are good for your health, your wallet, and the environment!

Understanding Date Labels on Food Packages

Watch on YouTube

Imperfect Produce

Watch on YouTube

FOOD WASTE FACTS

Center for Food Safety and Applied Nutrition

FOOD WASTE FACTS **FDA U.S. FOOD & DRUG ADMINISTRATION**

30-40% of the food supply in the U.S. is wasted

That's approximately **\$161 BILLION** and **133 BILLION POUNDS** of uneaten food every year

42.2 MILLION AMERICANS live in food insecure households with limited access to enough food for a healthy lifestyle

Each year, food waste cost a **FAMILY OF FOUR** about **\$1,500**

Wasted food results in a **WASTE OF RESOURCES** such as:

- Water
- Energy
- Labor

When food decomposes in a landfill, methane, a potent greenhouse gas is released, which contributes to the climate footprint associated with wasting food.

By reducing food waste and keeping food out of landfills, we can **save money and protect the environment.**

Two waste estimates based on estimates from USDA's Economic Research Service of the percentage amount of dollar value of food lost at the retail and consumer levels in 2010. <https://www.ers.usda.gov/pubs/err10046/err10046.pdf>

Impact of Food Waste

- The Why. Why reduce food waste?
- Impact of food waste globally and on a family level
 - Amount wasted in \$'s and pounds
 - Financial impact on families
 - Food insecurity
 - Waste of natural resources



Tips to Reduce Waste

**What YOU Can Do –
Tips to Reduce Food Waste**

In the Kitchen - Storage and Prep

Start practicing habits that are good for your health, your wallet, and the environment!



Set the temperature of your fridge to 40° F or below and your freezer to 0° F.



Use the FoodKeeper App for information on how to safely store different foods to maintain freshness and quality.

**What YOU Can Do –
Tips to Reduce Food Waste**

At Home - Cooking and Serving

Start practicing habits that are good for your health, your wallet, and the environment!



Use "ugly" fruits and vegetables to whip up healthy smoothies and soups.



Have a cook off to see who can come up with the best dish with leftovers or foods that you think will go bad if not eaten soon.

**What YOU Can Do –
Tips to Reduce Food Waste**

At the Store or When Eating Out

Start practicing habits that are good for your health, your wallet, and the environment!

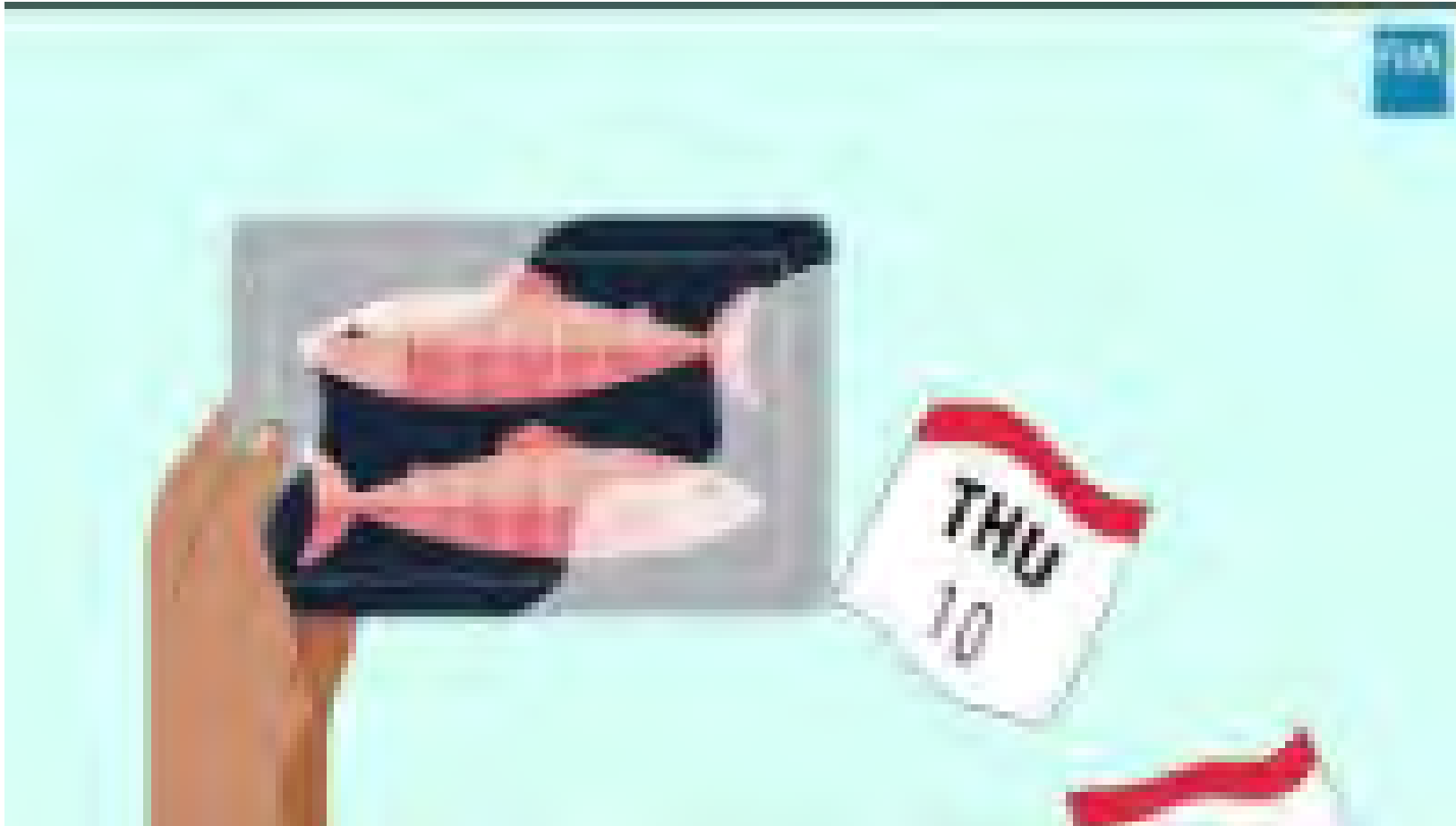


Check your fridge, preplan meals, and write a shopping list before going to the store.



Buy only what you need and think twice when buying in bulk.

Video



Date Labels

- Confusion over date labeling accounts for an estimated 20% of consumer food waste
- FDA supports efforts by the food industry to make “Best if used by” the standard phrase to indicate the date when a product will be at its best flavor and quality
- Consumers should examine foods for signs of spoilage that are past their “Best if used by” date



U.S. FOOD & DRUG ADMINISTRATION

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FK

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For more information and resources about food waste visit:
<https://www.fda.gov/food/consumers/food-loss-and-waste>

Food Safety and Food Waste

- 48 million cases of foodborne illness annually
- Incorporate food safety messages in food waste materials
 - Proper storage of food/freezing
 - Following the two-hour rule
 - Checking fridge temperature
 - Refrigerating peeled or cut veggies



How to Cut Food Waste and Maintain Food Safety



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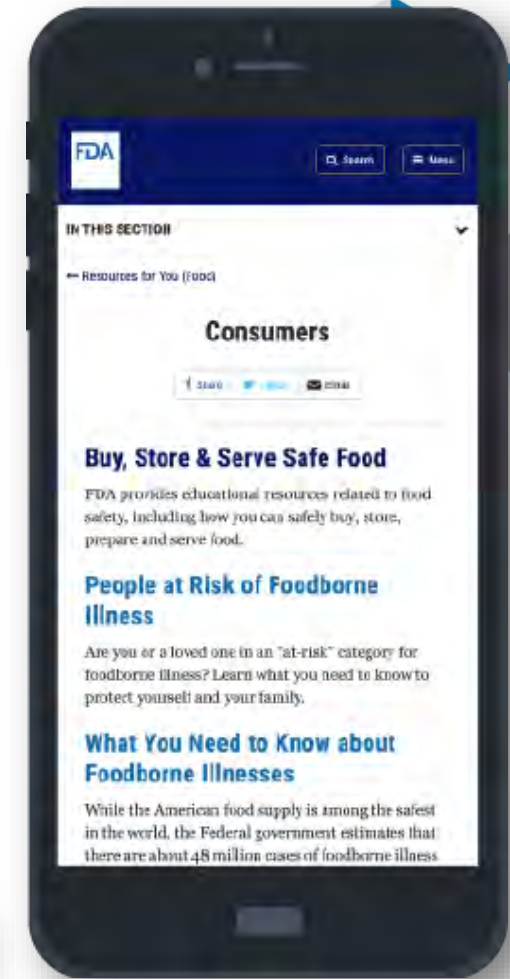
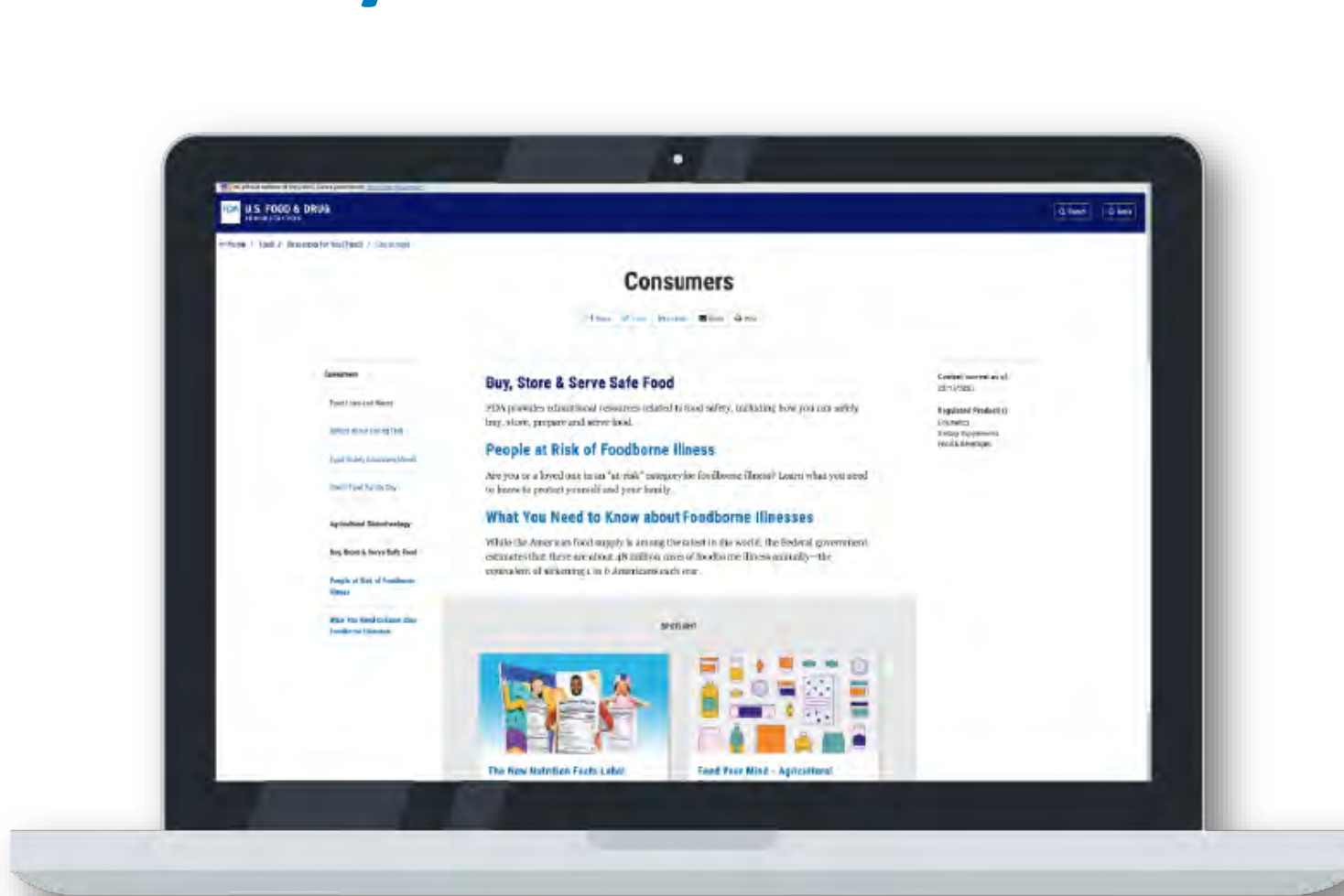


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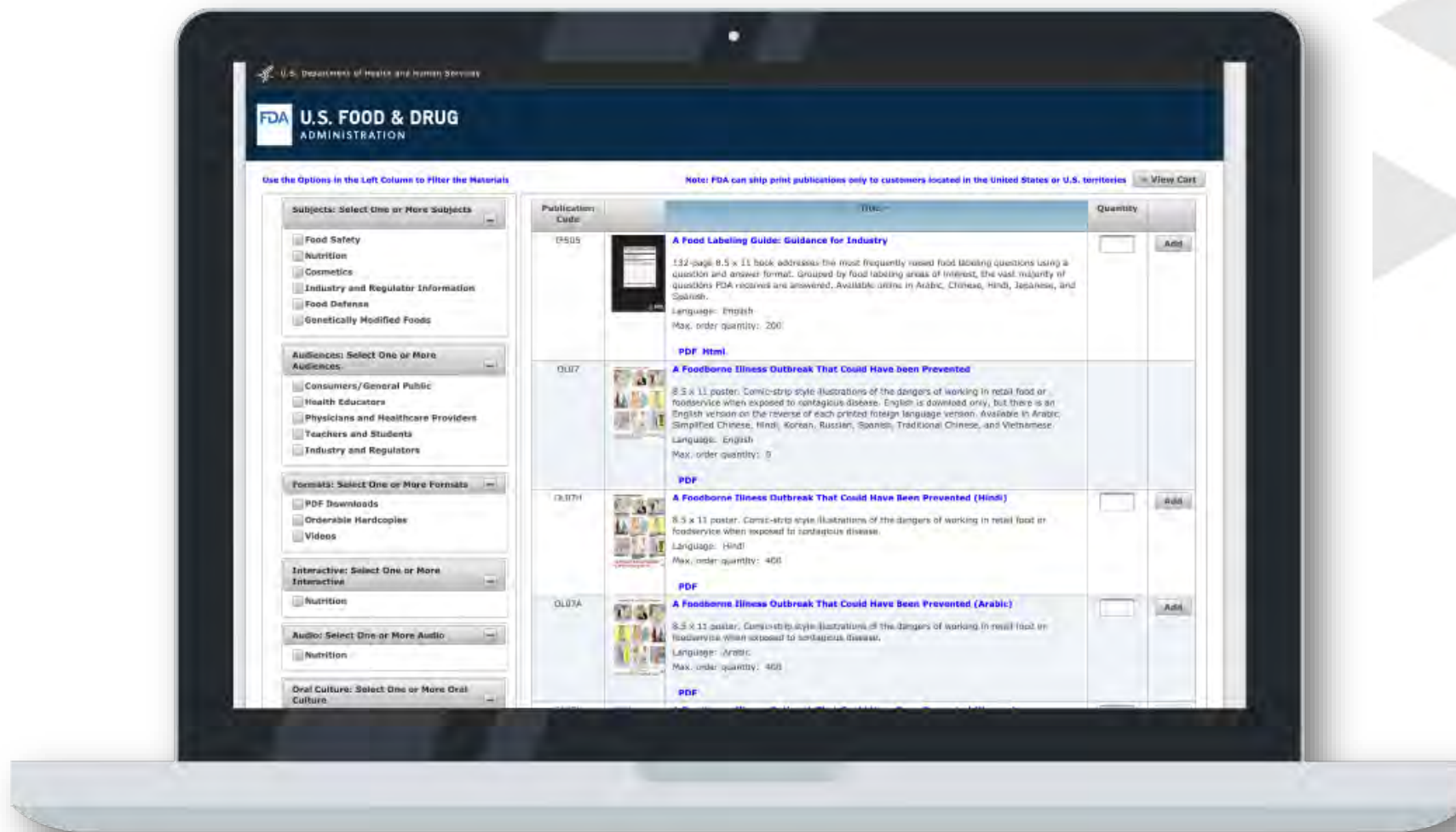
Food Safety Education Resources



<https://www.fda.gov/food/resources-you-food/consumers>

FDA

Education Resource Library

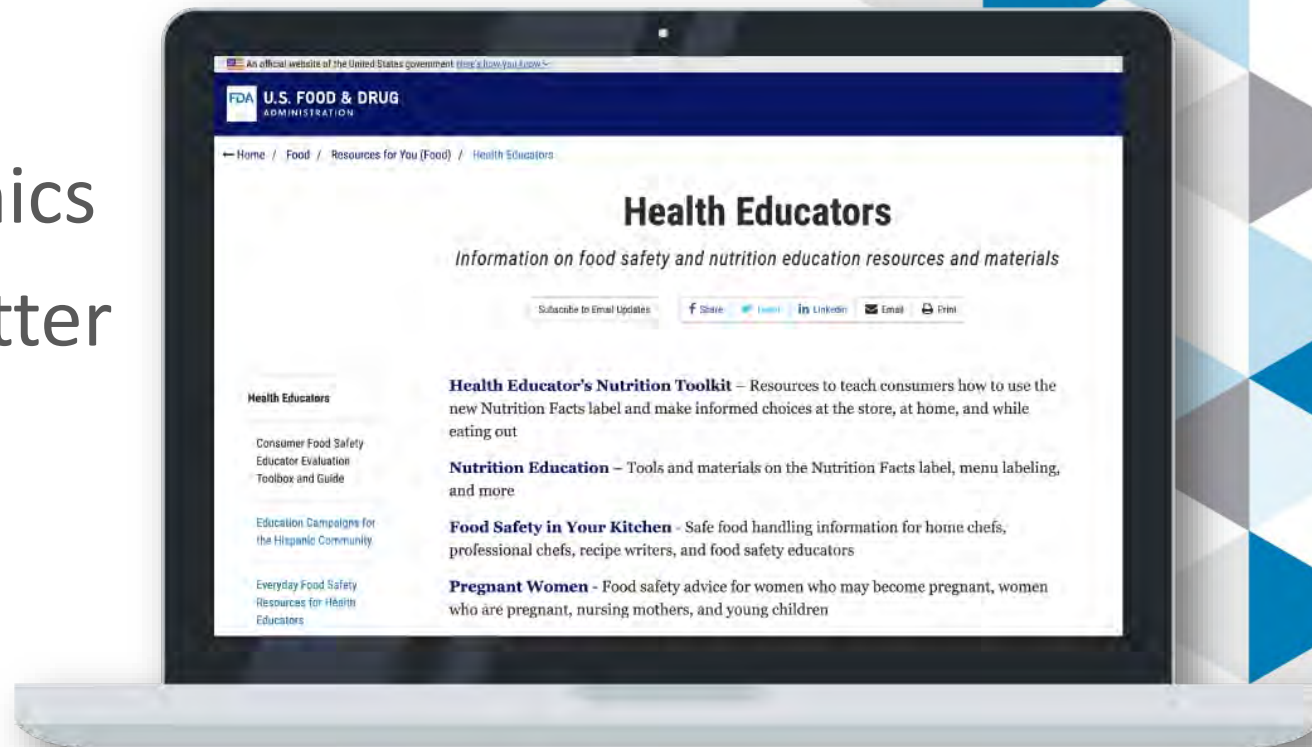


<https://www.fda.gov/food/resources-you-food/cfsan-education-resource-library>



Health Educators Resource Page

- Hub for health educators
- Access to library of infographics
- News for Educators eNewsletter
 - Quarterly



Education Newsletter

Get regular FDA email updates
delivered on this topic to your inbox.

<https://www.fda.gov/food/resources-you-food/health-educators>



Social Media

- [Facebook](#)
- [Twitter](#) – @FDAFood
- [YouTube](#)
- [Flickr](#)
- [Pinterest](#)



<https://www.fda.gov/>

FDA

Thank You!



Ayma Rouhani, MPH

Public Health Educator

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Poll #4



How familiar are you with the practice of “gleaning”?

1. Very familiar
2. Somewhat familiar
3. Slightly familiar
4. I don't know what that is.



GLEANNING FOOD SAFETY

THE BASICS



Cynthia Aspengren

Program Coordinator
Expanded Food and Nutrition
Education Program

WHAT IS GLEANING?

- **What Is Gleaning?** “Gleaning is simply the act of collecting excess fresh foods from farms, gardens, farmers markets, grocers, restaurants, state/county fairs, or any other sources in order to provide it to those in need.”
- **Why Glean?** “Some of the foods we receive [from gleaning] are things that would otherwise be too expensive to buy. One of the great benefits of working with farmers markets is getting fresh fruits and veggies that are healthy.”



WHERE TO START

CONSIDER LOOKING FOR A GLEANING GROUP

Local gleaning groups have processes in place to find gardens and farms, and to gain permission from the property owner. They have insurance to ensure the property owner will not be responsible for injuries.

If gleaning on your own, always get permission from the property owner. There are actually few states that allow for harvesting food that hangs over a fence line or in a public walkway.

National Gleaning Project – <https://nationalgleaningproject.org/>

FOOD SAFETY RESPONSIBILITIES FOR GLEANERS

- “A person or gleaner shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product that the person or gleaner donates in good faith to a nonprofit organization for ultimate distribution to needy individuals.” — Bill Emerson Act, 1996



GLEANERS DO HAVE FOOD SAFETY RESPONSIBILITIES

Don't glean while sick

Whether a stomach problem or an upper respiratory illness, keep others well.



- Wear clean clothes
- Wear clean shoes
- Wear closed-toed shoes
- Wear clean gloves (if used)
- Wear clothes that won't get caught on fences, plants or equipment



THE UNIVERSITY
OF ARIZONA

WASH YOUR HANDS

- Wash your hands before gleaning (even if using gloves)
- Wash your hands when changing from one product to another
- Wash your hands after 4 hours of gleaning even if it is the same product
- Wash your hands after gleaning
- Wash your hands after touching pets or farm animals

KEEP THINGS CLEAN

- Keep cleaning areas clean
- Make sure the packing bins are cleaned and sanitized
- Transport vehicles need to be clean and free of dirt and debris



ANIMALS

- Leave pets at home
- Avoid animals at the property
- If you pet or otherwise touch an animal, wash your hands before returning to gleaning

KNOW

- What bathroom to use
- Where the designated food and beverage area is

WHILE GLEANING

- Look for animal intrusion
- Don't glean damaged or dropped produce
- Keep harvest bins off the ground
- Follow color coding
- If dropped, throw it away
- Produce grown on or in the ground is fine to harvest as long as there is no damage to the produce or signs of animal intrusion
- Produce with dirt on it, such as root vegetables, must be packed away from other produce (i.e. lettuce or fruits)



EQUIPMENT

- Produce bins must never be used to store anything else
- Containers that held chemicals must never be used as produce bins



REFERENCES

- *Bill Emerson Act. Feeding America.* (n.d.). Retrieved February 7, 2023, from <https://www.feedingamerica.org/ways-to-give/corporate-and-foundations/product-partner/bill-emerson#:~:text=%2D%2D%20A%20person%20or%20gleaner,ultimate%20distribution%20to%20needy%20individuals>.
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- Hultberg, A. (n.d.). *Good agricultural practices basics*. UMN Extension. Retrieved February 7, 2023, from <https://extension.umn.edu/growing-safe-food/good-agricultural-practices-basics#:~:text=Good%20Agricultural%20Practices%2C%20or%20GAPs,Safety%20Hazards%20for%20Fresh%20Produce>.
- *Laws, resources, & Organizations for Gleaning & Food Recovery - National Gleaning Project.* Gleaning. (2022, March 4). Retrieved February 7, 2023, from <https://nationalgleaningproject.org/>
- *Let's glean! - USDA.* (n.d.). Retrieved February 7, 2023, from https://www.usda.gov/sites/default/files/documents/usda_gleaning_toolkit.pdf
- *Produce Safety Alliance.* CALS. (n.d.). Retrieved February 7, 2023, from <https://cals.cornell.edu/produce-safety-alliance>

MY CONTACT INFORMATION



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Q&A



Food Pantry Food Safety



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Assistant Professor & Food
Safety Field Specialist
Ohio State University Extension



Allison Howell

Graduate Research
Ohio State University Extension

Food Loss & Waste



Ayma Rouhani, MPH

Public Health Educator
U.S. Food & Drug Administration

Gleaning



Cynthia Aspengren

Regional Coordinator, EFNEP
The University of Arizona



Coming Up!

- **March 1-3:** Consumer Food Safety Education Conference
- **June 7:** World Food Safety Day
- **September:** National Food Safety Education Month



saferecipeguide.org | fightbac.org

Thank You, Community Connectors!



saferecipeguide.org | fightbac.org

PFSE Contributing Partners



Academy of Nutrition and Dietetics
American Beverage
American Frozen Food Institute
Ardent Mills
Association of Food and Drug Officials
Big Y Foods, Inc.
Boar's Head Provisions Co.
Cargill, Inc.
Conagra Brands
Consumer Federation of America
Consumer Reports, Inc.
Costco Wholesale Corporation
FMI Foundation
HelloFresh

Instacart
Institute of Food Technologists
International Association for Food Protection
International Food Information Council Foundation
International Fresh Produce Association
Kroger Company
McDonald's Corp.
Meijer, Inc.
National Association of Convenience Stores
National Chicken Council
National Consumers League
National Frozen & Refrigerated Foods Association
National Grocers Association
National Pork Board

National Turkey Federation
North American Millers' Association
NSF International
Publix Super Markets Charities, Inc.
Refrigerated Foods Association
Southeast Produce Council
Sysco Corporation
Tyson Foods, Inc.
Uber Technologies
USPOULTRY
Wakefern Food Corp.
Walmart
Wayne Farms
Whole Foods Market

Federal Liaisons

Centers for Disease Control and Prevention
U.S. Food and Drug Administration, CFSAN
U.S. Department of Agriculture, FSIS / NIFA



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Continuing Education Units



****FINAL REMINDER** Get your CEU certificate!**

1. Download certificates from chat box
2. Follow-up email
3. Download at fightbac.org under “Free Resources” tab and “Recorded Webinars”
4. Educators seeking NCHEC must complete online questionnaire by **April 14**



Thank You for Joining Us!

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