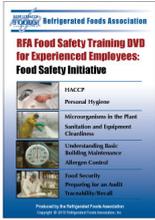


## RFA FOOD SAFETY TRAINING DVDs



**Get your copy of these valuable resources for refrigerated food manufacturers:**

Created and produced by the RFA Technical Committee and RFA Technical Director, [For More on the RFA Food Safety Training DVD for Experienced Employees](#), which offers more a

Please scroll down for information about both DVD training programs and information on how to get your

RFA member companies receive one copy of each DVD program at no charge.

Additional copies are available for \$225. For a full description and information on how to get your copy, p

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### 2010 RFA Food Safety Training DVD for Experienced Employees

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## RFA's New Food Safety Training DVD Focuses on Needs of Experienced, Non-Technical Food Employees

To help meet stringent government regulations and ensure best practices in food safety, the Refrigerated Food Association (RFA) has released a new DVD titled "Food Safety Training for Experienced, Non-Technical Food Employees."

Filmed to show actual working conditions at a refrigerated food manufacturing plant of Reser's Fine Foods, the DVD provides a comprehensive overview of food safety practices and regulations.

"This DVD goes beyond what to do and addresses why we do it," said Martin Mitchell, RFA technical director. "This DVD is the next step in our training program. Our [first training DVD](#), which came out in 2007 and focused on the entry-level person, the new DVD meets the needs of the mid-level employee."

"Our industry is facing substantial changes in the regulatory structures in which we operate," said Steve Reser, RFA president. "This DVD is a valuable resource for all food safety professionals in the industry."

[Click here](#) to download a preview (Microsoft Windows Media file.)

Created and produced by the RFA technical committee, the RFA Food Safety Training DVD for Experienced, Non-Technical Food Employees runs about 90 minutes and is divided into 10 training sessions covering:

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Importance of Food Safety and Microbiology in R-T-E Foods

-

HACCP

-

Personal hygiene

-

Microorganisms in the plant

-

Sanitation and equipment cleanliness

-

Basic building maintenance

-

Allergen control

-

Food security

-

Preparing for an audit

-

Traceability/Recall

The DVD program includes an accompanying Data CD training manual which includes sets of multiple choice true/false review questions for each training session. The manual is designed to be customized to a company's policies and procedures. There are English and Spanish versions of the DVD and training manual included on the same discs.

“This new DVD is a valuable tool for refrigerated food manufacturers,” said RFA President Mark Brown.

experienced plant employees with the necessary food safety knowledge needed to operate their plants

The project was created and produced by the RFA Technical Committee, RFA Technical Director Martin and co-sponsored by RFA member companies Certified Laboratories, Inc.; IPL, Inc.; and Ecolab, Inc.

The RFA Food Safety Training for Experienced Employees DVD and CD manual is available for purchase through Silliker, Inc., the authorized distributor of the RFA DVD.

**Members of the RFA will receive one copy of the DVD Program per company free of charge.** (RFA members are sent one copy per company automatically. Associate member companies must request a copy of the DVD Program from the RFA Office at 678-426-8175.)

[Click here for information on how you can become a RFA member and receive a free copy of the 2010 RFA Food Safety Training DVD for Experienced Employees!](#)

To purchase copies of the RFA Training DVD for your plants, go directly to Silliker's website and order the DVDs.

A correction has been made to the Data CD Training Manual. In Chapter 8, Question #3, the manual indicated the correct answer to be option "B," but the actual correct answer is option "A."

Click here to download the [English](#) Training Manual Answer Key -  
[Spanish](#) -

The DVD format is appropriate for US and Canada. For use in other countries, you will need a DVD player with multi-region capabilities.

For questions, please contact the RFA office at 678-426-8175.

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## RFA Food Safety Training DVD - "Operation Food Safety: Everyone's Mission"

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### Refrigerated Foods Association Releases "Operation Food Safety: Everyone's Mission" DVD Training Program

Recognizing that a correctly trained staff is the foundation for food safety in any food plant, the Refrigerated Foods Association (RFA) has developed a valuable DVD training program designed to educate plant workers on basic food safety principles and ready employees for further training in plant specific policies.

Titled "Operation Food Safety: Everyone's Mission," the RFA Training DVD encourages food plant workers to join the challenging – but winnable – battle to prevent foodborne illness and disease.

The project was created and produced by the RFA Technical Committee, RFA Technical Director Martin J. Silliker, co-sponsored by RFA member companies Silliker, Inc., Ecolab, Inc., Kerry Bio-Science, Moody Dunbar and Packaging Technologies.

[Click here](#) to download a preview of the DVD. (Right-click on the image to download a Windows Media file.)

The 20-minute DVD program begins with an intensive overview of refrigerated foods and important programs to ensure their safety and quality. It is then divided into seven short training sessions covering:

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HACCP

-

Good personal hygiene

-

Microorganisms in the plant

-

Equipment cleanliness

-

Basic building maintenance

-

Allergen control

-

Food defense

Through actual in-plant footage filmed at the manufacturing plants of Lakeview Farms, Inc. and St. Clair employees are given tangible, everyday examples of key food safety principles and practices.

“The content is very practical and will benefit companies tremendously,” says outgoing RFA President M was one of the drivers of the new program. “New employees will quickly gain a good understanding of the basic awareness of key food safety programs. Experienced employees will also benefit and perhaps see different light.”

Each copy of “Operation Food Safety: Everyone’s Mission” includes both an English and Spanish version accompanied by a CD manual, containing a read-along section with an overview of each information session. The Instructor’s guide with suggestions on how to conduct training, and a short quiz and answer key to test employee knowledge in each session after training.

The RFA Training DVD and CD manual is available for purchase for \$225 through Silliker, Inc., the author of the RFA DVD. **Members of the RFA will receive one copy of the RFA Training DVD and CD**

[Click here for information on how you can become a RFA member and receive a free copy of the RFA Training DVD!](#)

To purchase copies of the [RFA Training DVD](#) for your [plant](#), go directly to Silliker's website and order t

**You can order digital copies of the DVDs here:**

[Everyone's Mission](#)

[Experienced Employees](#)

For questions, please contact the RFA office at 678-426-8175.

