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E**Resources****Quick Website
and Phone
Number
Reference
Guide**

Here is a listing of all the resources in this section. More information on each resource or publication is available on the pages following this quick reference guide.

TO ORDER PUBLICATIONS**Healthy School Meals Resource Systems (HSMRS)**

<http://schoolmeals.nal.usda.gov> or (301) 504-5719

Team Nutrition

www.fns.usda.gov/tn or (703) 305-1624

National Food Service Management Institute (NFSMI)

www.nfsmi.org or (800) 321-3054

FOOD AND NUTRITION SERVICE PUBLICATIONS**Assisted NuMenus Guidance: School Lunch and Breakfast Menus**

www.nfsmi.org or (800) 321-3054

A Tool Kit for Healthy School Meals: Recipes and Training Materials

www.nfsmi.org or (800) 321-3054

Building Blocks for Fun and Healthy Meals—A Menu Planner for the Child and Adult Care Food Program

www.fns.usda.gov/tn/Resources/buildingblocks.html or (703) 305-1624

Building for the Future: Nutrition Guidance for the Child Nutrition Programs

www.nfsmi.org or (800) 321-3054

Changing the Scene: Improving the School Nutrition Environment

www.fns.usda.gov/tn or (703) 305-1624

Child Care Recipes: Food for Health and Fun

www.nal.usda.gov/childcare/Recipes/childcare.html or (301) 504-5719

Choice Plus: A Reference Guide for Foods and Ingredients

www.nfsmi.org or (800) 321-3054

Cooking A World of New Tastes

www.nfsmi.org or (800) 321-3054

Food Guide Pyramid

www.cnpp.usda.gov or (703) 605-4266

Food Guide Pyramid for Young Children Booklet

www.nfsmi.org or (800) 321-3054

Food Guide Pyramid for Young Children Poster

www.fns.usda.gov/tn/Resources/fg_pyramid.html or (703) 305-1624

Food Guide Pyramid for Young Children Wall Chart

www.nfsmi.org or (800) 321-3054

Menu Planner for Healthy School Meals

<http://schoolmeals.nal.usda.gov/Recipes/menuplan/menuplan.html>
or (703) 305-1624

Quantity Recipes for School Food Service

<http://schoolmeals.nal.usda.gov/Recipes/quantity.html> or (800) 321-3054

School Lunch Challenge Recipes I & II

<http://schoolmeals.nal.usda.gov/Chef/recipechallenges.html> or (301) 504-5719

School Meal Initiatives (SMI) Regulations

www.fns.usda.gov/cnd/Regulations/7cfrpart210.pdf or (703) 305-2590

Training Guidelines for Healthy School Meals

<http://schoolmeals.nal.usda.gov/Training/tg.html> or (301) 504-5719

FOOD AND NUTRITION SERVICE USEFUL RESOURCES

Child Nutrition Programs

www.fns.usda.gov/cnd or (703) 305-2590

Food and Nutrition Service (FNS) Home Page

www.fns.usda.gov/fns or (703) 305-2286

Food Distribution Division (FDD)

<http://www.fns.usda.gov/fdd> or (703) 305-2888

Eat Smart. Play Hard.™ (Power Panther™)

www.fns.usda.gov/fns/mascot/mascot.htm or (703) 305-2017

Team Nutrition

www.fns.usda.gov/tn or (703) 305-1624

NATIONAL FOOD SERVICE MANAGEMENT INSTITUTE PUBLICATIONS

First Choice: A Purchasing Systems Manual for School Food Service

www.nfsmi.org or (800) 321-3054

Guide for Purchasing Food Service Equipment

www.nfsmi.org or (800) 321-3054

The New Design Handbook for School Food Service

www.nfsmi.org or (800) 321-3054

UNITED STATES DEPARTMENT OF AGRICULTURE USEFUL RESOURCES

Agricultural Marketing Service (AMS)

www.ams.usda.gov or (202) 720-8732

Center for Nutrition Policy and Promotion

www.cnpp.usda.gov or (703) 605-4266

Food and Nutrition Information Center (FNIC)

www.nal.usda.gov/fnic or (301) 504-5719

Food Safety Inspection Service (FSIS)

www.fsis.usda.gov or (202) 720-8732

National Agricultural Library

www.nal.usda.gov or (301) 504-5755

Nutrient Data Base for Standard Reference

www.nal.usda.gov/fnic/foodcomp or (301) 504-0630

Nutrition and Your Health: Dietary Guidelines for Americans, 5th Edition

www.cnpp.usda.gov/Pubs/DG2000/Index.htm or (703) 605-4266

OTHER FEDERAL RESOURCES

Center for Food Safety and Applied Nutrition (CFSAN)

<http://vm.cfsan.fda.gov> or (888) SAFE FOOD or (888) 723-3366

Centers for Disease Control and Prevention (CDC)

www.cdc.gov or (800) 311-3435

Federal Register

www.nara.gov/fedreg/index.html or (202) 512-2250

Food and Drug Administration (FDA)

www.fda.gov or (888) INFO-FDA or (888) 463-6332

Nutrition.gov

www.nutrition.gov

United States Environmental Protection Agency (EPA)

www.epa.gov

FOOD SAFETY RESOURCES**Centers for Disease Control and Prevention (CDC) Division of Bacterial and Mycotic Diseases Food Safety Initiative**

www.cdc.gov/foodsafety or (404) 639-2213

Fight BAC! Keep Foods Safe From Bacteria™

www.fightbac.org

Food Allergy and Anapylaxis Network

www.foodallergy.org or (800) 929-4040

Foodborne Illness Education Information Center

www.nal.usda.gov/foodborne or (301) 504-5719

Food Safety and Inspection Service (FSIS)

www.fsis.usda.gov or (202) 720-8732

Food Safety: It's In Your Hands

www.nfsmi.org or (800) 321-3054

Food Safety Mini-Poster Kit

www.nfsmi.org or (800) 321-3054

Food Safety Training and Education Alliance (FSTEa)

www.fstea.org

Foodsafety.gov

www.foodsafety.gov

Managing Food Safety: The Next Step

www.nfsmi.org or (800) 321-3054

National Coalition for Food Safe Schools (NCFSS)

www.foodsafeschools.org

National Food Safety Education MonthSM

www.foodsafety.gov/september

Serving It Safe

<http://schoolmeals.nal.usda.gov/Safety/fnssafety.html> or (800) 321-3054

Serving It Safe Poster

www.nfsmi.org or (800) 321-3054

ThermyTM

www.fsis.usda.gov/thermy or (800) 535-4555

To Order Publications

Healthy School Meals Resource Systems (HSMRS)

The Healthy School Meals Resource System (HSMRS) is a searchable web site, providing information to persons working in USDA's Child Nutrition Programs.

For information about the HSMRS visit their website at:

<http://schoolmeals.nal.usda.gov> or contact:

Food and Nutrition Information Center
National Agricultural Library/ARS/USDA
10301 Baltimore Avenue, Room 105
Beltsville, MD 20705-2351
Phone: (301) 504-5719
Fax: (301) 504-6409
TTY: (301) 504-6856
E-mail: fnic@nal.usda.gov



Team Nutrition

The School Meals Initiative (SMI) focuses on ensuring that school meals meet the *Dietary Guidelines for Americans* and nutrient standards based on age/grade appropriate *Recommended Dietary Allowances* (RDA). Because of SMI, school children will be eating lunches and breakfasts that are lower in fat and sodium and have more variety. Team Nutrition is the technical assistance and nutrition education initiative designed to assist schools and child care centers in bringing their meals in line with the *Dietary Guidelines* and nutrient standards, teaching children the importance of healthy eating and physical activity and fostering community support for these efforts.

For more information about Team Nutrition visit their website at:
www.fns.usda.gov/tn or contact:

Team Nutrition
3101 Park Center Drive, Room 632
Alexandria, VA 22302
Phone: (703) 305-1624
Fax: (703) 305-2549
E-mail: teamnutrition@fns.usda.gov

National Food Service Management Institute (NFSMI)

The National Food Service Management Institute (NFSMI), located at the University of Mississippi, is committed to improving the operation and quality of all Child Nutrition Programs. This mission is accomplished through staff development programs, training experiences, educational materials, and a national satellite network. The Institute is funded by a grant from USDA's Food and Nutrition Service.

For information on food service, food preparation, meeting the *Dietary Guidelines*, food safety, or available videos and training packages, visit their website at:

www.nfsmi.org or contact:

National Food Service Management Institute
The University of Mississippi
P.O. Drawer 188
University, MS 38677-0188
Phone: (800) 321-3054
Fax: (800) 321-3061
E-mail: nfsmi@olemiss.edu

Food and Nutrition Service Publications

Assisted NuMenus Guidance: School Lunch and Breakfast Menus

This guidance includes two 5-week selective lunch cycle menus and a one-week non-selective breakfast cycle planned to meet nutrient standards if served as planned. The lunch cycles are for grades K-6 and 7-12. Menus include standardized recipes, generic food product descriptions, food preparation methods and nutrient analyses.

Copies of this publication were distributed in October 1996 to those districts and schools that chose to use Assisted NuMenus.

This publication is available for purchase from the National Food Service Management Institute (NFSMI), Publication number FCS-300. For more information visit their website at: www.nfsmi.org or call (800) 321-3054.

A Tool Kit for Healthy School Meals: Recipes and Training Materials

This kit includes 53 recipes that can assist schools in preparing meals that meet the *Dietary Guidelines*, through the use of a promotional guide, and a training manual with instructions on preparing, modifying and standardizing recipes. Each recipe includes a nutrient analysis.

This publication can be downloaded from the Healthy School Meals Resource System (HSMRS) website at: <http://schoolmeals.nal.usda.gov> or it can be purchased from the National Food Service Management Institute (NFSMI), Publication number EX27-97 at: www.nfsmi.org or (800) 321-3054.

Building Blocks for Fun and Healthy Meals—A Menu Planner for the Child and Adult Care Food Program

The Department of Agriculture's Team Nutrition produced this colorful publication entitled *Building Blocks for Fun and Healthy Meals—A Menu Planner for the Child and Adult Care Food Program*. This menu planner includes information on the CACFP meal requirements, advice on how to serve high quality meals and snacks, menu planning, nutrition education ideas and tips, the *Dietary Guidelines for Americans*, the *USDA Food Guide Pyramid*, food safety facts, and sample menus, Publication number FNS-305.

This publication is available from Team Nutrition. For more information visit their website at: www.fns.usda.gov/tn/Resources/buildingblocks.html or call (703) 305-1624.

Building for the Future: Nutrition Guidance for the Child Nutrition Programs

This publication offers practical guidance to help food service professionals provide sound nutrition for America's children. It also provides information for others in the education community who are interested in nutrition, including teachers, parents, administrators, school board members, school health personnel, and children and teens who participate in the programs.

This publication is available for purchase from the National Food Service Management Institute (NFSMI), Publication number FNS-279. For more information visit their website at: www.nfsmi.org or call (800) 321-3054.

Changing the Scene: Improving the School Nutrition Environment

Changing the Scene is an action kit to help parents, teachers, school administrators, and school food service professionals identify areas needing improvement. This kit gives general guidelines for establishing your team and planning for change, explains each of the six components of a healthy school nutrition environment, and provides criteria for determining success. It also offers ideas for getting activities started, presents guidelines for identifying, contacting, and working with all the groups actively involved on your team, provides tips for attracting media attention and working effectively with the media, cites references and resources, and also provides support materials.

This publication is available from USDA's Team Nutrition. For more information visit their website at: www.fns.usda.gov/tn or call (703) 305-1624

Child Care Recipes: Food for Health and Fun

This publication provides recipes for use in the CACFP.

To help you use these recipes from USDA, this guide:

- provides background on how the recipes were selected, developed, and field-tested;
- takes you through each section of the recipe format, explaining how the information is organized;
- explains and demonstrates the uses of the nutrient analysis provided for each recipe; and
- includes instructions on substituting ingredients and adjusting recipes, as well as tips for maximizing quality.

This publication is available from the Child Care Nutrition Resource System, Publication number FNS-304. For more information visit their website at:

www.nal.usda.gov/childcare/Recipes/childcare.html or contact:

Food and Nutrition Information Center
National Agricultural Library/ARS/USDA
10301 Baltimore Avenue, Room 105
Beltsville, MD 20705-2351
Phone: (301) 504-5719
Fax: (301) 504-6409
TTY: (301) 504-6856
E-mail: fnic@nal.usda.gov

Choice Plus: A Reference Guide for Foods and Ingredients

The National Food Service Management Institute (NFSMI) has worked with USDA/FNS through a Cooperative Agreement to develop *Choice Plus*, a complimentary publication to the Institute's *First Choice* purchasing manual. *Choice Plus* provides information that allows local programs to make informed purchasing decisions. The guide consists of approximately 180 pages with 80 photos and 40 illustrations that describe, by specific foods, the key points of a food purchase specification.

This publication is available for purchase from the National Food Service Management Institute (NFSMI), Publication number FCS-297. For more information visit their website at: www.nfsmi.org or call (800) 321-3054.

Cooking A World of New Tastes

This is a set of four training videos on healthy food production for school food service personnel. Videos and accompanying guide feature USDA recipes and explore new approaches to the production of healthy foods with an emphasis on developing culinary skills.

This publication is available for purchase from the National Food Service Management Institute (NFSMI), Publication number FNS. For more information visit their website at: www.nfsmi.org or call (800) 321-3054.

Food Guide Pyramid

The *Food Guide Pyramid* is a description of what to eat each day based on the *Dietary Guidelines*. It's not a rigid prescription but a general guide that helps you choose a healthful diet that's right for you. The pyramid calls for eating a variety of foods to get the nutrients you need and at the same time the right amount of calories to maintain healthy weight. Use the pyramid to help you eat better every day. Start at the pyramid base with plenty of breads, cereals, rice, pasta, vegetables, and fruits. Add 2-3 servings from the milk group and 2-3 servings from the meat group. Oils and sweets are at the top of the pyramid.

This publication is available from the Center for Nutrition Policy and Promotion (CNPP). For more information visit their website at:

www.cnpp.usda.gov or contact:

Director, Public Information
Center for Nutrition Policy and Promotion
3101 Park Center Drive
10th Floor
Alexandria, VA 22302
Phone: (703) 605-4266
E-mail: john.webster@cnpp.usda.gov

Food Guide Pyramid for Young Children Booklet

The *Food Guide Pyramid for Young Children* provides a suggested diet for young children. The Center for Nutrition Policy and Promotion, part of USDA's Food, Nutrition, and Consumer Services, analyzed the diets of young children, ages 2-6 years old, and adapted existing food guidance recommendations to meet their specific needs. The development of the *Food Guide Pyramid for Young Children* and supporting educational material was a direct result of this research. Topics include pyramid basics, healthy eating tips, major food groups, kids in the kitchen, planning for variety, learning activities, child-size servings, and snack ideas.

This publication is available for purchase from the National Food Service Management Institute (NFSMI), Publication number PA1647. For more information visit their website at: www.nfsmi.org or call (800) 321-3054.

Food Guide Pyramid for Young Children Poster

This large, colorful, and appealing poster is a daily food guide for 2 to 6 year-old children. The 27" x 34" poster features a serving size chart that teaches what young children should eat to help them grow healthy and strong.

This publication is available from USDA's Team Nutrition, Publication number PA1648. For more information visit their website at: www.fns.usda.gov/tn/Resources/fg_pyramid.html or call (703) 305-1624.

Food Guide Pyramid for Young Children Wall Chart

This 8-1/2" X 11" leaflet shows the *Food Guide Pyramid for Young Children* in full color and includes a copy-ready activity chart for teachers to record what a child eats over a week to compare to the *Food Guide Pyramid*.

This publication is available for purchase from the National Food Service Management Institute (NFSMI), Publication number PA1649. For more information visit their website at: www.nfsmi.org or call (800) 321-3054.

Menu Planner for Healthy School Meals

The Menu Planner contains information on the nutrition goals established by the *School Meals Initiative for Healthy Children*. You will also find information on the menu planning systems that can help you achieve the nutrition goals.

In addition, this menu planner offers practical suggestions for making simple changes to create healthy school meals. Despite your best efforts, kids can be hard to convince. That's why the final chapter addresses marketing healthy school meals.

This publication is available from USDA's Team Nutrition, Publication number FNS-303.

It can also be downloaded from the Healthy School Meals Resource System (HSMRS) website at: <http://schoolmeals.nal.usda.gov/Recipes/menuplan/menuplan.html> or can be ordered online from Team Nutrition at www.fns.usda.gov/tn/Resources/menuplanner.html or (703) 305-1624.

Quantity Recipes for School Food Service

Quantity Recipes contains about 150 recipes. Each recipe has been standardized for both 50 and 100 servings, and includes a nutrient analysis and marketing guidance when fresh vegetables are specified. Published 1988.

This publication is available for purchase from the National Food Service Management Institute (NFSMI), Publication number FNS-1371. For more information visit their website at: www.nfsmi.org or call (800) 321-3054. It can also be downloaded from the Healthy School Meals Resource System website at: <http://schoolmeals.nal.usda.gov/Recipes/quantity.html>

School Lunch Challenge Recipes I & II

The School Lunch Challenge was a nationwide competition held by the American Culinary Federation that teamed chefs with school food service directors. The winning, low-cost, popular recipes were standardized for use in schools.

This publication can be downloaded from the Healthy School Meals Resource System (HSMRS) website at: <http://schoolmeals.nal.usda.gov/Chef/recipechallenges.html> or call (301) 504-5719.

School Meal Initiatives (SMI) Regulations

The Nutrition Standards for Lunches and Menu Planning Methods
Regulation can be obtained from 7 CFR Part 210.10

A copy of this regulation can be obtained from USDA, FNS, Child Nutrition Division (CND). For more information visit their website at: www.fns.usda.gov/cnd/Regulations/7cfrpart210.pdf or contact:

U.S. Department of Agriculture
Food and Nutrition Service
Child Nutrition Division
3101 Park Center Drive, Room 638
Alexandria, VA 22302
Phone: (703) 305-2590
Fax: (703) 305-2879
E-mail: cndinternet@fns.usda.gov

Training Guidelines for Healthy School Meals

This 19-page publication offers recommended topic areas, content and tools for training school food service personnel at several levels: director, manager, food production staff, and general assistant.

This publication can be downloaded from the Healthy School Meals Resource System (HSMRS) website at: <http://schoolmeals.nal.usda.gov/Training/tg.html> or call (301) 504-5719.

Child Nutrition Programs

Afterschool Snacks

On October 31, 1998, President Clinton signed the Child Nutrition Reauthorization Act of 1998 (Public Law 105-336). This Act expanded the Department of Agriculture's National School Lunch Program (NSLP) and Child and Adult Care Food Program (CACFP) to provide cash reimbursements for snacks served to children and youth in certain afterschool care programs. This Act demonstrates USDA's commitment to supporting afterschool activities aimed at promoting the health and well being of children and youth in our communities.

National School Lunch Program

The National School Lunch Program (NSLP) is a federally-assisted meal program operating in more than 96,000 public and nonprofit private schools and residential child care institutions. It provides nutritionally balanced, low-cost or free lunches to nearly 27 million children each school day. The program was established under the National School Lunch Act, signed by President Harry Truman in 1946.

School Breakfast Program

The School Breakfast Program (SBP) is a federally-assisted meal program operating in more than 72,000 schools and institutions. It provides nutritionally balanced, low-cost or free breakfasts to 7.4 million children each school day. The program was established under the Child Nutrition Act of 1966 to ensure that all children have access to a healthy breakfast at school to promote learning readiness and healthy eating behaviors.

Special Milk Program

The Special Milk Program (SMP) provides milk to children in schools and child care institutions that do not participate in other Federal child nutrition meal service programs. The program reimburses schools for the milk they serve.

Summer Food Service Program

The Summer Food Service Program (SFSP) provides free, nutritious meals and snacks to help children in low-income areas get the nutrition they need to learn, play, and grow throughout the summer months when they are out of school.

Child & Adult Care Food Program

CACFP is the Child and Adult Care Food Program, a Federal program that provides healthy meals and snacks to children and adults receiving day care. It plays a vital role in improving the quality of day care and making it more affordable for many low-income families.

For more information visit the FNS Child Nutrition Division website at: www.fns.usda.gov/cnd or contact:

U.S. Department of Agriculture
Food and Nutrition Service
Child Nutrition Division
3101 Park Center Drive, Room 638
Alexandria, VA 22302
Phone: (703) 305-2590
Fax: (703) 305-2879
E-mail: cndinternet@fns.usda.gov

Food and Nutrition Service (FNS)

FNS increases food security and reduces hunger in partnership with cooperating organizations by providing children and low-income people access to food, a healthful diet, and nutrition education in a manner that supports American agriculture, and inspires public confidence.

For more information visit the FNS website at www.fns.usda.gov/fns or contact:

U.S. Department of Agriculture
Food and Nutrition Service
Public Information
3101 Park Center Drive, Room 819
Alexandria, VA 22302
Phone: (703) 305-2286
E-mail: webmaster@fns.usda.gov

Food Distribution (FDD)

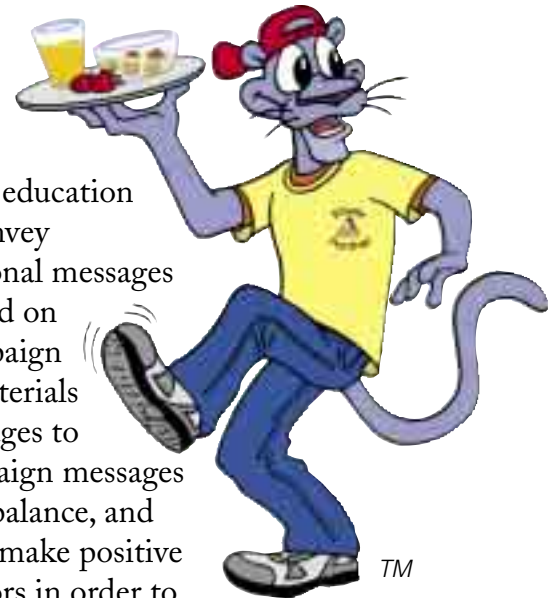
USDA's Food and Nutrition Service (FNS) administers food distribution programs that provide food and nutrition assistance to eligible individuals, families, and institutions. A major responsibility of the USDA's FNS is providing nutritious foods to our nation's children and eligible adults while at the same time supporting American agriculture. USDA purchases commodities to remove surpluses from the marketplace and delivers them through the food distribution programs to State agencies. These agencies, in turn, provide them to schools and other outlets.

For more information visit the FNS, Food Distribution (FDD) website at: www.fns.usda.gov/fdd or contact:

U.S. Department of Agriculture
Food and Nutrition Service
Food Distribution Division
5th Floor
3101 Park Center Drive
Alexandria, VA 22302
Phone: (703) 305-2888
E-mail: fdd-pst@fns.usda.gov

Eat Smart. Play Hard.TM (Power PantherTM)

Eat Smart Play HardTM is a national nutrition education and promotion campaign. It is designed to convey science-based, behavior-focused and motivational messages about healthy eating and physical activity based on the *Dietary Guidelines for Americans*. The campaign uses a mascot, Power PantherTM, and other materials to deliver nutrition and physical activity messages to children and their caregivers. The initial campaign messages focus on four basic themes: breakfast, snacks, balance, and physical activity. The campaign is designed to make positive changes in eating and physical activity behaviors in order to improve long term health in preschool and school-aged (ages 2 to 18 years) children.



For more information visit the Office of Analysis, Nutrition, and Evaluation (OANE) website at: www.fns.usda.gov/fns/mascot/mascot.htm or contact:

U.S. Department of Agriculture
Food and Nutrition Service
Office of Analysis, Nutrition, and Evaluation (OANE)
3101 Park Center Drive, Room 1014
Alexandria, VA 22302
Phone: (703) 305-2017
E-mail: oaneweb@fns.usda.gov

Team Nutrition

The School Meals Initiative focuses on ensuring that school meals meet the *Dietary Guidelines for Americans* and nutrient standards based on age/grade appropriate *Recommended Dietary Allowances*. Children will be eating lunches and breakfasts that are lower in fat and sodium and have more variety. Team Nutrition is the nutrition education initiative designed to assist schools and child care centers in bringing their meals in line with the *Dietary Guidelines*, teaching children the importance of healthy eating and physical activity and fostering community support for these efforts.

For more information visit the Team Nutrition website at: www.fns.usda.gov/tn or contact:

U.S. Department of Agriculture
Food and Nutrition Service
Team Nutrition
3101 Park Center Drive, Room 632
Alexandria, VA 22302
Phone: (703) 305-1624
Fax: (703) 305-2549
E-mail: teamn nutrition@fns.usda.gov

**National Food
Service
Management
Institute
Publications**

First Choice: A Purchasing Systems Manual for School Food Service

This manual is a purchasing systems reference for school food service personnel. Topics include steps in purchasing, the marketplace, regulations, product movement, bid units, specifications, brand approval, and receiving.

This publication is available for purchase from the National Food Service Management Institute (NFSMI), Publication number R19-95. For more information visit their website at: www.nfsmi.org or call (800) 321-3054.

Guide for Purchasing Food Service Equipment

This guide presents a decision making process and critical pathway approach to purchasing conventional food service production equipment. It addresses issues related to new construction, renovation and replacements. Developed by the NFSMI, FNS printed a limited number of copies for distribution to school food authorities, Publication number R35-98. (Companion reference to *The New Design Handbook for School Food Service*, Publication number EX11-95).

These publications are available for purchase from the National Food Service Management Institute (NFSMI). For more information visit their website at www.nfsmi.org or call (800) 321-3054.

The New Design Handbook for School Food Service

This publication provides up-to-date guidelines for designing or improving food service areas. It Covers traffic flow considerations, efficient kitchen layouts, and essential equipment requirements, Publication number EX11-95. (Companion reference to *Guide for Purchasing Foodservice Equipment*, Publication number R35-98).

These publications are available for purchase from the National Food Service Management Institute (NFSMI). For more information visit their website at: www.nfsmi.org or call (800) 321-3054.

Agricultural Marketing Service (AMS)

The Agricultural Marketing Service is composed of six commodity divisions: Cotton, Dairy, Fruit and Vegetable, Livestock and Seed, Poultry, and Tobacco. The divisions employ specialists who provide standardization, grading, and market news services for those commodities, and they enforce the Perishable Agricultural Commodities Act and the Federal Seed Act. AMS commodity divisions also oversee marketing agreements and orders, administer research and promotion programs, and purchase commodities for Federal food programs.

For more information visit their website at: www.ams.usda.gov or contact:

U.S. Department of Agriculture
Agricultural Marketing Service (AMS)
1400 Independence Avenue, SW
Washington, DC 20250
Phone: (202) 720-8732
E-mail: AMSWebmaster@usda.gov

Center for Nutrition Policy and Promotion (CNPP)

The Center for Nutrition Policy and Promotion was created in the U.S. Department of Agriculture, December 1, 1994, and is the focal point within USDA where scientific research is linked with the nutritional needs of the American public. The Center for Nutrition Policy and Promotion carries out its mission by:

- developing and coordinating nutrition policy within the USDA;
- assessing the cost-effectiveness of government sponsored nutrition programs on food consumption, food expenditures, food-related behavior, and nutritional status;
- preparing periodic updates on the cost of family food plans and of raising children;
- investigating techniques for effective nutrition communication with the public; and
- evaluating the nutrient content of the U.S. food supply.

For more information visit their website at: www.cnpp.usda.gov or contact:

Director, Public Information
Center for Nutrition Policy and Promotion
3101 Park Center Drive
10th Floor
Alexandria, VA 22302
Phone: (703) 605-4266
E-mail: john.webster@cnpp.usda.gov

Food and Nutrition Information Center (FNIC)

The Food and Nutrition Information Center (FNIC) is located at USDA's National Agricultural Library in Beltsville, Maryland. USDA program participants can borrow child care, food safety, food service, and other useful materials, videos, and training materials free of charge. Sample Nutrition Education and Training materials are available at FNIC. Food Labeling material is also available. On-line bibliographies are offered to assist in research.

For more information about the Food and Nutrition Information Center (FNIC) visit their website at: www.nal.usda.gov/fnic or contact:

Food and Nutrition Information Center
National Agricultural Library/ARS/USDA
10301 Baltimore Avenue, Room 105
Beltsville, MD 20705-2351
Phone: (301) 504-5719
Fax: (301) 504-6409
TTY: (301) 504-6856
E-mail: fnic@nal.usda.gov

Food Safety and Inspection Service (FSIS)

The Food Safety and Inspection Service (FSIS), a public health regulatory agency of the U.S. Department of Agriculture, protects consumers by ensuring that meat, poultry, and egg products are safe, wholesome, and accurately labeled.

For information about the Food Safety Inspection Service (FSIS) visit their website at: www.fsis.usda.gov or contact:

U.S. Department of Agriculture
Food Safety and Inspection Service
1400 Independence Avenue, SW
Washington, DC 20250-3700
Phone: (202) 720-8732
E-mail: fsis.webmaster@usda.gov

Meat and Poultry Hotline:
Phone: 1-800-535-4555
TTY: 1-800-256-7072

National Agricultural Library (NAL)

The National Agricultural Library (NAL), part of the Agricultural Research Service of the U.S. Department of Agriculture, is one of four National Libraries in the United States. NAL is a major international source for agriculture and related information. This website provides access to NAL's many resources and is a gateway to its associated institutions.

NAL also provides access to e-discussion groups sponsored by the USDA. Some of these e-discussion groups include:

Mealtalk:

Mealtalk is an e-mail discussion group intended as a communication tool to link the professionals who are operating the Child Nutrition Programs, such as the National School Lunch Program and the Child and Adult Care Food Program, so that they can share resources, information, and innovative solutions to common day-to-day problems.

Successtalk:

Successtalk is an e-mail discussion group intended as a communication tool to link school health professionals, child nutrition educators, principals, teachers, parents, and community members who are interested in creating a healthy school nutrition environment. Members can share success stories, resources, information, and innovative program ideas that encourage healthy eating and physical activity habits.

Food Safe:

Foodsafe is an e-discussion group that links professionals interested in food safety issues. Searchable archives of all past postings are maintained on the website. Sponsored by the USDA/FDA Foodborne Illness Education Information Center at the National Agricultural Library.

Cacfp-talk:

Cacfp-talk is an on-line, interactive discussion group for State agencies and institutions participating in the Child and Adult Care Food Programs. Membership in Cacfp-talk is limited to personnel within State agencies and child care institutions participating in the CACFP.

Reviewtalk:

Reviewtalk is an on-line, interactive discussion group. The findings and issues that arise while conducting nutrition reviews and providing technical assistance to schools participating in the National School Lunch and Breakfast Programs will be discussed.

For information about the National Agricultural Library (NAL) visit their website at: www.nal.usda.gov or contact:

National Agricultural Library/ARS/USDA

10301 Baltimore Avenue

Beltsville, MD 20705-2351

Phone: 301-504-5755

E-mail: Webmaster@nal.usda.gov

Nutrient Database for Standard Reference

This database allows users to search for nutrition values of foods in the USDA Nutrient Database for Standard Reference, Release 13. The Nutrient Data Laboratory (NDL) is one of seven units in the Beltsville Human Nutrition Research Center (BHNRC) of the Agricultural Research Service (ARS). NDL and its predecessor organizations in USDA have been compiling and developing food composition databases for over a century. NDL has an interdisciplinary staff composed of nutritionists, dietitians, food technologists, and computer specialists.

To search the Nutrient Database for Standard Reference visit their website at: www.nal.usda.gov/fnic/foodcomp or contact:

Nutrient Data Laboratory
Agricultural Research Service
Beltsville Human Nutrition Research Center
10300 Baltimore Avenue
Building 005, Room 107, BARC-West
Beltsville, MD 20705-2350
Phone: 301-504-0630
FAX: 301-504-0632
E-mail: jholden@rbhnrc.usda.gov

Nutrition and Your Health: Dietary Guidelines for Americans, 5th Edition

The *Dietary Guidelines* are science-based recommendations published by the Federal Government that provide advice for healthy Americans 2 years old and over about food choices and physical activity to promote health and prevent disease.

The *Dietary Guidelines* are:

- mandated by law;
- published every 5 years;
- based on the preponderance of scientific evidence;
- the cornerstone of Federal nutrition policy; and
- a basis for nutrition education/promotion activities.

For more information visit their website at: www.cnpp.usda.gov/Pubs/DG2000/Index.htm or contact:

Director, Public Information
Center for Nutrition Policy and Promotion
3101 Park Center Drive
10th Floor
Alexandria, VA 22302
Phone: (703) 605-4266
E-mail: john.webster@cnpp.usda.gov

Other Federal Resources

Center for Food Safety and Applied Nutrition (CFSAN)

The Center for Food Safety and Applied Nutrition, known as CFSAN, is one of six product-oriented centers, in addition to a nationwide field force, that carry out the mission of the Food and Drug Administration (FDA). FDA is a scientific regulatory agency responsible for the safety of the nation's domestically produced and imported foods, cosmetics, drugs, biologics, medical devices, and radiological products. It is one of the oldest Federal agencies whose primary function is consumer protection. The agency touches and directly influences the lives of everyone in the United States. FDA is recognized internationally as the leading food and drug regulatory agency in the world. Many foreign nations seek and receive FDA's help in improving and monitoring the safety of their products. FDA is part of the Executive Branch of the United States Government within the Department of Health and Human Services (DHHS) and the Public Health Service (PHS).

For more information about the Center for Food Safety and Applied Nutrition (CFSAN) visit their website at: <http://vm.cfsan.fda.gov> or contact:

Center for Food Safety and Applied Nutrition (CFSAN)
200 C Street, SW
Washington, DC 20204
Phone: 1-888-SAFEFOOD or 1-888-723-3366

Centers for Disease Control and Prevention (CDC)

The Centers for Disease Control and Prevention (CDC) is recognized as the lead Federal agency for protecting the health and safety of people, at home and abroad, providing credible information to enhance health decisions, and promoting health through strong partnerships. CDC provides the national focus for developing and applying disease prevention and control, environmental health, and health promotion and education activities designed to improve the health of the people of the United States. CDC, located in Atlanta, GA, is an agency of the Department of Health and Human Services.

For more information about the Centers for Disease Control and Prevention (CDC) visit their website at: www.cdc.gov or contact:

Centers for Disease Control and Prevention
1600 Clifton Rd.
Atlanta, GA 30333
Phone: (800) 311-3435

Federal Register

The Office of the Federal Register informs citizens of their rights and obligations by providing ready access to the official text of Federal laws, Presidential documents, administrative regulations and notices, and descriptions of Federal organizations, programs and activities.

For more information about the Federal Register visit their website at: www.nara.gov/fedreg/index.html or contact the Government Printing Office at:
Government Printing Office
Superintendent of Documents
P.O. Box 371954
Pittsburgh, PA 15250-7954
Phone: (202) 512-2250
E-mail: fedreg.info@nara.gov

Food and Drug Administration (FDA)

FDA's mission is to promote and protect the public health by helping safe and effective products reach the market in a timely way, and monitoring products for continued safety after they are in use. FDA's work is a blending of law and science aimed at protecting consumers.

For more information about the Food and Drug Administration (FDA) visit their website at: www.fda.gov or contact:

Food and Drug Administration
5600 Fishers Lane
Rockville, Maryland 20857
Phone: 1-888-INFO-FDA or 1-888-463-6332

Nutrition.gov

Nutrition.gov is a portal to nutrition information across the agencies of the Federal government. It provides easy access to all online Federal government information on nutrition. This national resource makes obtaining government information on nutrition, healthy eating, physical activity, and food safety, easily accessible in one place. Providing accurate scientific information on nutrition and dietary guidance is critical to the public's ability to make the right choices in the effort to curb obesity and other food-related diseases.

The website also links to information about nutrition and food assistance programs such as the Food Stamp Program, the Special Supplemental Nutrition Program for Women, Infants, and Children (WIC), and the School Lunch and Breakfast programs and to federally-supported research, reports, and brochures as well as funding opportunities in the Federal government. Users can find information on healthy eating, the *Food Guide Pyramid*, the *Dietary Guidelines for Americans*, dietary supplements, fitness and how to keep food safe.

For more information about Nutrition.gov visit their website at: www.nutrition.gov

United States Environmental Protection Agency (EPA)

The mission of the U.S. Environmental Protection Agency is to protect human health and to safeguard the natural environment—air, water, and land—upon which life depends.

For more information about the Environmental Protection Agency (EPA) visit their website at: www.epa.gov or contact:

U.S. Environmental Protection Agency
1200 Pennsylvania Avenue, NW
Washington, DC 20460

Centers for Disease Control and Prevention (CDC), Division of Bacterial and Mycotic Diseases, Food Safety Initiative

The mission of CDC's Food Safety Initiative Activity (FSIA) is to lead CDC's food safety program to prevent illness, disability and death due to domestic and imported foodborne diseases. They collaborate with and support other CDC organizations with focus on attainment of food safety program plans, goals and objectives. CDC works in partnership with the U.S. Food and Drug Administration (FDA), U.S. Environmental Protection Agency (EPA), U.S. Department of Agriculture (USDA), State and local health departments, and other public and private organizations to strengthen regulations and policies for prevention of foodborne diseases. Objectives include:

- building epidemiology and laboratory capacity;
- improving foodborne disease surveillance and outbreak response systems;
- supporting applied research and technology transfer projects;
- providing prevention training and education;
- communicating food safety information;
- measuring social and economic burden associated with foodborne diseases; and
- developing and building effective partnerships with government agencies and private organizations.

For more information about the Center for Disease Control and Prevention (CDC) Food Safety Office visit their website at: www.cdc.gov/foodsafety or contact:

Centers for Disease Control and Prevention
1600 Clifton Rd.
Atlanta, GA 30333
Phone: (404) 639-2213

Fight BAC! Keep Foods Safe From Bacteria™

Launched with a national send-off in October 1997, the Fight BAC!™ Campaign is the product of a unique partnership of industry, government, and consumer groups dedicated to reducing the incidence of foodborne illness. By combining resources, a focused and more unified program is now available to consumers, who share in the responsibility for safe food handling. BAC!, the focal point of the campaign, helps put a face on invisible foodborne bacteria. The four safe food handling messages provide consumers with consistent, brief, and positive actions they can take to reduce their risk of illness.



For more information about Fight Bac!™ or the Partnership for Food Safety Education visit their website at: www.fightbac.org or contact:

USDA's Meat and Poultry Hotline:

1-800-535-4555

or

FDA's Food Safety Information Hotline:

1-888-SAFEFOOD or 1-888-723-3366

Food Allergy & Anaphylaxis Network

The Food Allergy and Anaphylaxis Network provides many resources about food allergies such as:

- questions and facts about food allergies;
- practical tips for meals;
- publications and information about shopping and cooking; and
- specific programs for schools and child care facilities.

For more information about the Food Allergy & Anaphylaxis Network visit their website at: www.foodallergy.org or contact:

The Food Allergy & Anaphylaxis Network

10400 Eaton Place, Suite 107

Fairfax, VA 22030-2208

Phone: (800) 929-4040

or (703) 691-3179

Fax: (703) 691-2713

Foodborne Illness Education Information Center

The USDA/FDA Foodborne Illness Education Information Center provides information about foodborne illness prevention to educators, trainers, and organizations developing education and training materials for food workers and consumers. The center is part of an interagency agreement between the Food Safety and Inspection Service (FSIS) of the United States Department of Agriculture (USDA) and the Food and Drug Administration (FDA) of the United States Department of Health and Human Services. It is housed at the

Food and Nutrition Information Center (FNIC) of the National Agricultural Library (NAL), USDA in Beltsville, Maryland. FSIS and FDA established the center as part of a national campaign to reduce the risk of foodborne illness and to increase knowledge of food-related risks from production through consumption. The center's primary function is the development and maintenance of two databases.

The Foodborne Illness Educational Materials Database is a compilation of consumer and food worker educational materials developed by universities; private industry; and local, State, and Federal agencies. This includes computer software; audiovisuals; posters; games and teaching guides for elementary and secondary school education; training materials for the management and workers of retail food markets, food service establishments and institutions; and educational research materials.

The HACCP Training Programs and Resources Database is a searchable list of HACCP training courses and resources.

The center also sponsors Foodsafe, an e-discussion group that links professionals interested in food safety issues. Searchable archives of all past postings are maintained on their website.

For more information about the Foodborne Illness Education Information Center visit their website at: www.nal.usda.gov/foodborne or contact:

USDA/FDA Foodborne Illness Education Information Center
National Agricultural Library/USDA
Beltsville, MD 20705-2351
Phone: (301) 504-5719
Fax: (301) 504-6409
Email: foodborne@nal.usda.gov

Food Safety and Inspection Service (FSIS)

The Food Safety and Inspection Service (FSIS), a public health regulatory agency of the U.S. Department of Agriculture, protects consumers by ensuring that meat, poultry, and egg products are safe, wholesome, and accurately labeled.

For information about the Food Safety Inspection Service (FSIS) visit their website at: www.fsis.usda.gov or contact:

U.S. Department of Agriculture
Food Safety and Inspection Service
1400 Independence Avenue, SW
Washington, D.C. 20250-3700
Phone: (202) 720-8732
E-mail: fsis.webmaster@usda.gov

Meat and Poultry Hotline:
Phone: 1-800-535-4555
TTY: 1-800-256-7072

Food Safety: It's in Your Hands

This satellite teleconference videotape addresses issues related to food safety and the prevention of foodborne illness including identifying food safety hazards, avoiding cross-contamination, and personal hygiene and hand washing. Published 1999.

This publication is available for purchase from the National Food Service Management Institute (NFSMI), Publication number TT082599. For more information visit their website at: www.nfsmi.org or call (800) 321-3054.

Food Safety Mini-Poster Kit

This kit consists of a set of 14 (8-1/2" x 11") mini-posters and one (25-1/2" x 32-3/4") full-size poster; all posters in full color. The mini-posters relate to food safety topics including hand washing, personal appearance and hygiene, food storage, temperatures, and food preparation.

This publication is available for purchase from the National Food Service Management Institute (NFSMI), Publication number EX50-00. For more information visit their website at: www.nfsmi.org or call (800) 321-3054.

Food Safety Training and Education Alliance (FSTEА)

The Food Safety Training and Education Alliance for Retail, Food Service, Vending, Institutions, and Regulators (FSTEА) was born out of the President's Food Safety Initiative of 1997. The initiative directs Federal agencies to:

- form alliances with industry, consumer, trade, state and local food protection and agencies to share food safety education materials and conduct joint education activities in order to leverage resources and expand the reach of the alliances;
- form an alliance joining expertise of Federal, State, and local agencies, industry and professional and trade associations to promote and implement the *Food Code*; and
- develop multilingual communication techniques targeted to specific groups to overcome communication barriers.

For more information about the Food Safety Training and Education Alliance (FSTEА) visit their website at: www.fstea.org

Foodsafety.gov

This site is the gateway to Government food safety information. For more information visit this website at: www.foodsafety.gov

Managing Food Safety: The Next Step

This satellite teleconference videotape provides an opportunity for school food and nutrition program personnel to learn about the basic principles of a food safety assurance system and how to apply these principles. Published 2000.

This publication is available for purchase from the National Food Service Management Institute (NFSMI), Publication number TT012600. For more information visit their website at: www.nfsmi.org or call (800) 321-3054.

National Coalition for Food Safe Schools (NCFSS)

This site's goal is to serve as a gateway to a wealth of Internet-based food safe schools information and resources. Links are provided to many of our member constituent websites as well as to other sites containing food safety materials and resources for children, educators, parents, and school food service staff.

For more information about the National Coalition for Food Safe Schools visit their website at: www.foodsafeschools.org

National Food Safety Education MonthSM

National Food Safety Education MonthsSM is sponsored by the National Restaurant Association Educational Foundation's International Food Safety Council. This initiative focuses on heightening the awareness of the importance of food safety education to the restaurant and food service industry and is supported by many public and private sector organizations. September marks National Food Safety Education MonthSM. The goals of the Month are:

- to reinforce food safety education and training among restaurant and foodservice workers; and
- to educate the public to handle and prepare food properly at home, where food safety is equally important—whether cooking from scratch or serving take-out meals and restaurant leftovers.

Restaurants and food service operations, hospitality associations, colleges and universities, Federal, State, and local government agencies, and consumer organizations across the country participate in National Food Safety Education MonthSM in a variety of ways each year.

For more information about National Food Safety Education MonthSM visit their website at: www.foodsafety.gov/september

Serving it Safe – A Manager's Tool Kit

Serving It Safe: A Manager's Tool Kit is a training program in safety and sanitation for all levels of food service employees. It consists of a teacher's manual, teaching aids, and a color poster. Also available are the Fall 1999 update pages based on the 1999 *Food Code*. The Kit is available through interlibrary loan from the National Agricultural Library, Call Number aTX537 S47 1996.

Publication number FNS-295

This publication and update pages can be downloaded from the Healthy School Meals Resource System (HSMRS) website at: <http://schoolmeals.nal.usda.gov/Safety/fnssafety.html> or is available for purchase from the National Food Service Management Institute (NFSMI) at: www.nfsmi.org or (800) 321-3054.

Serving it Safe Poster

This colorful reference poster is a reprint of the one contained in the *Serving it Safe: A Manager's Tool Kit*.

This publication is available for purchase from the National Food Service Management Institute (NFSMI) Publication number FCS-296. For more information visit their website at: www.nfsmi.org or call (800) 321-3054.

Thermy™

Thermy™ is the mascot of a national consumer education campaign designed to promote the use of food thermometers. Thermy™ was developed by the Food Safety and Inspection Service (FSIS), U.S. Department of Agriculture (USDA).

For more information about Thermy™ visit their website at: www.fsis.usda.gov/thermy or contact the Food Safety Inspection Service (FSIS) Food Safety Education Staff at:

Phone: 1-800-535-4555

E-mail: fsis.outreach@usda.gov



**Food and
Nutrition
Service
Regional
Offices**

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<p>Midwest Regional Office 77 West Jackson Boulevard 20th Floor Chicago, IL 60604-3507 (312) 353-6673</p> <p><i>Illinois, Indiana, Michigan, Minnesota, Ohio, Wisconsin</i></p>	<p>Southwest Regional Office 1100 Commerce Street Room 5-C-30 Dallas, TX 75242-9980 (214) 290-9814</p> <p><i>Arkansas, Louisiana, New Mexico, Oklahoma, Texas</i></p>
<p>Mountain Plains Regional Office 1244 Speer Boulevard Suite 903 Denver, CO 80204-3581 (303) 844-0354</p> <p><i>Colorado, Iowa, Kansas, Missouri, Montana, Nebraska, North Dakota, South Dakota, Utah, Wyoming</i></p>	<p>Western Regional Office 550 Kearny Street Room 400 San Francisco, CA 94108-2518 (415) 705-2229</p> <p><i>Alaska, Arizona, California, Hawaii, Idaho, Nevada, Oregon, Washington, Guam Trust Territories, Commonwealth of the Mariana Islands, American Samoa</i></p>
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