

APPENDIX F

RESOURCES LIST

Government Websites:

Center for Disease Control www.cdc.gov/foodnet Surveillance of foodborne diseases, designed to help public health officials better understand the epidemiology of foodborne diseases in the United States

Center for Medicare & Medicaid www.cms.hhs.gov Gaining access: Go to-> Regulations/Interpretive Guidance->Click on Manuals->Go to right hand and scroll to "Internet Only"->Go to Publications: 100-07 State Operations Manual (SOM)->Scroll down to 'APPENDICES':

*APPENDIX 'P' is survey process, with Surveyor Investigative Protocols (Ex: Pg. 50-61-Unintended Weight Loss, Hydration, Dining/Food Service)

**APPENDIX 'PP' is the most current OBRA Regulations & Surveyor Interpretive Guidance (the new Investigative Protocols for Sanitary Conditions and Nutrition Status will be within interpretive guidance)

***APPENDIX 'Q': Surveyor Guidance on Immediate Jeopardy

www.cms.internetstreaming.com/courses Free CMS Videos and Surveyor Training on Revised F tags: Various topic such as Culture Change, Person Directed Dining, Enhanced Dining, Activities (overlap with Food Activities)

Step One: You have to register (name) and get a pass word: Any one may

Step Two: On the home page, go to Courses Index, logon. Keeps status of current viewing.

Scroll down to Archived Webcast (video on demand)

Step Three: Review the topics of interest, select one, CE (usually 1 hour credit for .1 viewing)

Step Four: Click on the webcast, watch it, then complete the evaluation

Step Five: You can print/& save Certificate of Continuing Education (date viewed)

--11/3/06 From Institution to Individual Care Part 1 Integrating Care & Quality Improvement

--5/4/07 Part 2 Transforming Systems to Achieve Better Outcome

--5/18/07 Part 3 Clinical Studies in Culture Change (Dining)

--9/14/07 Part 4 The How of Change

--3/16/07 How to Enhance the Quality of Dining Assistance in Nursing Homes

Center for Food Safety & Applied Nutrition www.cfsan.fda.gov National food safety programs, including: www.cfsan.fda.gov/~dms/fc05_FDA_Food_Code_2005 (revision 2007); www.cfsan.fda.gov/~ear/retail.html Retail food protection resources; www.cfsan.fda.gov/~dms/retrsk4a/retr4a22.htm CFSAN PowerPoint Presentation: **Reducing Foodborne Illness Risk Factors** in Food Service and Retail Establishments for training operators & inspectors; www.foodrisk.org Resources

Partnership for Food Safety Education www.fightbac.org Resource info, teaching aides

Food Safety and Inspection Service www.fsis.usda.gov/Be_FoodSafe/BFS_for_Educators, Toolkit, DVD, online pdf forms for trainers; http://www.fsis.usda.gov/Food_Safety_Education/index Food Safety and Inspection Service, Therymy Public Announcements, Many videos including Be Food Safe;

www.fsis.usda.gov/Science/HACCP_Resources_Order_Form/index.asp HACCP Point system, Food Safety Resources, HACCP Self-Study Training Package, Food Defense: Security in a Foodservice Operation (DVD)

Food and Drug Administration www.fda.gov/ora/training/tapes2000.htm Lending library, dozens of training videos: Six Serving Safe Food Series (Cleaning/Sanitizing, Receiving, Cooking, Hygiene); Handle With Care: Preventing Foodborne Illness In Nursing Homes; Food Poisoning: The Choice Is Yours; HACCP - Safe Food Handling Techniques; Sanitation "Conquering Kitchen Germs" ; Ice - The Forgotten Food; Be Safe, Not Sorry

'Gateway' to Government Food Safety Resources www.FoodSafety.gov ; www.foodsafety.nal.usda.gov/fsic National Agricultural Library, food safety information center, Education and Training materials; www.foodsafety.gov/~fsg/ednet.html Ednet and Constituent newsletters for keeping informed

Institute for Health Care Improvement www.ihc.org/IHI/Topics/Improvement/ImprovementMethods/HowToImprove/testingchanges Many quality improvement resources, including papers and articles, 2007 study on culture change in LTC

Professional Organization Website:

American Dietetic Association www.eatright.org , Search article archive: Food safety

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American Egg Board www.aeb.org->Food Service Professionals->Egg Safety; Video: Handling & Safety

American Dietetic Association www.eatright.org , Search article archive: Food safety
South Dakota University and USDA www.agbiotvradio.sdstate.edu/vstory.cfm?id=1941 Downloadable DVD on Food Defense: Security in a Foodservice Operation

Consulting Dietitians in Health Care Facilities (practice group of American Dietetic Association) www.cdihcf.org ->Essentials->Products: Contributed In-service Lessons on 'Sanitation & Food Safety' (Modules), Pocket Resource for Management, Fall 2008; Upcoming Culture Change Online Resources (Linda Handy contributing in regulatory compliance section)

Dietary Manager's Association www.dmaonline.org Go to->publications->DM Magazine-> CE ->Food Protection Connection: Lists dozen of articles on Safe Food Practices from 2001-8 index; NOTE: "[Websites for Director of Dining Services](#)," (PDF) May 2007; "[Safe Dining for the Susceptible Customer & Twelve Top Unsafe Food Handling Areas](#)" by Linda Handy and Wayne Toczek, June 2008; [Regulation: What You Can Do—Not What You Can't Do](#), by Wayne Toczek, Jan 2008, "[Budget](#)" by Wayne Toczek, Jul/Aug 2008; Upcoming article on Regulatory Compliance, by Linda Handy, Oct 2008.

National Restaurant Association www.nra.com/foodsafety ServeSafe, Resources, certification programs in Safe Food Handling

Private Organization Website:

Becky Dorner's Website www.beckydorner.com Resource info, articles, in-services

CA Coalition for Culture Change www.calculturechange.org Person Directed Dining Project, Practice Concepts, results of Project will be available Fall 2008, Resource List

Commonwealth Fund www.commonwealthfund.org->Topics->Care of the Elderly->Publications-> "Culture Change. How Far Have We Come?" 2007 Survey of Nursing Homes, CMS collaborated

Continuing Education Website www.ceu4u.com many online CE courses, including Food Safety; HACCP Food Service Implications

[Deltatrak Thermometers](#) www.deltatrak.com ->waterproof lollipop min/max thermometer (probe)#11036; digital but adjustable for calibration, multiple uses including testing high temperature dishmachine at rack level and the facility's water temperatures; other thermometers and tools

Direct Supply Products for Health Care www.directsupply.net Many sanitation tools and supplies including ->ice tube pitchers (1.9 liter #90134, 3.3 liter #90135) LTC facilities need an account (free) to order ; thermometers, resource information on culture change dining systems

Dr. Nancy Collins www.rd411.com Resource info and sharing articles, in-services

Kansas State U-professor blog and listserv www.barfblog.foodsafety.ksu.edu/articles/safest-food-in-the-world/ Kansas State U

Linda Handy's Website www.handydietaryconsulting.com [Safe Dining for the Susceptible Customer: 7 Professional Views During Survey](#), By Linda Handy and Wayne Toczek, a journey of Immediate Jeopardy in unsafe food handling & effective systems to prevent, [Inspecting Healthcare Kitchens: 50 Believe It or Not](#), By Linda Handy, due out in Fall 2008; [Safe Dining at Home or Away](#), by Linda Handy with Vicki Solomon, humorous tale of two grandmas on a journey to inform others (due out Fall 2008) linda@handydietaryconsulting.com

Mastery Tech www.masterytech interactive job skill training for basic food safety in kitchen

Michelle Nolta www.rec-therapy.com, Culture Change Coach, resources from mentor & facilitator for CA Coalition for Culture Change Dining Pilot, activities resources

Sanitation Tools www.sanitationtools.com Has thermometers, test strips, sanitizers

Therapy Consultants www.TRTIPS.com [Care Plans for Culture Change: Interdisciplinary & Resident-Directed](#) by Sue Newell, Roseann Virgil, Ruth Rauscher;; [Activity/Therapeutic Recreation Services SURVEY-MADE- EASY](#)

Wayne Toczek's Website www.innovaservices.info [The Dining Experience](#) by Wayne Toczek, humorous teaching tale on culture change; [The Cost and Price of: The Customer's Experience](#), by Wayne Toczek with Peter Benton, on paying the price to deliver quality experience to the customer, customerexp@earthlink.net

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