

Description	<p><i>Basic Food Safety™</i> from FoodHandler is a basic, online course designed to introduce the participants to the principles of safe food handling. It is divided into four segments and uses video, high resolution photographs, Flash animations, an extensive food safety-related glossary and remediation questions to build a comprehensive knowledge base. The program concludes with a graded quiz and personalized printable certificate of achievement.</p> <p>NOTE: This is a contracted course from an outside Red Cross vendor and is available in English and Spanish.</p>
Purpose	<p>The purpose of this course is to provide an overview of the safe food handling principles used in the activities performed by Mass Care feeding workers in support of a disaster relief operation.</p>
Learning Objectives	<p>Upon completion of this course, participants will be able to—</p> <ul style="list-style-type: none">• Describe food-borne illness, including the type and extent of contaminants, their causes and how to help prevent them from occurring.• Explain personal hygiene, hand washing, proper glove use and relevant health issues.• Describe time, temperature, food flow process and the importance of maintaining proper temperatures.• Describe contamination and sanitation—proper food handling and preparation, how contaminants move and grow, and key sanitation issues.
Audience	<p>Employees and volunteers of the Red Cross and other agencies who may serve or handle food on a disaster relief operation including —</p> <ul style="list-style-type: none">• Emergency response vehicle crew members.• People who work in the canteens at shelters, service centers or relief operation headquarters.• Disaster Health Services and Staff Health workers who might interact with local health departments.• Partner Services workers who might interact with partner agencies engaged in feeding.• Community leaders who wish to serve in or work with food service activities on a disaster relief operation.
Prerequisites	<ul style="list-style-type: none">• <i>Fulfilling Our Mission: Translating Your Compassion Into Community Action</i> (DSGEN200A, Rev. 09/07)
Length	<p>This course is self-paced and is approximately one hour in length.</p>

Scheduling

For First Time Users

1. Go to <http://arc.safefoodsolutions.com>
2. Type in your Activation Code when prompted: **RedCross** (This code is space & case sensitive.) and click the “Submit” button.
3. Read the instructions under “Is this your first time here?” Click the “Create a new account” button.
4. Enter your **DSHR** # as your User ID (or create your own if you do not have a DSHR number). Next you will need to create your unique Password and then confirm your Password. The User ID and Password that you create will be the information that you will use to login for subsequent training sessions.
5. Enter the requested information and complete the Captcha and then click on the "Create a new account" button.
6. Click “Continue” on the next page to confirm your enrollment.
7. Click the *Basic Food Safety* course title in either English or Spanish to begin the training.

For Returning Users (already registered)

1. Go to <http://arc.safefoodsolutions.com>
2. Type in the Activation Code when prompted: **RedCross** (this code is space and case sensitive) and click the “Submit” button.
3. Enter the User ID and password that you created the first time you entered the *Basic Food Safety* Training under “Returning to this web site?”
4. Click the *Basic Food Safety* course title in either English or Spanish to review or complete the training.

Questions during this process or technical problems with the training should be emailed to basicfoodsafety@foodhandler.com.

Upon completion, participants will need to print copies of the course completion certificate and take them to the chapter’s LMS and DSHR administrators to update training records. This course certificate is not recognized by government health departments.

Instructor Requirements

Not applicable

Equipment

Computer with the following capabilities:

- Operating System: Windows 2000 / XP / Vista
- Browser: Internet Explorer 6.0 or greater (**Free Download**)
- Screen Resolution: 1024 x 758 or higher
- Flash: Flash Player 6 or higher (**Free Download**)
- Connection Speed :4KB or greater is required (ISDN, DSL, Cable, or T1 highly recommended)

General questions about safe food handling or Red Cross issues related to the training should be emailed to safefoodhandling@usa.redcross.org.

**Data
Management**

To enter course code information:

- Learning Management System (LMS), use FHMCC200S.
 - Chapter Environment Resources System (CHERS), use FHMCC200S.
 - Disaster Services Human Resources System (DSHR), use SFH.
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