

# Food Safety

## Equipment List

(Created 2013)

**Activity:** A semester course designed to emphasize the development of essential food safety practices needed to select, receive, store, prepare, and serve food. Students will learn to create and implement an environment of food safety procedures based on the latest FDA Food Code and local regulations.

**Curriculum Component:** The Food Safety Curriculum Frameworks developed by Arkansas FACS teachers and based on ServSafe® principles will be the approved curriculum. The school must have an approved program of study in FACS, CCGM, or CS, FPMS. The course must be taught for a total of 5 years after the addition of this activity.

**Inservice Component:** Teachers are STRONGLY RECOMMENDED to have completed ServSafe® Instructor process themselves prior to teaching the class. At a MINIMUM teachers must complete the Arkansas Safe Foodhandler certification before this activity can be implemented. ServSafe® instructional materials listed below MAY NOT be used by anyone who has not completed the ServSafe Instructor process.

- ServSafe® Instructor Process includes completion of: (www.servsafe.com)
  - ServSafe® Certification
  - On-line Tutorial and Licensing as an Instructor
  - On-line Tutorial and Registration as a Proctor
- Arkansas Safe Foodhandler certification includes completion of: (www.arhospitality.org)
  - On-line Tutorial
  - On-line Certification Exam

**Equipment Component:** Estimated cost should not exceed \$3,000.

### Approved Equipment:

| Item   | Description  | Estimated Cost     |
|--|--|--------------------|
| 1. <b>ServSafe® Coursebook</b>               | Delivering comprehensive training of key food safety concepts, the <i>ServSafe Coursebook</i> is the ideal solution for the academic setting, multiple-day training or individuals in need of more extensive food safety training. The content in <i>ServSafe Coursebook</i> goes beyond the principles found in <i>ServSafe Manager Book</i> and adds greater depth and breadth of food safety practices.<br><b>1 per teacher as a Teacher Edition Resource</b>             | <b>\$86.00</b>     |
| 2. <b>ServSafe® Manager Book</b>             | The <i>ServSafe Manager Book</i> (formerly <i>ServSafe Essentials</i> ) is ideal for one- or two-day classroom instruction helping students prepare to take the ServSafe Food Protection Manager Certification Exam. It covers critical principles including: personal hygiene, cross contamination, time and temperature, receiving and storage, food safety management systems, training hourly employees, and more.<br><b>1 per teacher as a Teacher Edition Resource</b> | <b>\$71.00</b>     |
| 3. <b>ServSafe® Deluxe CD Rom</b>            | Deluxe CD-ROM provides tools for delivering effective, blended training in one- and two-day/extended training formats. Included on the CD-ROM are: Video-Based Leader's Guide; Video plus Activity-Based (combination) Leader's Guide; Full PowerPoint presentation of all topics; Two Food Safety Showdown! Game; 80-question diagnostic pre-test; 40-question practice exam, quizzes and more.<br><b>1 per teacher</b>   | <b>\$179.00</b>    |
| 4. <b>ServSafe® Complete Food Safety DVD</b> | Features: • Real-world scenarios bring students inside an operation without the need for actual equipment • An engaging mix of visual and audio learning appeals to all learning styles • Developed by industry experts to deliver practical, relevant information • Designed to deliver a consistent message on very complex tasks • Helps instructors decrease lecture time and add interest to classes<br><b>1 per teacher</b>  | <b>\$575.00</b>    |
| 5. <b>GloGerm Kit</b>                        | Complete Kit with gel or oil, black light wand or black box, instructional materials<br><b>1 per teacher</b>   | <b>\$100</b>       |
| 6. <b>Various Thermometer Set</b>            | Set may include: Multiple bimetallic stemmed thermometers; Thermocouples and Thermistors with various probes; Infrared (Laser) Thermometer; Time and Temperature Indicators, Multiple Refrigerator and Freezer thermometers; Multiple oven thermometers  | <b>Up to \$600</b> |