



Product Catalog

720 S Colorado Blvd Ste 1000-N, Denver, CO 80246-1926 • Internet: www.nehatraining.org
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NEHA Training is a one-stop-shop for food safety education and training. We offer food safety education materials (publications, videos, etc.), top-notch food safety training, and food manager certification exams. Our publications have received the highest rating awarded by a food safety review committee and are offered at a fraction of the price of the competition. Discounts on standard and *customized* versions of our food safety manager & food handler textbooks are available to large volume customers.

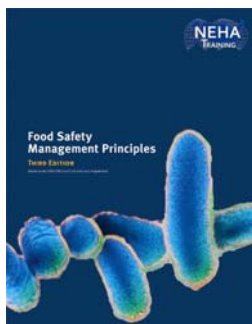
Food Safety Resources include:

- Books for Food Managers
- Books for Food Handlers
- Trainer Resource Pack
- Certificates of Training
- Certification Exams
- Marketing Brochures
- Learning Videos
- Food Safety Card Game
- and more!

FOOD SAFETY MANAGEMENT PRINCIPLES, THIRD EDITION

© 2007

70 PAGES, 8½" x 11" SOFT-COVER, ISBN 1-904306-71-3



The Third Edition is based off of the:

- ▶ 2007 FDA Supplement to the 2005 *Food Code*.

<i>Registered Trainer Unit Price</i>	<i>Regular Unit Price</i>	<i>Quantity</i>
On Sale! \$18.00		1-49
		50-199
		200+

Food Safety Management Principles successfully prepares candidates to pass **any** of the national food safety manager certification exams accredited by the Conference for Food Protection and the American National Standards Institute. This concise and brightly illustrated textbook is based on the 2005 US FDA *Model Food Code*, and includes quizzes and activities at the end of each chapter. It presents all of the essential microbiological and technical food safety principles in ways that are easy to read, understand, and remember. Written at the eighth-grade level and affordably priced, it is ideal for teaching food safety managers of all levels of education what they need to know to become certified and skilled at their jobs. This textbook is also a very useful reference book to keep in the workplace.

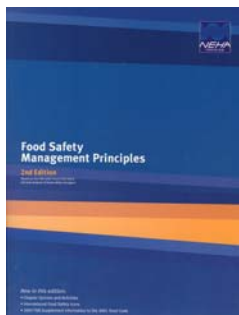
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FOOD SAFETY MANAGEMENT PRINCIPLES, SPANISH, SECOND EDITION

© 2004/2005

(SPANISH © 2005)

68 PAGES, 8½" x 11" SOFT-COVER, ISBN 0-944111-20-3



Spanish version

New in the Second Edition:

- ▶ Chapter quizzes & activities
- ▶ International Food Safety Icons
- ▶ 2003 FDA Supplement to the 2001 *Food Code*.

<i>Registered Trainer Unit Price</i>	<i>Regular Unit Price</i>	<i>Quantity</i>
\$15.95	\$16.95	1-49
\$12.95	\$14.95	50-199
\$10.95	\$12.95	200+

Food Safety Management Principles successfully prepares candidates to pass **any** of the national food safety manager certification exams accredited by the Conference for Food Protection and the American National Standards Institute. This concise and brightly illustrated textbook is based on the 2001 US FDA *Model Food Code*, and includes quizzes and activities at the end of each chapter. It presents all of the essential microbiological and technical food safety principles in ways that are easy to read, understand, and remember. Written at the eighth-grade level and affordably priced, it is ideal for teaching food safety managers of all levels of education what they need to know to become certified and skilled at their jobs. This textbook is also a very useful reference book to keep in the workplace.

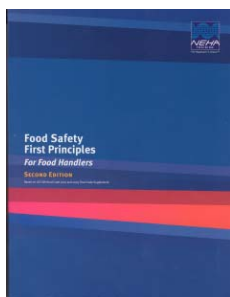
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FOOD SAFETY FIRST PRINCIPLES, SECOND EDITION

© 2005

(ENGLISH)

52 PAGES, 8½" x 11" SOFT-COVER, ISBN 1-902423-06-2



Written specifically for food handlers, *Food Safety First Principles* is an effective tool for teaching food handlers what they need to know to carry out their work safely. Exciting improvements to this 2nd edition include a food handler quiz, international food safety icons, and information from the US FDA 2001 *Food Code* and 2003 supplement.

<i>Registered Trainer Unit Price</i>	<i>Regular Unit Price</i>	<i>Quantity</i>
\$8.50	\$9.50	1-49
\$7.50	\$8.50	50-199
\$6.50	\$7.50	200+

This book is useful for:

- preparing for employment in foodservice
- orienting employees to food safety programs
- providing refresher training to food handlers
- meeting requirements for food handler training
- providing safe foodservice through a home, school, or college

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TRAINER RESOURCE PACK

© 2002

(ENGLISH)

8½" x 11" PVC BOX, SOFT-COVER BOOKS, ISBN 1-904306-19-5



The *Trainer Resource Pack* is a valuable and comprehensive tool that includes a versatile set of curricula specifically designed to equip you to deliver food safety training to both food managers and food handlers.

On Sale!
\$75.00

Trainer Guide & Session Notes (115 pages)

Includes sample schedules for a 2-day manager certification course, a 1-day accelerated manager certification course, and a 1-day review course, together with more than 80 pages of detailed suggestions for organizing and running specific structured training sessions and selecting participatory student activities. It also includes sources of additional help and a practice examination to help prepare candidates for professional food safety examinations.

Images Book & CD-ROM (103 pages)

Includes more than 100 images of text, charts, diagrams and illustrations (full-color on CD-ROM and black-and-white on printed version) are provided to enliven training sessions and help emphasize key learning points. The printed versions can be used as handouts or for making overhead projection transparencies.

Activities Book (98 pages)

This book provides 36 participatory exercises for student groups or individual students, including hazard-spotting exercises, case studies, word searches, quizzes, crosswords, picture matching and HACCP plan preparation, together with guidance on feedback and answers.

Food Safety Card Game (36 cards)

This fun exercise reinforces key learning points in an easy and practical manner.

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CERTIFICATES OF TRAINING FOR FOOD SAFETY MANAGERS & FOOD HANDLERS

(ENGLISH)

WALL CERTIFICATE, 8½" x 11"



Registered trainers may purchase *customized* Certificates of Training for their students in bundled packages with *Food Safety Management Principles* and *Food Safety First Principles*. These certificates are customized to show the trainer's name and registered trainer status, and enable the trainer to designate the name of the individual student and sign the certificate. Two versions are available: a Certificate of Food Handler Training and a Certificate of Food Safety Manager Training.

Price
\$1.00

CERTIFIED FOOD SAFETY MANAGER™ EXAM

© 2003

(ARABIC, CHINESE, ENGLISH, FRENCH CANADIAN, GERMAN, JAPANESE, SPANISH, VIETNAMESE)



The *Certified Food Safety Manager™ Exam* is accredited by the Conference for Food Protection-American National Standards Institute, and is provided by the National Registry of Food Safety Professionals (NRFSP). NRFSP is the only certification company to provide member benefits, including a wall certificate, wallet card, and window decal to all of those who pass the exam. One of the benefits of working with NRFSP is their fast turnaround time and customization of test results. Certified Food Safety Manager™ exams are typically graded within 3-5 days of receipt.

Price
\$23.00

Administrators receive a pass-fail list for each class. Every candidate receives a diagnostic score report, revealing how they scored in each area of the exam. If requested, they will provide a group diagnostic report so you can evaluate your training process. Pass-fail results are mailed, faxed or e-mailed to administrators.

This exam is available to registered trainers only, and must be purchased with a corresponding number of manager-level books. NEHA Training's textbook, *Food Safety Management Principles*, successfully prepares candidates to pass this nationally accredited food safety manager certification exam. To avoid rush charges from the exam provider, all exam orders must be placed within 12 business days of the test date.

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HACCP ONLINE CERTIFICATION TRAINING

© 2004

(ENGLISH)

ONLINE TRAINING



Developed using both nationally and internationally accepted HACCP standards, this online training program has been designed to provide students with information needed to effectively organize, develop, implement and manage a successful HACCP plan. Additionally, the program will prepare individuals to take the HACCP exam.

Price
\$199.95

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FOOD SAFETY: YOU MAKE THE DIFFERENCE VIDEO (VHS)

© 1995

(English & Spanish)

VHS Video Cassette – 28 minutes



This 28 minute video, available in both English and Spanish, is excellent for showing real-life demonstrations of food safety within various restaurants. Topics addressed include: the importance of hand washing, preventing cross contamination when storing and preparing food, sanitizing work areas and utensils, food temperatures, and other areas of food safety.

Price
\$24.95

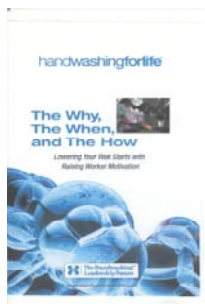
Copyright © 1995 The Seattle-King County Department of Public Health (Environmental Health Division)

INFOCUS LEARNING'S HANDWASHING FOR LIFE DVD: THE WHY, THE WHEN, AND THE HOW

© 2002

(SUITABLE FOR ALL LANGUAGES)

VHS Video Cassette



Lowering your risk starts with raising worker motivation. The instructional design of this program is focused on changing behaviors. Its high impact, language-free presentation educates and motivates line-level kitchen workers and servers. Each of the three titles is short, queued up for repeated viewing. Periodic repetition will help sustain improved behaviors.

Helpful tools included: (one each per DVD)

- Video Tips
- Handwashing For Life™ Quiz [English & Spanish]
- Training Record [English & Spanish]
- Pledge Card Template
- Pledge Sheet

Price
\$40.00

Copyright © 2002 Infocus Learning Systems

FOOD ALLERGY TRAINING GUIDE FOR RESTAURANTS & FOOD SERVICES

© 2005

(ENGLISH AND SPANISH AVAILABLE)

8½" x 11" Binder, Divider Inserts, Allergy Label Guides, VHS Video Cassette



Comprehensive program, developed in cooperation with the National Restaurant Association and its members, provides the tools to train restaurant staff to safely prepare and serve food to guests with food allergies. Program includes a binder with more than 50 pages of information, bilingual poster, "How to Read a Label" sheet, two reminder cards for servers, and a video.

Available in both
English
& Spanish!

On Sale!
\$40.00

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SAFE-AT-THE-PLATE®

© 2006

(ENGLISH)

139 PAGES, 8½" x 11" SOFT-COVER



The Safe-at-the-Plate® textbook is a 39 page, easy to read explanation of food safety principles. Written in a conversational style with many illustrations, the text covers all the basics including microbiology, personal hygiene, the flow of food with HACCP explanations, sanitation, pest control and Health Regulations.

Price
\$26.00

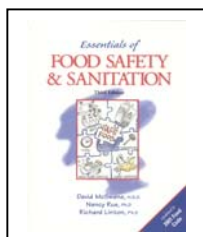
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ESSENTIALS OF FOOD SAFETY & SANITATION, FOURTH EDITION

© 2003

(ENGLISH)

468 PAGES, 7" X 9-1/8"; SOFT-COVER; ISBN 0-13-119659-6



Written at the college level, this valuable resource is based on the US FDA 2001 Model Food Code and is designed to serve as a workplace reference guide to safe food handling procedures. Completely updated and fully colorized, this edition features stories, examples, expanded appendices, and index and chapter references, including related websites.

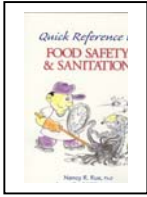
Price
\$75.00

This book can also be used to prepare for the following NEHA credentialing exams: the Certified Food Safety Professional and the Registered Environmental Health Specialist/Registered Sanitarian.

By David McSwane, H.S.D.; Nancy R. Rue, Ph.D.; Richard Linton, Ph.D. Copyright © 2003 Pearson Education Inc.

(ENGLISH)

92 PAGES, 6" x 9"; SOFT-COVER; ISBN 0-13-042402-1



Designed especially for the food handler, this guide takes the visual learner from the basics of personal hygiene to avoiding cross contamination. They will learn things they need to know to keep food safe! Health departments all over the country are requiring the food handler to know the basics of personal hygiene, time and temperature management, techniques in avoiding cross contamination, and good cleaning and sanitizing practices.

Price
\$15.95

By Nancy R. Rue, Ph.D. and Anna Graf Williams, Ph.D. Copyright © 2003 Pearson Education Inc.

PDF OF 4-COLOR, DOUBLE-SIDED, TRI-FOLD BROCHURES, 8½" x 11"



Available exclusively to Certified Trainers, NEHA Training offers up to 50 *free* marketing brochures, customized to promote each individual trainer's business or department. We are proud to offer this service because it is one of NEHA Training's primary objectives to support trainers in their endeavors to become as effective as possible in training food safety managers to reduce the incidence of foodborne illness in foodservice establishments. For information on how to become a Certified Trainer, please visit www.nehatraining.org/be_trainer.html or phone (303) 756-9090 ext. 340.

Price
FREE
***Available exclusively to Certified Trainers**

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