



NEHA Food Safety Program and Other NEHA Programs

The National Environmental Health Association's (NEHA) Food Safety Program and many of NEHA's other programs are dedicated to the education on the importance of food safety and preventing foodborne illness.

NEHA Food Safety Program in cooperation with the Centers for Disease Control and Prevention (CDC)

- **NEHA's Food Safety Resources Reviews Web Site**—NEHA helped develop a user-friendly Web site that is easily accessible to the public and serves as a resource for food safety information. Through NEHA, an experienced team of food safety and education experts review, evaluate, and recommend food safety resources for content, quality, and compatibility with the FDA *Food Code*. To access the reviews, please visit www.foodsafetyweb.info/NEHA/Reviews/List.asp.
- **Epi-Ready Team Training**—Epi-Ready Team Training is a nation-wide initiative intended to provide up-to-date foodborne disease outbreak investigation and surveillance training to public and private sector environmental health professionals as well as other professionals who have collaborated in conducting foodborne disease outbreak investigations. The training includes group exercises, Q&A sessions, and didactic lectures conducted over 2½ days. For more information about this program, please contact Matt Cummings at mcummings@neha.org or at 303-756-9090, ext. 346.
- **Participation in the National Coalition for Food Safe Schools (NCFSS) and the Clean Hands Coalition (CHC)**—NEHA is a member of NCFSS (www.foodsafeschools.org) with representatives from organizations, associations, and government agencies working together to reduce foodborne illness by improving food safety in schools. NEHA is also a member of CHC (www.cleanhandscoalition.org), a unified alliance of public and private partners working together to create and support coordinated, sustained initiatives to significantly improve health and save lives through clean hands.

NEHA Certified Food Safety Professional (CFSP) Credential

The CFSP is designed for individuals within the public and private sectors whose primary responsibility is the protection and safety of food. For applications and additional information about eligibility requirements, please contact a Credentialing Specialist at Credentialing@neha.org or at 303-756-9090, ext. 309.

NEHA Food Safety and Protection Educational Conference & Exhibition

Learn about how to strengthen your food safety and protection program by attending thought-provoking educational sessions on food security, preventing and investigating foodborne illness outbreaks, developing and employing effective food safety training programs, and more. This conference is typically held in June.

Food Safety Resources Available in NEHA Online Bookstore

NEHA has the latest in relevant educational material so that you have the opportunity to stay on top of the environmental health and protection field. You will find a complete collection of food safety and protection resources: books, videos, CDs, tapes, etc. in NEHA's online bookstore.

Food Safety Information in *Journal of Environmental Health (JEH)*

JEH is published 10 times per year with significant information on food safety and protection, including peer-reviewed scientific articles that keep readers up-to-date on current issues and new research, useful products and services, and employment opportunities. NEHA Members receive free subscriptions to *JEH* and *Food Safety Illustrated* (magazine produced by the Industry Council on Food Safety).

For more information about NEHA's Food Safety Program and NEHA's other programs, please visit the NEHA Web site at www.neha.org (the Food Safety Program is under Research & Development Programs) or contact Vanessa T. DeArman at vdearman@neha.org or at 303-756-9090, ext. 311.