



AUDIOVISUAL LIBRARY ORDER FORM

Member # _____

First Name _____ M.I. _____ Last Name _____

Company _____ Job Title _____

Mailing Address _____

Please specify: Home Work

City _____ State or Province _____

Postal Code/Zip + 4 _____ Country _____

Telephone # _____ Fax # _____

E-Mail _____ Date Needed _____

PLEASE CHECK BOX NEXT TO YOUR VIDEO CHOICE OR PLACE TAPE # HERE _____ (Allow 4 weeks minimum from date of request.)

DAIRY

- D1010 The Bulk Milk Hauler: Protocol & Procedures
- D1031 Dairy Plant
- D1050 Food Safety: Dairy Details
- D1060 Frozen Dairy Products
- D1080 High-Temperature, Short-Time Pasteurizer
- D1100 Mastitis Prevention and Control
- D1105 Milk Hauling Training
- D1120 Milk Processing Plant Inspection Procedures
- D1130 Pasteurizer: Design and Regulation
- D1140 Pasteurizer: Operation
- D1180 10 Points to Dairy Quality

ENVIRONMENTAL

- E3031 Allergy Beware
- E3040 Asbestos Awareness
- E3055 Effective Handwashing - Preventing Cross Contamination in the Food Service Industry
- E3125 Good Pest Exclusion Practices
- E3128 Integrated Pest Management (IPM)
- E3131 Key Pests of the Food Industry
- E3133 Physical Pest Management Practices
- E3235 Regulatory and Good Manufacturing Practices
- E3236 Rodent Control Strategies
- E3240 Sink a Germ
- E3245 Wash Your Hands
- E3251 Would Your Restaurant Kitchen Pass Inspection?
- E3260 Swabbing Techniques for Sampling the Environment and Equipment

FOOD

- F2005 A Lot on the Line
- F2007 The Amazing World of Microorganisms
- F2008 A Recipe for Food Safety Success
- F2009 Basic Personnel Practices
- F2011 Available Post Harvest Processing Technologies for Oysters
- F2012 Control of *Listeria monocytogenes* in Retail Establishments
- F2013 Control of *Listeria monocytogenes* in Small Meat and Poultry Establishments
- F2014 Controlling Food Allergens in the Plant
- F2015 Controlling *Listeria*: A Team Approach
- F2016 Bloodborne Pathogens: What Employees Must
- F2017 Building a Better Burger - Improving Food Safety in the Food Supply Chain
- F2021 Egg Production
- F2025 The Special of the Day: The Eggceptional Egg
- F2030 "Egg Games" Foodservice Egg Handling & Safety
- F2036 Emerging Pathogens and Grinding and Cooking Comminuted Beef
- F2037 Cooking and Cooling of Meat and Poultry Products
- F2039 Food for Thought - The GMP Quiz Show
- F2040 Food Irradiation
- F2045 Food Microbiological Control
- F2050 Food Safe-Food Smart - HACCP and Its Application to the Food Industry (Part 1 & 2)
- F2060 Food Safe Series I (4 videos)
- F2070 Food Safe Series II (4 videos)
- F2080 Food Safe Series III (4 videos)
- F2081 Food Safety Begins on the Farm
- F2090 Food Safety: An Educational Video for Institutional Food Service Workers
- F2095 Food Safety for Food Service Series I
- F2095 Now You're Cooking
- F2101 Tape 1 - Food Safety for Food Service: HACCP
- F2101 Food Safety for Food Service Series II
- F2104 Tape 1 - Basic Microbiology and Foodborne Illness
- F2105 Tape 2 - Handling Knives, Cuts, and Burns
- F2106 Tape 3 - Working Safely to Prevent Injury
- F2107 Tape 4 - Sanitation
- F2110 Food Safety is No Mystery
- F2111 Controlling *Salmonella*: Strategies That Work
- F2121 Food Safety the HACCP Way Food Safety Zone Video Series
- F2125 Tape 1 - Food Safety Zone: Basic Microbiology
- F2126 Tape 2 - Food Safety Zone: Cross Contamination
- F2127 Tape 3 - Food Safety Zone: Personal Hygiene
- F2128 Tape 4 - Food Safety Zone: Sanitation
- F2129 Food Technology: Irradiation
- F2130 Food Safety: You Make the Difference
- F2131 Fruits, Vegetables, and Food Safety: Health and Hygiene on the Farm
- F2133 Food Safety First

- F2134 Food Safety: Fish and Shellfish Safety
- F2136 GLP Basics: Safety in the Food Micro Lab
- F2137 GMP Basics: Avoiding Microbial Cross-Contamination
- F2140 GMP Basics: Employee Hygiene Practices
- F2143 GMP Basics: Guidelines for Maintenance Personnel
- F2147 GMP Basics: Process Control Practices
- F2148 GMP - GSP Employee
- F2150 GMP: Personal Hygiene and Practices in Food Manufacturing
- F2150 GMP Food Safety Video Series
- F2151 Tape 1 - Definitions
- F2152 Tape 2 - Personnel and Personnel Facilities
- F2153 Tape 3 - Building and Facilities
- F2154 Tape 4 - Equipment and Utensils
- F2155 Tape 5 - Production and Process Controls
- F2160 GMP: Sources and Control of Contamination during Processing
- F2160 GMPs for Food Plant Employees
- F2161 Tape 1 - Definitions
- F2162 Tape 2 - Personnel and Personnel Practices
- F2163 Tape 3 - Building and Facilities
- F2164 Tape 4 - Equipment and Utensils
- F2165 Tape 5 - Production/Process Controls
- F2168 HACCP Advantage - Good Manufacturing Practices
- F2169 HACCP: Training for Employees - USDA Awareness
- F2170 The Heart of HACCP
- F2172 HACCP: Training for Managers
- F2173 Inside HACCP: Principles, Practices and Results
- F2180 HACCP: Safe Food Handling Techniques
- F2191 Microbial Food Safety: Awareness to Action
- F2220 Proper Handling of Peracetic Acid
- F2230 Purely Coincidental
- F2250 On the Line
- F2260 100 Degrees of Doom...The Time and Temperature Caper
- F2265 A Day in the Deli: Service, Selection, and Good Safety
- F2266 HACCP: A Basic Understanding
- F2271 Preventing Foodborne Illness
- F2280 Principles of Warehouse Sanitation
- F2290 Product Safety and Shelf Life
- F2320 Safe Handwashing
- F2321 All Hands on Deck
- F2322 The Why, The When, and The How Video
- F2325 Safe Practices for Sausage Production
- F2340 Sanitizing for Safety
- F2342 Seafood HACCP Alliance Internet Training Course
- F2350 ServSafe Steps to Food Safety
- F2350-1 Step One: Starting Out with Food Safety
- F2350-2 Step Two: Ensuring Proper Personal Hygiene
- F2350-3 Step Three: Purchasing, Receiving and Storage
- F2350-4 Step Four: Preparing, Cooking and Serving
- F2350-5 Step Five: Cleaning and Sanitizing
- F2350-6 Step Six: Take the Food Safety Challenge: Good Practices, Bad Practices - You Make the Call
- F2391 Understanding Foodborne Pathogens
- F2430 Smart Sanitation: Principles and Practices for Effectively Cleaning Your Food Plant
- F2440 Cleaning and Sanitizing in Vegetable Processing Plants: Do It Well, Do It Safely!
- F2450 A Guide to Making Safe Smoked Fish
- F2451 A HACCP-based Plan Ensuring Food Safety in Retail Establishments
- F2460 Safer Processing of Sprouts
- F2500 Fast Track Restaurant Video Kit
- F2500 Tape 1 - Food Safety Essentials
- F2501 Tape 2 - Receiving and Storage
- F2502 Tape 3 - Service
- F2503 Tape 4 - Food Production
- F2504 Tape 5 - Warewashing
- F2505 Worker Health and Hygiene Program for the Produce Industry
- F2505 Manager Guide to Worker Health and Hygiene Your Company's Success May Depend on It!
- F2506 Worker Health and Hygiene: Your Job Depends on It!
- F2600 Food Industry Security Awareness: The First Line of Defense

OTHER

- M4030 Ice: The Forgotten Food
- M4050 Personal Hygiene and Sanitation for Food Processing Employees
- M4060 Psychiatric Aspects of Product Tampering
- M4070 Tampering: The Issue Examined