

# Do Your PART to ensure SafeFood©: Plan, Act, Routine and Think

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## Background

- Targeted non-supervisory staff preparing and/or serving food away from home
- Addressed identified barriers to practicing safe food behaviors in the work place
- Customized learning by generation and delivery method
- Created using responsive design format which allows a website to be viewed on difference devices



Computer



Smart Phone



Tablet

- Consists of five modules: Start, Plan, Act, Routine, and Think
- Each module contains:
  - Watch: Short video with content
  - Practice: Interactive activity
  - Check: Short assessment

- The Check interactive quizzes can be printed so managers can document that training has occurred.
- Reviewed by school nutrition program directors and pilot tested at two school districts in Iowa
- Available in both English and Spanish

<http://www.extension.iastate.edu/foodsafety/DoYourPART>

## Do Your PART – Start

- Includes workers’ voices of why food safety is important.

## Do Your PART – Plan

- Minimizes inputs with planning
- Organizing work maximizes safe food handling behaviors



## Do Your PART – Act

- Put the plan into action
- “Working smarter, not harder”
- Use “mise en place”



## Do Your PART – Routine

- Make food safety practices a habit

## Do Your PART – Think

- Continually improve actions to keep food safe

## Impact of Successful Practice

- Videos, activities and quizzes will be useful to practitioners and trainers to improve safe food handling behaviors of a diverse work force.

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