



DID YOU KNOW?

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FDA Videos focus on "real life" consequences of foodborne illness

Do your employees understand what an important role they play in protecting public health? Restaurant employees hear a lot about food safety prevention, but little is heard about the illnesses and even deaths that some diners face when food safety precautions break down at the restaurant level. This week, the U.S. Food and Drug Administration released a series of short videos for restaurant training purpose that are designed to give restaurant workers an idea of how critical it is that they know and follow food safety precautions.

The five short videos show real life consequences of not following good food safety procedures. The videos are provided to educate food service employees on the possible, dire consequences of poor preparation practices and provide tips to prevent foodborne illness.

[Click to view the Free FDA Videos](#)

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