

1. Record Nr.	UNINA9910701175603321
Titolo	USDA says "Be Food Safe" for holiday buffets [[electronic resource]]
Pubbl/distr/stampa	[Washington, D.C.?] : , : [U.S. Dept. of Agriculture, Food Safety and Inspection Service], , [2008]
Descrizione fisica	1 streaming video file (1 min., 46 sec.) : digital, WMV file, sound, color
Altri autori (Persone)	O'LearyPat
Soggetti	Buffets (Cooking) - Safety measures Cooking (Poultry) - Safety measures Cooking (Meat) - Safety measures Holiday cooking - Safety measures Temperature Food handling - Safety measures Food contamination - Prevention Foodborne diseases - Prevention Educational films.
Lingua di pubblicazione	Inglese
Formato	Videoregistrazione
Livello bibliografico	Monografia
Note generali	Title from USDA Food Safety and Inspection Service Food Safety Videos Public Service Announcements home page (viewed Oct. 27, 2011). "Broadcast Media & Technology Center, USDA"--Caption. "Dec 2008"--Videos home page. Open-captioned. Accompanied by transcript in HTML format.
Sommario/riassunto	Provides a summary of the most-used cooking advice from the U.S. Dept. of Agriculture's Be Food Safe Campaign. Covers different safe cooking temperatures for poultry and meats, safe handling and cooking of raw eggs, and techniques for maintaining safe temperatures during service of both hot and cold buffet foods. Provides contact information for the USDA Meat and Poultry Hotline and Ask Karen, both of which provide access to USDA food safety experts.

