

# Top 20 Tips to Mark 20 Years of National Food Safety Month

National Restaurant Association

WASHINGTON (PRNewswire-USNewswire) — As part of its strong commitment to food safety, the [National Restaurant Association](#) [1] today announced this year's National Food Safety Month (NFSM), held annually in September, will mark its 20-year anniversary by featuring the top 20 food safety tips from the past 20 years.

NFSM was created in 1994 to heighten awareness about the importance of food safety education. NFSM offers free resources for foodservice industry professionals at [FoodSafetyMonth.com](#) [2] and will highlight tips for a number of food safety topics including cleaning and sanitizing, cross-contamination, time-temperature control, personal hygiene and allergens.

"In honor of National Food Safety Month celebrating its 20-year anniversary, we are pleased to share the top tips from the past 20 years covering a variety of vital food safety information," said Dawn Sweeney, President and CEO of the National Restaurant Association. "Our industry serves 130 million meals daily making food safety a top priority year-round for the country's nearly one million restaurant and foodservice establishments."

For the fourth consecutive year, NFSM is sponsored by SCA, maker of the Tork® brand of Away-from-Home professional hygiene products in North America. SCA's Tork® brand is committed to food safety education and hygiene product solutions.

"SCA's Tork brand is proud to continue our sponsorship of National Food Safety Month, particularly as this important initiative marks its 20-year anniversary," said Suzanne Cohen, Marketing Director Foodservice SCA Americas. "We work diligently to promote best practices in restaurants and foodservice venues, helping our customers to understand the essential role that hygiene plays in food safety and healthy environments for our industry's employees and patrons."

The association also announces Anheuser-Busch as a first-time sponsor of this year's NFSM. Anheuser-Busch is the brewer of Budweiser, Bud Light, and Stella Artois. NFSM also marks the beginning of a new partnership between the National Restaurant Association and Anheuser-Busch. This partnership will continue into next year and will focus on the importance of responsible alcohol service education, while raising awareness of the industry's commitment to both food and alcohol safety.

"We are proud to be a sponsor of this year's 20-year anniversary of National Food Safety Month and are excited to kick-off this new partnership," said Josh Halpern, VP of On-Premise Sales for Anheuser-Busch. "For more than three decades, Anheuser-Busch has been committed to promoting alcohol responsibility and this partnership

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is an example of our ongoing efforts."

### *About National Food Safety Month*

*The National Restaurant Association's National Food Safety Month was created in 1994 to heighten awareness about the importance of food safety education. Each year, a new theme and free training activities and posters are created for the restaurant and foodservice industry to help reinforce proper food safety practices and procedures. The training materials are based on the association's ServSafe food safety training and certification program, which is the industry's gold standard for such programs. For more information, visit [FoodSafetyMonth.com](http://FoodSafetyMonth.com) [3].*

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### **Links:**

[1] [http://cp.mcafee.com/d/avndzgo938ArhoKYUMyOCYrKrhKO-qemkTS4jqdSnPhOOC-Y-rhKOejuud7aoUSztwQsCzBNBdwQsCOKNBQBi7N8wHk3eMDF7RvgBLbCZgcX2uAvlZ2mYKrtjd7arzHb\\_nV5ZNxwQsFZuVteWb\\_9LIKnPvqWdAkRrzd-I3PWApM6CQjq8UTvAm4TDNOB2pEVdTDw0E\\_iuJNS4-00UrmrEj5qv4PaTQ1iQouoEoB7-ndEFTusdwPpOH3jPh0bRGwq81zncCmd40Tm4OpEw6ZylEq84XCy03\\_lq6y2HFEw2QqGRDa14Qg2ZqE6y0oRTVBzh0c\\_ipEw2QtJelLeruhdKmJn1tlk](http://cp.mcafee.com/d/avndzgo938ArhoKYUMyOCYrKrhKO-qemkTS4jqdSnPhOOC-Y-rhKOejuud7aoUSztwQsCzBNBdwQsCOKNBQBi7N8wHk3eMDF7RvgBLbCZgcX2uAvlZ2mYKrtjd7arzHb_nV5ZNxwQsFZuVteWb_9LIKnPvqWdAkRrzd-I3PWApM6CQjq8UTvAm4TDNOB2pEVdTDw0E_iuJNS4-00UrmrEj5qv4PaTQ1iQouoEoB7-ndEFTusdwPpOH3jPh0bRGwq81zncCmd40Tm4OpEw6ZylEq84XCy03_lq6y2HFEw2QqGRDa14Qg2ZqE6y0oRTVBzh0c_ipEw2QtJelLeruhdKmJn1tlk)

[2] [http://cp.mcafee.com/d/k-Kr6hEp41ASyNtVNx5BdUTsSztBYQsIFLI8CQrILCzBBdZVYSztAsCYYqekNNJ6X1EVd7bzar1EVdBtzbFaAfyh1mE6txfifG-xbundWwpS4Z8-HW4JVsSWCqekT7mn-LObXz31EVjWZOWtQn-jvppsKPORQr8FGT7fYG7DR8OJMddFCQhNK\\_8I9LfzAm4PhOrKr01eRGxjnvCmlH2pfBYdHdQ9yJfypBrW0Fqcfckciz\\_bCQkXLe6MpIVlxFVEw5WRgd40NHLPb6y0rH2pcQg3uNaQd42tPh01\\_Sd3h1lQQg1qdlqPB0yq81uJk3h0cqXYONEw6vFcQg1qeSDaTQdL8C\\_qXWKFI\\_7nik](http://cp.mcafee.com/d/k-Kr6hEp41ASyNtVNx5BdUTsSztBYQsIFLI8CQrILCzBBdZVYSztAsCYYqekNNJ6X1EVd7bzar1EVdBtzbFaAfyh1mE6txfifG-xbundWwpS4Z8-HW4JVsSWCqekT7mn-LObXz31EVjWZOWtQn-jvppsKPORQr8FGT7fYG7DR8OJMddFCQhNK_8I9LfzAm4PhOrKr01eRGxjnvCmlH2pfBYdHdQ9yJfypBrW0Fqcfckciz_bCQkXLe6MpIVlxFVEw5WRgd40NHLPb6y0rH2pcQg3uNaQd42tPh01_Sd3h1lQQg1qdlqPB0yq81uJk3h0cqXYONEw6vFcQg1qeSDaTQdL8C_qXWKFI_7nik)

[3] [http://cp.mcafee.com/d/5fHCMUSyNtVNx5BdUTsSztBYQsIFLI8CQrILCzBBdZVYSztAsCYYqekNNJ6X1EVd7bzar1EVdBtzbFaAfyh1mE6txfifG-xbundWwpS4Z8-HW4JVsSWCqekT7mn-LObXz31EVjWZOWtQn-jvppsKPORQr8FGT7fYG7DR8OJMddICQhNK\\_8I9LfzAm4PhOrKr01eRGxjnvCmlH2pfBYdHdQ9yJfypBrW0Fqcfckciz\\_bCQkXLe6MpIVlxFVEw5WRgd40NHLPb6y0rH2pcQg3uNaQd42tPh01\\_Sd3h1lQQg1qdlqPB0yq81uJk3h0cqXYONEw6vFcQg1qeSDaTQdL8CNJnZKX1m](http://cp.mcafee.com/d/5fHCMUSyNtVNx5BdUTsSztBYQsIFLI8CQrILCzBBdZVYSztAsCYYqekNNJ6X1EVd7bzar1EVdBtzbFaAfyh1mE6txfifG-xbundWwpS4Z8-HW4JVsSWCqekT7mn-LObXz31EVjWZOWtQn-jvppsKPORQr8FGT7fYG7DR8OJMddICQhNK_8I9LfzAm4PhOrKr01eRGxjnvCmlH2pfBYdHdQ9yJfypBrW0Fqcfckciz_bCQkXLe6MpIVlxFVEw5WRgd40NHLPb6y0rH2pcQg3uNaQd42tPh01_Sd3h1lQQg1qdlqPB0yq81uJk3h0cqXYONEw6vFcQg1qeSDaTQdL8CNJnZKX1m)