



CARTOON CALENDAR

2016-2017



StateFoodSafety.com™

TO THE VECTOR
GO THE SPOILS

STATEFOODSAFETY.COM™

ONLINE FOOD SAFETY TRAINING SOLUTIONS

We serve environmental health agencies, other regulatory bodies, and their communities by delivering innovative and instructionally sound online learning solutions specifically designed for them. Our goal is to provide individuals and organizations with “A Better Learning Experience,” which means the best courses, the best technology, and the best service.

TRAIN ONLINE WITH US!

Food Handler Training · Food Manager Certification Training · Alcohol Server/Seller Training
Food Allergens Essentials · Food Safety Focus

REGULATORY SOLUTIONS

REGULATORY BODIES • HEALTH DEPARTMENTS • HEALTH INSPECTORS

StateFoodSafety.com proudly delivers customized training solutions for regulatory agencies nationwide, both large and small. We provide high-quality food safety training resources to support your local food safety initiatives at no cost to your health department.

- Convenient, high-quality food safety training in multiple languages
- Customized training in compliance with the regulations of your area
- Training resources to support your food safety initiatives

CORPORATE SOLUTIONS

CORPORATE • FRANCHISE GROUPS • INDIVIDUAL OPERATORS

Whether you have 6 or 600 stores, we will work with you to create a customized suite of products and services that meet your needs.

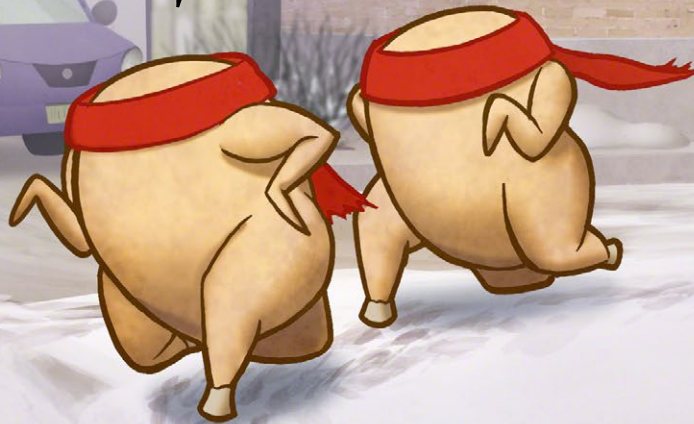
- Consistent, high-quality training throughout your organization
- Group purchases with tracking and reporting tools for your managers
- Learning management system integration
- Dedicated client service representatives that help provide customized solutions

Contact info@statefoodsafety.com or call 801-494-1416 to learn more.

Little did the chef know, the frozen chickens' new exercise routine was a plot to get their body temperatures into the Temperature Danger Zone.


PUMP
UP THOSE
SALMONELLA
LEVELS!

SAVE SOME
CALORIES
FOR THE
CUSTOMERS!



JANUARY 2016

FOOD SAFETY REMINDER: Dangerous foodborne pathogens can multiply rapidly in the Temperature Danger Zone (41°F–135°F). Keep your food—and your customers—safe by holding food items at proper temperatures. When in doubt, keep hot foods hot (135°F or higher) and cold foods cold (41°F or lower).

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 New Year's Day	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18 Martin Luther King Day	19	20	21	22	23
24	25	26	27	28	29	30
31						

DECEMBER 2015

		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

FEBRUARY 2016

		1	2	3	4	5	6
7	8	9	10	11	12	13	
14	15	16	17	18	19	20	
21	22	23	24	25	26	27	
28	29						

Cartoon Calendar Activity: For this month, watch us #Talkabout food safety with the public in an episode of our Food Safety Talkabout series at StateFoodSafety.com/Talkabout.



StateFoodSafety.com™

THIS IS THE
LAST TIME WE
CROWN THE HEALTH
INSPECTOR KING OF
MARDI GRAS.

FEBRUARY 2016

FOOD SAFETY REMINDER: Hairnets, single-use gloves, aprons, and shoe coverings are designed to prevent dangerous physical and biological hazards from contaminating food. Your manager or local regulatory authority can help you identify what equipment is necessary to keep your workplace clean and your customers safe.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2 Groundhog Day	3	4	5	6
7	8	9 Mardi Gras	10	11	12	13
14 Valentine's Day	15 President's Day	16	17	18	19	20
21	22	23	24	25	26	27
28	29					

JANUARY 2016

					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

MARCH 2016

					1	2	3	4	5
6	7	8	9	10	11	12			
13	14	15	16	17	18	19			
20	21	22	23	24	25	26			
27	28	29	30	31					

Cartoon Calendar Activity: Join our group discussion about gloves and food safety. We want to hear from you at [Facebook.com/StateFoodSafety](https://www.facebook.com/StateFoodSafety).



StateFoodSafety.com™




FANCY THAT. . .
CARDING A LEPRECHAUN
AT THE RIPE OL' AGE OF
200.

YOU STILL
DON'T LOOK A
DAY OVER TEN,
MY FRIEND.

MARCH 2016

ALCOHOL SAFETY REMINDER: Sometimes it is difficult to gauge a customer's age solely by appearance. Never be afraid to ask for proper identification to ensure you are not serving alcohol to a minor.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2	3	4	5
6	7	8	9	10	11	12
13 Daylight Saving Time Begins	14	15	16	17 St. Patrick's Day	18	19
20 First Day of Spring	21	22	23	24	25	26
27 Easter	28	29	30	31		

FEBRUARY 2016

	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29					

APRIL 2016

					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

Cartoon Calendar Activity: Learn more about our Alcohol Server Training course this month at StateFoodSafety.com/Blog.




StateFoodSafety.com™

The real reason dodos went extinct.



APRIL 2016

FOOD SAFETY REMINDER: The United States Centers for Disease Control and Prevention (CDC) list “food from unsafe sources” as one of five leading risk factors for foodborne illness. Keep contaminated food from entering your workplace by only ordering from approved suppliers.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 <small>April Fool's Day</small>	2
3	4	5	6	7	8	9
10	11	12	13	14	15 <small>Tax Day</small>	16
17	18	19	20	21	22 <small>Earth Day</small>	23
24	25	26	27	28	29	30

MARCH 2016

	1	2	3	4	5	
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

MAY 2016

1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

Cartoon Calendar Activity: Participate in this month's scavenger hunt and be entered to win! Start at our blog at StateFoodSafety.com/Blog.




StateFoodSafety.com™

UGH! WHY YOU NO
USE RIGHT CLUB FOR PIG?!
CUSTOMER SAY SHE
ALLERGIC TO
PORCUPINE QUILL!



MAY 2016

FOOD SAFETY REMINDER: Cross contact of food allergens to non-allergenic food can be deadly. Take precautions to protect your customers with food allergies by clearly designating separate utensils and other food contact items to be used specifically when preparing food for allergic patrons.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6	7
8 <small>Mother's Day</small>	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30 <small>Memorial Day</small>	31				

APRIL 2016

					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

JUNE 2016

					1	2	3	4
5	6	7	8	9	10	11		
12	13	14	15	16	17	18		
19	20	21	22	23	24	25		
26	27	28	29	30				

Cartoon Calendar Activity: Join our group discussion about allergens. Share your thoughts with us at [Facebook.com/StateFoodSafety](https://www.facebook.com/StateFoodSafety).



StateFoodSafety.com™



I'VE BEEN
TOLD TO AVOID
BEAR HAND
CONTACT.

JUNE 2016

FOOD SAFETY REMINDER: Frequent and thorough handwashing is a food worker's best defense against the spread of foodborne illness. Wash hands before handling food, after handling raw meat, when switching tasks, and after performing any activity that could contaminate hands.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3	4
5	6	7	8	9	10	11
12	13	14 Flag Day	15	16	17	18
19 Father's Day	20 First Day of Summer	21	22	23	24	25
26	27	28	29	30		

MAY 2016

1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

JULY 2016

					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

Cartoon Calendar Activity: It's summertime! Prepare for the hot months ahead with a food safety crossword on temperature control at StateFoodSafety.com/Blog.



StateFoodSafety.com™

GASTRO INTESTINAL FIREWORKS

IT'S A
GREAT PRICE
FOR ONE HECK
OF A FINALE!

SALMONELLA
SLAMMERS

FREE SAMPLES ↓

SUN
SWEETENED
POTATO
SALAD
\$1.29/LB

JULY 2016

FOOD SAFETY REMINDER: To prevent the growth of dangerous bacteria, keep Time and Temperature Control for Safety (TCS) foods out of the Temperature Danger Zone (41°F–135°F).

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2
3	4 <small>Independence Day</small>	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

JUNE 2016

			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

AUGUST 2016

			1	2	3	4
			5	6	7	8
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

Cartoon Calendar Activity: What do you like about our calendar? What could be better?
Share your thoughts in this survey: StateFoodSafety.com/Survey.



StateFoodSafety.com™

Cafeteria

FASHION WEEK




DISPOSABLE
GLOVES ARE SO
HOT RIGHT NOW!

I LOVE HOW THAT
HAIRNET BRINGS IT
ALL TOGETHER!

FOR ACCESSORIES
THIS YEAR, IT'S ALL
ABOUT APRONS AND
NON-SKID SHOES.

AUGUST 2016

FOOD SAFETY REMINDER: Proper food handler attire is essential to food safety.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

JULY 2016

					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

SEPTEMBER 2016

					1	2	3
4	5	6	7	8	9	10	
11	12	13	14	15	16	17	
18	19	20	21	22	23	24	
25	26	27	28	29	30		

Cartoon Calendar Activity: Learn more about our Food Handler Training course this month at StateFoodSafety.com/Blog.



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THINK WE
NEED TO CLEAN
THIS OUT?

WHY?
HE'S NOT IN THE
TEMPERATURE
DANGER ZONE.

SEPTEMBER 2016

FOOD SAFETY REMINDER: Clean and sanitize ice machines regularly to prevent the growth of harmful bacteria.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
National Food Safety Education Month				1	2	3
4	5 <small>Labor Day</small>	6	7	8	9	10
11 <small>Patriot Day</small>	12	13	14	15	16	17
18	19	20	21	22 <small>First Day of Fall</small>	23	24
25	26	27	28	29	30	

AUGUST 2016

	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

OCTOBER 2016

						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

Cartoon Calendar Activity: It's National Food Safety Education Month! Head over to [Facebook.com/StateFoodSafety](https://www.facebook.com/StateFoodSafety) for ideas on how to spread the word.




StateFoodSafety.com™



GO HOME,
DAVE. YOU'RE
CONTAGIOUS.

OCTOBER 2016

FOOD SAFETY REMINDER: Restrict or exclude employees with reportable illnesses or symptoms to prevent a foodborne illness outbreak.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3	4	5	6	7	8
9	10 Columbus Day	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31 Halloween					

SEPTEMBER 2016

4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

NOVEMBER 2016

6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

Cartoon Calendar Activity: Learn more about our Food Manager Certification Training course this month at StateFoodSafety.com/Blog.



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NOVEMBER 2016

FOOD SAFETY REMINDER: Thaw food using approved methods, such as in the refrigerator or submerged under cool running water.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2	3	4	5
6 Daylight Saving Time Ends	7	8 Election Day	9	10	11 Veterans Day	12
13	14	15	16	17	18	19
20	21	22	23	24 Thanksgiving Day	25	26
27	28	29	30			

OCTOBER 2016

						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

DECEMBER 2016

						1	2	3
4	5	6	7	8	9	10		
11	12	13	14	15	16	17		
18	19	20	21	22	23	24		
25	26	27	28	29	30	31		

Cartoon Calendar Activity: Order your 2017–2018 Cartoon Calendar now by email at calendar@statefoodsafety.com.




StateFoodSafety.com™



DECEMBER 2016

FOOD SAFETY REMINDER: When dealing with Time and Temperature Control for Safety (TCS) foods, hold them at the proper temperatures to minimize the risk of foodborne illness.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21 <small>First Day of Winter</small>	22	23	24 <small>Christmas Eve</small>
25 <small>Christmas Day</small>	26	27	28	29	30	31 <small>New Year's Eve</small>

NOVEMBER 2016

	1	2	3	4	5
6	7	8	9	10	11
12	13	14	15	16	17
18	19	20	21	22	23
24	25	26	27	28	29
30					

JANUARY 2017

1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

Cartoon Calendar Activity: Do you use Twitter? Tweet a food safety tip related to your favorite holiday meal @statefoodsafety on Twitter.



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JANUARY 2017

FOOD SAFETY REMINDER: Seal cracks in walls and floors to keep pests from entering your establishment.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 New Year's Day	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16 Martin Luther King Day	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

DECEMBER 2016

				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

FEBRUARY 2017

				1	2	3	4
5	6	7	8	9	10	11	
12	13	14	15	16	17	18	
19	20	21	22	23	24	25	
26	27	28					

Cartoon Calendar Activity: Learn more about our Food Safety Focus Series this month at StateFoodSafety.com/Blog. These courses are great for corrective training while on the job.



StateFoodSafety.com™

HOW MANY TIMES
DO I HAVE TO TELL YOU?
YOU HAVE TO PUT ON
YOUR UNIFORM!



FEBRUARY 2017

FOOD SAFETY REMINDER: Good personal hygiene is critical in your workplace. Wear a clean uniform for each shift.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2 Groundhog Day	3	4
5	6	7	8	9	10	11
12	13	14 Valentine's Day	15	16	17	18
19	20 President's Day	21	22	23	24	25
26	27	28				

JANUARY 2017

1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

MARCH 2017

			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

Cartoon Calendar Activity: Flirt with your sweetheart on Valentine's Day using a food safety mad lib at StateFoodSafety.com/Blog.



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MARCH 2017

ALCOHOL SAFETY REMINDER: When carding customers, check the validity of their identification. If you are unsure, ask them to verify information from the ID.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3	4
5	6	7	8	9	10	11
12 <small>Daylight Saving Time Begins</small>	13	14	15	16	17 <small>St. Patrick's Day</small>	18
19	20 <small>First Day of Spring</small>	21	22	23	24	25
26	27	28	29	30	31	

FEBRUARY 2017

			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28				

APRIL 2017

						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

Cartoon Calendar Activity: Use our training tips to refresh your employees' food safety training at StateFoodSafety.com/Blog.




StateFoodSafety.com™



FIRST IN,
FIRST OUT,
MARTIN!

APRIL 2017

FOOD SAFETY REMINDER: To minimize waste in your establishment, use older products first—as long as they are safe to use.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1 April Fool's Day
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16 Easter	17 Tax Day	18	19	20	21	22 Earth Day
23	24	25	26	27	28	29
30						

MARCH 2017

			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

MAY 2017

			1	2	3	4
			5	6	7	8
			9	10	11	12
			13	14	15	16
			17	18	19	20
			21	22	23	24
			25	26	27	28
			29	30	31	

Cartoon Calendar Activity: Learn more about our Food Allergens Essentials course this month at StateFoodSafety.com/Blog.




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HUNTING TIGER
BIG PHYSICAL
HAZARD!

MAY 2017

FOOD SAFETY REMINDER: Remove all naturally occurring physical hazards, such as bones and pits, from food. Maintain equipment to avoid accidental physical hazards.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4	5	6
7	8	9	10	11	12	13
14 <small>Mother's Day</small>	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29 <small>Memorial Day</small>	30	31			

APRIL 2017

						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

JUNE 2017

					1	2	3
4	5	6	7	8	9	10	
11	12	13	14	15	16	17	
18	19	20	21	22	23	24	
25	26	27	28	29	30		

Cartoon Calendar Activity: Need to add color to your kitchen? Discover how our food safety training posters can improve your cooking area at StateFoodSafety.com/Blog.




StateFoodSafety.com™

TO THE **VECTOR**
GO THE SPOILS



JUNE 2017

FOOD SAFETY REMINDER: Pests and rodents feed on crumbs and waste. Always maintain a sanitary environment by emptying garbage cans and dumpsters regularly.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4	5	6	7	8	9	10
11	12	13	14 Flag Day	15	16	17
18 Father's Day	19	20	21 First Day of Summer	22	23	24
25	26	27	28	29	30	

MAY 2017

	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

JULY 2017

						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

Cartoon Calendar Activity: We've enjoyed your participation the last 18 months! To have more fun with us, order our next Cartoon Calendar by email at calendar@statefoodsafety.com.



StateFoodSafety.com™



StateFoodSafety.com™

Food Handler Training · Food Manager Certification Training · Alcohol Server/Seller Training
Food Allergens Essentials · Food Safety Focus

English Spanish Mandarin (Chinese) Korean Vietnamese Tagalog Serbo-Croatian A.S.L.

