



CARTOON CALENDAR

2

2015-2016



StateFoodSafety.com™

STATEFOODSAFETY.COM

ONLINE FOOD SAFETY TRAINING SOLUTIONS

WHO WE ARE

StateFoodSafety.com provides **industry leading and regulatory preferred** online food safety and alcohol server training solutions nationwide.

WHAT WE DO

StateFoodSafety.com develops **customized, highest quality food safety training** for the food service and hospitality industry.

StateFoodSafety.com has also received dozens of exclusive solicitation awards and approvals from regulatory agencies nationwide.

WHY CHOOSE US

Customers choose StateFoodSafety.com because we have the **best training**, the **best service**, the **best technology**, and the easiest implementation process.

BEST

COURSES

Award winning high-quality online food handler training, food protection manager certification training, and alcohol server/seller training. Approved by more regulatory agencies nationwide than any other organization.

BEST

TECHNOLOGY

Tools to manage and track employee training designed for flexibility and functionality for the learner and the administrator.

BEST

SERVICE

Dedicated focus on the customer to help ensure that current and future needs are identified and met. No phone queues—only friendly and knowledgeable professionals ready to assist at any time.

COMMITTED TO PROVIDING THE BEST IN ONLINE TRAINING

REGULATORY AGENCIES

Providing Regulatory Agencies online training options customized to meet local requirements. Custom certificate printing, fee collection, and reporting are all available at no cost.

FOOD SERVICE ESTABLISHMENTS

Providing Food Service Establishments consistent regulatory approved training with branded training portals, multiple purchase options, and certificate tracking and reporting.

Training Courses: FOOD HANDLER / FOOD PROTECTION MANAGER / ALCOHOL SERVER/SELLER

Multiple languages

Precision study modules

Dedicated client representatives

Course customization

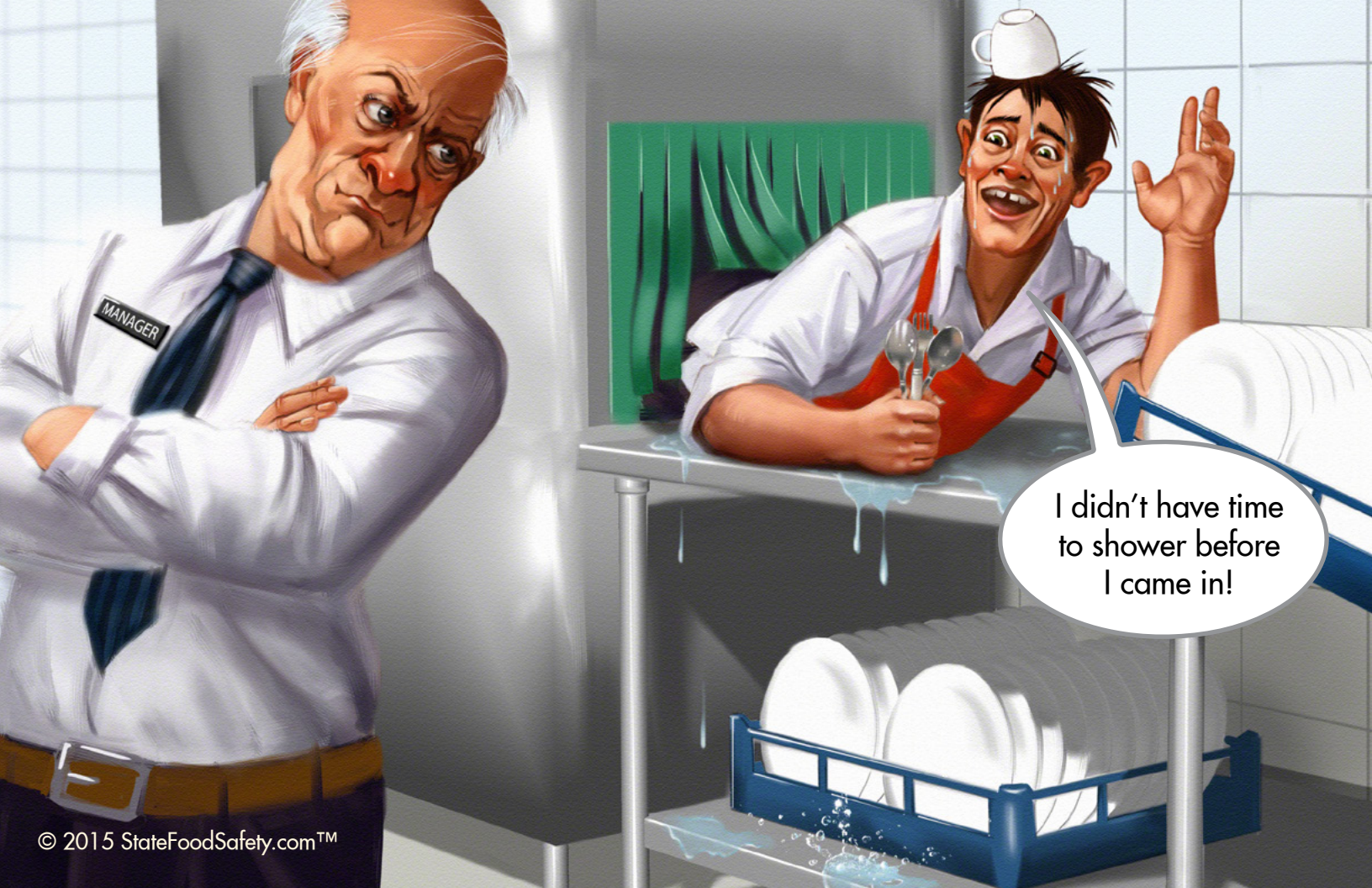
Custom reporting

24/7 bilingual customer support



StateFoodSafety.com™


Contact info@statefoodsafety.com or call us direct at 801-494-1878 to learn more.



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JANUARY 2015

FOOD SAFETY REMINDER: Good personal hygiene is critical in preventing the spread of dangerous pathogens. Shower or bathe before each shift. Wash your hands regularly and anytime they might have become contaminated.

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	19 Martin Luther King Jr.'s Birthday	20	21	22	23	24
25	26	27	28	29	30	31

DECEMBER 2014

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 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

Look for the Cartoon Calendar Activities each month to interact with us on social media. Learn how to get a Food Handler Training discount voucher at StateFoodSafety.com/Blog.



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Yes, my dear, tonight we dine on the generosity of forgetful workers.



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FEBRUARY 2015

FOOD SAFETY REMINDER: Pests and rodents feed on crumbs and waste. Always maintain a sanitary work environment, and clean and sanitize preparation areas immediately after use.

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

JANUARY 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

MARCH 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				


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.



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MARCH 2015

FOOD SAFETY REMINDER: When working with canned goods or food in Reduced Oxygen Packaging (ROP), pay close attention to items that are swollen, leaking, or appear damaged. These signs may indicate the presence of the extremely dangerous pathogen that causes botulism.

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

FEBRUARY 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

APRIL 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		


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



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APRIL 2015

FOOD SAFETY REMINDER: Flies and other pests carry pathogens, such as shigella, which can easily transfer to humans through food and water. Manage insects and rodents by implementing thorough cleaning and waste disposal routines. Also, repair any gaps or cracks in walls and around pipes, and never prop open windows or doors that aren't protected with screens or air curtains.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 <small>April Fool's Day</small>	2	3	4
5 <small>Easter</small>	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 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				

MAY 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						


Cartoon Calendar Activity: Do this month's scavenger hunt for a discount voucher for our Food Handler Training! Start at our blog at StateFoodSafety.com/Blog. On your mark, get set, scavenge!



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MAY 2015

FOOD SAFETY REMINDER: The only way to be sure you've reached proper cooking temperatures is to use a thermometer. Keep thermometers calibrated and always take the internal temperature of the food item, since food heats more slowly at its center.

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

APRIL 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		

JUNE 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						

Cartoon Calendar Activity: Do you have any great food safety jokes or cartoon ideas? Share your ideas with us and win! [Facebook.com/StateFoodSafety](https://www.facebook.com/StateFoodSafety)



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JUNE 2015

FOOD SAFETY REMINDER: Cleaning and sanitizing, when done correctly, help prevent the spread of foodborne illness. To ensure that dangerous pathogens are destroyed, follow all steps of the cleaning and sanitizing process in the correct order.

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	20
21 Father's Day	22	23	24	25	26	27
28	29	30				



MAY 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						

JULY 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			


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



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JULY 2015

FOOD SAFETY REMINDER: Pasteurization, the process used to destroy harmful bacteria naturally found in milk, came into common use during the 1800s, although some sources cite its use as far back as the 1770s. In the United States, it is illegal to sell or transport raw milk between states. For information on local sales, contact your state or county health department.

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 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

AUGUST 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						


Cartoon Calendar Activity: Join our group discussion about food safety at your summer picnics. Share your tips with us at [Facebook.com/StateFoodSafety](https://www.facebook.com/StateFoodSafety).



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AUGUST 2015

ALCOHOL SAFETY REMINDER: Sometimes minors try to get others to purchase alcohol for them. It is part of your responsibility as an alcohol seller to watch out for potential third-party sales and follow proper protocol in dealing with them.

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 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	

SEPTEMBER 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				

Cartoon Calendar Activity: Art contest! Draw an image from this calendar and win a chance to be in a digital version. For more info check out our blog at StateFoodSafety.com/Blog.



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SEPTEMBER 2015

FOOD SAFETY REMINDER: If incorrectly stored, raw animal products can drip juices and condensation onto foods that will not be cooked before consumption. Prevent cross-contamination by always storing raw animal products below ready-to-eat foods in the refrigerator or walk-in cooler.

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

AUGUST 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					

OCTOBER 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		


Cartoon Calendar Activity: Have any questions about our website?
Check out our useful tutorials on our YouTube channel at StateFoodSafety.com/Tutorial.



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OCTOBER 2015

FOOD SAFETY REMINDER: Food service managers are required by law to exclude any employee from their establishment who has been diagnosed with Norovirus, E.Coli, Salmonella, etc. The ill employee may not return to work until permitted by a doctor's note.

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

SEPTEMBER 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					

NOVEMBER 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					

Cartoon Calendar Activity: Learn how you can get a discount voucher for our Food Protection Manager Training for the month of October at StateFoodSafety.com/Industry.

When health inspectors go hunting.



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NOVEMBER 2015

FOOD SAFETY REMINDER: To prevent the growth of dangerous bacteria, TCS food must be labeled with a "use by date" that is no more than 7 days from the date the food was prepared or opened. Use food according to FIFO: First In, First Out.

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

OCTOBER 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

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				


Cartoon Calendar Activity: Order your 2016-2017 cartoon calendar now by email at calendar@statefoodsafety.com. Go to StateFoodSafety.com/Blog for this month's activity.



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DECEMBER 2015

FOOD SAFETY REMINDER: To be sure you get accurate readings, calibrate your thermometers regularly. You can do this easily using the "ice point method," which uses the known temperature of ice water: 32° Fahrenheit, 0° Celsius.

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 Christmas Eve	25 Christmas Day	26
27	28	29	30	31 New Year's Eve		

NOVEMBER 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					

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						

Cartoon Calendar Activity: Spot the difference and win—compare this month's cartoon to the altered image on our blog at StateFoodSafety.com/Blog.


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



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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 <small>New Year's Day</small>	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18 <small>Martin Luther King Jr. Day</small>	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.



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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 Lincoln's Birthday	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).



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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	14	15	16	17 <small>St. Patrick's Day</small>	18	19
20	21	22	23	24	25	26
27 <small>Easter</small>	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 how you can get a discount voucher for our Alcohol Server Training for the month of March at StateFoodSafety.com/Blog.



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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.



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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 <small>Cinco De Mayo</small>	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).



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



StateFoodSafety.comTM

Food Handler | Food Protection Manager | Alcohol Server/Seller

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

