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## FOOD SAFETY LEADERS

### Children's Books Focus on Food Safety

BY ALEXA NEMETH | FEB 28, 2010

"Green Apple Tales" is a new children's series which aims to deliver food safety information through its lovable characters, colorful illustrations, and easy to understand principles.

There are ten stand-alone books in the series, and each one focuses on a different food safety principle. Each book is based on USDA and FDA guidelines. The principles in the stories help to keep families safe and cover topics including hand washing and food allergies.

Cindy Rice-Andrea, RS, MSPH, CPFS is president of Dining in the Light, Inc., and author of Green Apple Tales. Rice-Andrea is an Epidemiologist and Certified Professional in Food Safety, as well as a food safety educator and consultant to the foodservice and regulatory industry. She also serves on the Massachusetts Dept. of Education Lifeskills Advisory Council and the Partnership for Food Safety Education.

### green apple tales The Allergy Buddy Club



by Cindy Rice Andrea  
Illustrations by Stan Zaskiel

Food Safety Comes to Life Based on USDA and FDA guidelines

"There is a lot that we can do to keep our families safe from foodborne illness and the spread of the flu virus," says Rice-Andrea.

"Green Apple Tales are meant to be shared by parents and children together. Our goal is to help parents teach their children, one story at a time, and obtain important food safety information for themselves as well. Teachers, pre-schools, and nurses have already expressed the need for this information, especially on hand washing, allergies, and illness behavior. Simple recipes at the end of each book allow parent and child to prepare dishes together using the principles and foods described in the story, fostering parent/child relationships at the same time."

Cindy Rice Andrea said her goal in creating this series was to fill the information gap. "The consumer has a great interest in food safety, but there is a lot of missing information," Rice-Andrea said. "My goal is to teach children while they're young, while also teaching their parents at the same time."

There has been a tremendous response from both parents and children. Children are excited to read the Green Apple Tales because of the colorful illustrations, and easy to comprehend material.

Rice-Andrea said her future plans are to continue educating both children and adults on food safety. She will be attending the USDA Food Safety Conference in March where she will be showing conference attendees how to use these books as a teaching tool.

The Allergy Buddy Club, one book from the Green Apple Tales, has received a lot of praise from parents. This book discusses the most common types of food allergies children have, and how to live a normal life with them. It lets kids know they are not alone, and that many people have these same allergies. Rice-Andrea said this is one of her favorites as well, as the response from parents has been wonderful.

Currently, these books can be purchased online at [www.greenappletales.com](http://www.greenappletales.com), and will soon become available on Amazon.com as well.

Tags: children's books, food safety education, Green Apple Tales

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Institute of Food Technologists Annual Meeting & Food Expo  
July 17-21, 2010  
Chicago, IL

GS1 US' U Connect conference  
June 7-10, 2010  
San Antonio, TX

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- ▶ Vietnam Focuses on Food Safety, Hygiene
- ▶ American Pecan Recalls 1 lb Bags
- ▶ Bad Veggie Protein Brings Dip Recall
- ▶ Letter From The Editor: Meat Slicers
- ▶ Children's Books Focus on Food Safety
- ▶ Virus Killing Off Atlantic Salmon
- ▶ FDA Enforcement Report
- ▶ Dairy Execs Face Trial for Melamine Milk
- ▶ UAE to Launch Food Surveillance System
- ▶ Wholesome Spice Recalls Red Pepper

## BLOG FEED

- Are Spices the Culprit in Kroger's Salmonella Recall?
- Pot Luck
- Peanut Corporation of America to pay out \$12 Million to 123 Salmonella Victims Soon
- Bat poop sickens ND courthouse workers
- Posts From The Past: The Melamine Muddle
- How to do a restaurant inspection – Austin city limits version
- Yogurt Lovers Rejoice and Collect Your \$100 Settlement
- The House and Senate, and their families, should give up health insurance and live like the 30,000,000 American's without it

## FOOD SAFETY JOBS

Global Marketing Development Manager, Food Safety  
3M

Guillain-Barre Syndrome

Hepatitis A

Hemolytic Uremic Syndrome (HUS)

Listeria

Norovirus

Reactive Arthritis

Salmonella

Shigella

Cheryl Kristille  
02/28/2010  
6:29PM

These books sound amazing. I have heard of Cindy before, she has done amazing work with food safety education. Can't wait to get my hands on some! (once the website is back up next week lol). Great work! Let's spread the word about these books and keep our children safe. Can I order the whole set?

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Bioo Scientific  
Austin, TX

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OPINION & CONTRIBUTED

The American Diet: A Sweet Way to Die

BY BRUCE CLARK | FEB 26, 2010

I am often asked what foods I avoid because they may carry a risk of contamination with pathogenic organisms. I have a very short list of foods to avoid on...

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On Cooking Burgers: Out, damned E. coli! Out!

BY DENIS STEARNS | FEB 24, 2010

For decades, the meat industry has insisted that pathogens like E. coli O157:H7 are inherent to raw meat, that there is no way for the manufacturing process to eliminate the...

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