

Food Safety Basics Training



Thursday, November 9, 2017 | 2:30 to 4:30 p.m.
San Juan Basin Public Health, Columbine Room
281 Sawyer Dr., Durango

San Juan Basin Public Health is proud to offer our Food Safety Basics training for retail food establishment employees. This training will provide a comprehensive overview of food safety applications and critical item factors associated with the Colorado Retail Food Establishment Rules and Regulations. Due to high interest, class participation will be limited to three (3) students per establishment.

Presentation points include:

- Understanding the risk factors associated with food-borne illness;
- Personal hygiene, hand washing, and food handling requirements;
- Identifying potentially hazardous foods, approved sources, and proper labeling;
- Avoiding cross-contamination;
- Time and temperature control requirements for various food processes;
- Cleaning and sanitation techniques and requirements, and;
- General premises maintenance.

Retail food establishments are encouraged to send managers, chefs, and staff to this important event! Establishments may also have their participation qualify for an intervention towards the SJBPH retail food inspection program. Additional details are available through your local regulatory representative.

Register now for this free course as space is limited!

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