



Food Safety Works

Safe Food Handler Training

A two-hour course for food service workers that covers the basic requirements for safe food handling

Choose a class:

March 15, 2012 1:30-3:30 p.m.

or

May 22, 2012 1:30-3:30 pm

Cost: \$5/person

Class size is limited. Pre-registration is Required:

Mail or bring payment to:

CSU Extension-Pueblo County

701 Court St. Suite C

Pueblo, CO 81003

Make checks payable to: Extension Program Fund

For more information call 719-583-6566

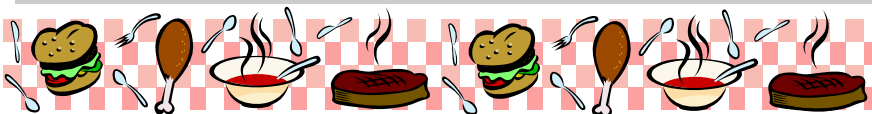
A commitment to training your employees in sound food safety principles is just good business! To schedule a private group training for your business call 719-583-6566

Topics Covered:

- Preventing Foodborne Illness
- Food Temperature Control
- Preparing/Serving Food Safely
- Cleaning and Sanitizing

Attendees Receive:

- Food Safety Works Manual
- Food Safety Works Wallet Card



Benefits for Your Business:

- Protect your business from bad publicity
- Increase likelihood of improved inspection.
- Increase worker pride and teamwork in serving safe food.

Benefits for Food Service Workers:

- Great incentive towards job promotion.
- Improve knowledge and awareness of ways to prevent foodborne illness.
- Increase confidence to handle food safely.

If you need any special accommodation(s) to participate in this event, please contact Colorado State University Extension at 719-583-6566.

Your request must be submitted at least five (5) business days in advance of the event. Colorado State University, U.S. Department of Agriculture and Pueblo County cooperating. Extension programs are available to all without discrimination.

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