

*A commitment to training
your employees in sound
food safety principles is
just good business!*

Safe Food Handler Training 2017

Foodborne illness is a common, costly - yet preventable - public health problem. The Centers for Disease Control estimates that each year roughly 1 in 6 Americans, or 48 million people get sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases. In Colorado in 2015, the most commonly reported foodborne illness agents were Campylobacter and Salmonella, accounting for more than 1,577 illnesses, 300 hospitalizations and 3 deaths.

Nationally, the U.S. Department of Agriculture estimates the yearly economic burden of foodborne illness to be \$15.5 Billion. A single case can range greatly from \$202 to \$3.3 million.

Don't add to the statistics. A well trained staff can help prevent foodborne illness. Studies of food safety inspection data by the Food and Drug Administration have shown that food service establishments that have food safety certified managers and well trained staff have fewer foodborne illness risk factor violations than establishments that lack training. Having a highly trained staff that knows basic worker hygiene, food temperature controls and cleaning and sanitizing requirements is the foundation for a proactive approach to preventing foodborne illness.

Benefits for Food Service Workers:

- ◆ Increase confidence and motivation to handle food safely.
- ◆ Improve knowledge and awareness of ways to prevent foodborne illness.
- ◆ Receive Food Safety Works wallet card, valued by employers.
- ◆ Great incentive towards job promotion.

Benefits for Your Business:

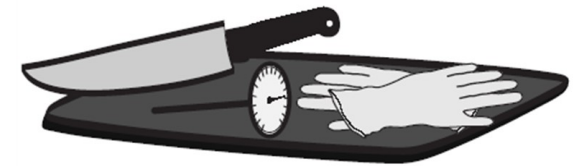
- ◆ Take pride in being proactive in preventing foodborne illness.
- ◆ Increase consumer confidence: show that you value food safety!
- ◆ Increase worker pride and teamwork in serving safe food.
- ◆ Increase likelihood of improved inspection.

Colorado State University Extension is a statewide network of faculty and staff that provides educational programs for all Coloradoans in their local communities. Extension programs are available to all without discrimination.

**For more information:
CSU Larimer County Extension
970-498-6000
www.larimer.org/ext**



Food Safety Works



*A course for
food service workers that covers
the basic requirements for
safe food handling.*

*Presented by CSU Larimer County Extension
in collaboration with the Larimer County
Department of Health and Environment*

Topics Covered:

- Preventing foodborne illness
- Food Temperature Control
- Personal Hygiene
- Preventing Cross Contamination
- Preparing/Serving Food Safely
- Cleaning and Sanitizing

Attendees Receive:

- Food Safety Works Manual
- Food Safety Works Wallet Card

Cost:

\$30 per person

[Register Online Today!](#)

Pre-registration is required.

For more information or to schedule private training contact:

CSU Larimer County Extension

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Edie McSherry

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970-498-6008

All classes 2:00—4:30 pm

Fort Collins

Location:

*CSU Larimer County Extension Office
1525 Blue Spruce Drive*

Tuesday, January 10

English

Wednesday, February 22

English and Spanish

Wednesday, April 12

English

Wednesday, May 17

English and Spanish

Tuesday, July 11

English

Tuesday, September 12

English

Wednesday, November 15

English and Spanish

Wednesday, December 13

English

Loveland

Location:

*Loveland Public Library
300 N. Adams Ave, Gertrude Scott Room*

Tuesday, March 21

English and Spanish

Wednesday, October 11

English and Spanish

Estes Park

Location:

*Estes Valley Library
335 E. Elkhorn Ave, Hondius Room*

Wednesday, June 7

English and Spanish

Red Feather Lakes

Call for location: 970-498-6008

Wednesday, June 14

English