Five Simple Steps to Safe Food

Educate
- Attend the Excellence in Food Safety Training.

Clean
- Wash hands and surfaces often.
- Clean (soap and hot water) and sanitize surfaces.

Separate
- Don't cross contaminate. Keep certain foods, like meats and their juices, separated from other foods during storage and preparation.

Cook
- Cook to proper temperatures. The "danger zone" is between 41°F and 135°F.
- Use a food thermometer to make sure foods are cooked to a safe temperature.

Chill
- Store cold foods at 41°F or below.
- Cool hot food in 6 hours or less

Public Health...Every day, Everywhere, Everyone

Location Map

Jefferson County Public Health

Golden

(303) 271-5700

www.jeffco.us/health

December 2012

A class for Food Handlers

Jefferson County Public Health

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303-271-5700

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Public Health...Every day, Everywhere, Everyone

Excellence In Food Safety

Every year in the United States, approximately 48 million people (roughly 1 in 6) get sick, 128,000 are hospitalized and nearly 3,000 people die from foodborne illnesses.

Excellence in Food Safety is a training class designed to reduce the risk of foodborne illness and unsafe food handling practices. The class is specifically developed for food service personnel, but anyone interested in food safety is encouraged to attend.

Class Content

- Foodborne illness
- Food Care and Protection
- Hygienic Practices
- Sanitation
- Interactive, Hands-on Demos

2013 Class Schedule

Jan	22	Tue	2-4
Apr	9	Tue	2-4
June	18	Tues	2-4
July	9	Tue	2-4 SPANISH
Aug	20	Tue	2-4
Oct	22	Tue	2-4

Location:

Jefferson County Fair Grounds
15200 W 6th Avenue
Golden, CO 80214
Green Mountain Conference Room B

Cost: $10.00 per person

You must register:
Please call 303-271-5769

Schedule subject to change.

Meeting Your Needs

- Low-cost training.
- State of the art training offered in Spanish or English.
- Decrease incidence of foodborne illness.
- Participants receive Food Safety cards valid for two years.
- Certify 75% of your staff and receive a certificate for display at your facility.