



2018 Food Safety Training for Colorado Cottage Food Producers



2018

- March 9, 9am-1pm, Longmont
- April 14, 9am-1pm, Loveland
- April 25, 9am-1pm, Centennial
- April 27, 10am-2pm, Georgetown
- May 4, 9am-1pm, Golden
- May 18, 9am-1pm, Longmont
- May 25, 9am-1pm, Centennial

Cost \$40 pre-register through Eventbrite,
<http://csu-ext-food-preservation.eventbrite.com>

For more information, please contact Anne Zander, Boulder County Extension, 303-678-6238, azander@bouldercounty.org

This training covers specifics of the Colorado Cottage Food Act and how to safely operate a food business from a home kitchen.

You will learn:

- Basic food safety– including proper hygiene; preventing cross contamination and cross contact of food allergens; temperature control for safe food preparation, storage, transport and sales
- Foods permissible in updated Colorado's Cottage Food Act, including pickled fruits and vegetables
- Ingredient labeling and disclaimer requirements
- Special considerations for food preparation at altitude
- Safe food sampling best practices



If you have a disability for which you seek an accommodation, please notify CSU Extension at least five (5) business days in advance of the event. Colorado State University Extension, U.S. Department of Agriculture and Colorado counties cooperating. Extension programs are available to all without discrimination.