



On-line Statewide Food Safety Training for Colorado Cottage Food Producers



Summer - Winter 2020

- Saturday, July 18, 9am-1pm
- Wednesday, August 5, 5pm-9pm
- Friday, August 21, 9am-1pm
- Wednesday, September 2, 9am-1pm
- Saturday, September 12, 9am-1pm
- Friday, October 9, 9am-1pm
- Wednesday, October 14, 5pm – 9pm
- Friday, November, 20 9am-1pm
- Friday, December 4, 9am-1pm

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

For more information, please contact:
Anne Zander, 303-883-6384
Boulder County Extension
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

Receive a 3-year food safety certificate upon completion of course and exam.



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.