



Focus on Food Safety

December 16, 2014

K-State Research

Southwind Extension District

Fort Scott

Yeager Building – Bourbon County Fairgrounds

RSVP: 620-223-3720

9:00 a.m. - 10:30 a.m. or 2:00 p.m. - 3:30 p.m.

Everyone plays a role in food safety. Preparing high-quality, safe food begins with well-trained and knowledgeable food service workers.

Focus on Food Safety seminars are designed to help food service workers focus on those items that are critical to safely preparing, cooking, holding and storing food. The voluntary course is designed to help identify basic steps to help prevent foodborne illness.

This is a free service presented in cooperation with the K-State Research and Extension Office and the Kansas Department of Agriculture's Food Safety and Lodging Program.

If you are a food service worker at a restaurant, deli or fast food establishment, a community meal provider, a member of a church group that serves food, a daycare provider, a participant in fundraisers that serve food or an individual who wants to improve his or her safe food handling techniques, you should plan to attend this hands-on Focus on Food Safety seminar.

Topics include food safety, protecting food in preparation, protecting food in serving and cleaning and sanitizing.

The course will include demonstrations.

Offered in partnership with

K-STATE
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