

# Food Safety *eNews*

[www.extension.umn.edu/foodsafety](http://www.extension.umn.edu/foodsafety)

August 2009

Volume 2, Issue 3



## In This Issue

- Employee Training—  
An Investment in Food Safety
- Food Safety Employee Training Schedule
- Need to Know Info Links
- Certified Food Manager and Recertification Class Schedule

**Don't have time to attend a class?  
Try our on-line recertification course.**

For information check our website or call (507)337-2819 or email [schwa047@umn.edu](mailto:schwa047@umn.edu)

## **Employee Training— An Investment in Food Safety**

As a certified food manager the demands on your time never end. Not only do you take care of inventory and ordering but also employee scheduling and training. You know that your employees need a refresher on proper hand washing not to mention reviewing proper cooling methods and monitoring temperatures. You have a new employee starting tomorrow who will need training in everything. There's never a guarantee of how long an employee will work at your place but they must understand that food safety is critical to serving safe food. And unlike your time, employee training needs go on and on, and are **your** responsibility.

That's where we can help. Let us do the training for you! In addition to providing Certified Food Manager training and recertification classes, University of Minnesota Extension offers **employee training** classes. The 2-hour **Food Safety Employee Training** will provide hands-on, interactive learning for your employees on the basics of safe food handling including: proper personal hygiene and hand washing; prevention of time and temperature abuse; prevention of cross contamination; and cleaning and sanitizing. All of which are based on the current MN Food Code.

*Continued...*

## **Consider your *return on investment* in employee training:**

- ◆ Safer handling, preparation, and service for food
- ◆ Reduced risk of economic consequences of foodborne illness outbreaks
- ◆ Well-trained and informed employees
- ◆ More productive and happier employees

## Employee Training—An Investment in Food Safety

- continued

Several sessions are schedule throughout Minnesota. Refer to the following list for the location nearest you. If none of the locations are convenient for your employees, you can schedule training in your establishment or in your community. A minimum of 15 food service workers from your place or from several establishments in your community are needed as well as a training location. Either way you decide to provide employee training the cost is \$25.00 per person which includes materials and certificate of participation. Consider this an investment in the quality and safety of your business and the food you serve.

<b>Moorhead</b> , August 24, 2:30 - 4:30 p.m.	<b>Marshall</b> , October 19, 2:30 - 4:30 p.m.
<b>St. Paul</b> , September 9, 2:00 - 4:00 p.m.	<b>St. Cloud</b> , November 10, 2:30 - 4:30 p.m.
<b>Bemidji</b> , September 22, 2:30 - 4:30 p.m.	<b>Cloquet</b> , November 17, 1:30 - 3:30 p.m.
<b>Rochester</b> , October 1, 2:30 - 4:30 p.m.	<b>St. Paul</b> , November 17, 9:00 - 11:00 a.m.

## Need to Know Information

◆ **H1N1 Influenza: Information for Food Service Operators**

<http://www.health.state.mn.us/divs/eh/ehs/h1n1flu.html>

◆ **Keep current with the latest food recalls by signing up for Email notification through the Food and Drug Administration (FDA) and Food Safety and Inspection Service (FSIS).**

<http://www.fda.gov/Safety/Recalls/default.htm>

[http://www.fsis.usda.gov/Fsis\\_Recalls/index.asp](http://www.fsis.usda.gov/Fsis_Recalls/index.asp)

## Class Schedule: Fall 2009

### ServSafe® Certification

- Moorhead, August 25
- Bemidji, August 27
- Marshall, September 2
- Roseau, September 24
- St. Cloud, October 20
- Cloquet, October 29
- St. Paul, November 3
- Mankato, November 12
- Benson, December 1
- St. Cloud, December 15

### Renewal

- Moorhead, August 25
- Marshall, September 1
- Roseau, September 23
- St. Cloud, October 22
- Cloquet, October 29
- St. Paul, November 3
- Mankato, November 12
- Benson, December 1
- St. Cloud, December 10

For more class information: [www.extension.umn.edu/foodsafety](http://www.extension.umn.edu/foodsafety) or  
(507)337-2819 or [schwa047@umn.edu](mailto:schwa047@umn.edu)