

Food Safety eNews

www.extension.umn.edu/foodsafety

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Here's what you'll get by investing in training for your employees:

- Safer preparation and service of food
- Reduced risk of economic consequences of foodborne illness outbreaks
- Well-trained and informed employees

Invest in Your Employees and the Safety of the Food You Serve

As a certified food manager the demands on your time are endless. 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 employees will work at your place but they must understand that food safety is critical in serving safe food. 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, the University of Minnesota Extension offers **employee training** classes. The 2-hour 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 cross contamination; prevention of time and temperature abuse; and cleaning and sanitizing. All of which are based on the current MN Food Code.

We've scheduled several sessions 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.

Food Safety Employee Training Schedule:

Aitkin

Thursday, Dec. 4
2:00-4:00 PM

Little Falls

Wednesday, Aug. 27
9:00-11:00 AM

Moorhead

Monday, July 14
2:00-4:00 PM

Alexandria

Thursday, June 19
2:00-4:00 PM

Marshall

Thursday, Nov. 20
2:00-4:00 PM

Rochester

Wednesday, Sept. 10
2:00-4:00 PM

Thief River Falls

Thursday, Sept. 25
3:00-5:00 PM

Elk River

Wednesday, Nov. 12
9:00-11:00 AM

Montevideo

Tuesday, Sept. 30
2:00-4:00 PM

St. Cloud

Wednesday, July 9
2:00-4:00 PM

Worthington

Thursday, Sept. 4
2:00-4:00 PM



To register go online to

www.extension.umn.edu/foodsafety

OR call 507-337-2819 or email schwa047@umn.edu

NEW Online Renewal Modules Added

As a Certified Food Manager you need to renew your certification every three years by obtaining four hours of continuing education. There are two ways you can complete the necessary four hours of training:

1. Attend one of our face-to-face classes (see schedule below)

OR

2. Go online: <http://www.extension.umn.edu/foodsafety/components/serveitupsafely.htm> and personalize your renewal. That's right --- when you go online to take the course you will choose four out of eight modules that are most useful for you and your establishment.

Class Schedule: Summer/Fall 2008

ServSafe® Certification

Renewal

- Worthington, May 6
- St. Cloud, May 13
- Thief River Falls, May 15 & 16
- Farmington, June 10
- Grand Rapids, June 12
- Moorhead, July 15
- Slayton, July 29
- Little Falls, July 30
- St. Paul, August 14
- Montevideo, August 21
- Bemidji, August 28
- Rochester, September 11
- Cloquet, September 17
- Thief River Falls, September 25 & 26
- Elk River, October 6
- St. Paul, October 15
- Marshall, October 28
- Aitkin, November 6
- Benson, November 18
- Mankato, November 20
- St. Paul, November 20 & 21
- St. Cloud, December 2

- Worthington, May 5
- St. Cloud, May 14
- Thief River Falls, May 14
- Farmington, June 10
- Grand Rapids, June 12
- Moorhead, July 15
- Slayton, July 29
- Little Falls, July 30
- St. Paul, August 14
- Montevideo, August 21
- Bemidji, August 28
- Rochester, September 11
- Thief River Falls, September 24
- Elk River, October 6
- Marshall, October 28
- Aitkin, November 6
- Benson, November 18
- Mankato, November 20
- St. Cloud, December 3

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