

## Bringing Your Food Product to Market

# ***Fall 2017 Food Safety Training for Colorado Cottage Food Producers***



***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

### **2017**

- **September, 27, 9am-1pm, Centennial**
- **October 5, 9am-1pm, Longmont**
- **November 13, 9am-1pm, Golden**
- **December 1, 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](mailto:azander@bouldercounty.org)

Note: This 4 hour workshop + certification test does not include information on poultry production & slaughter



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.