

## Safe food handling certification to be offered Sept. 17

Written by Holyoke Enterprise

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Colorado now has a Cottage Foods Act which allows Colorado residents to manufacture non-potentially hazardous foods in home kitchens and sell directly to consumers. Foods covered under this legislation are limited to jams, jellies, preserves, fruit butter, candies, dehydrated produce, nuts, seeds, honey, spices, teas and certain baked goods.

The Colorado Cottage Foods Act does require the producers to be certified in safe food handling and processing. An approved certification class is the ServSafe Managers' Training offered in northeast Colorado by Colorado State University Extension and Northeast Colorado Health Department.

A ServSafe Managers' Training is scheduled for Monday, Sept. 17 at the Fairgrounds Community Building in Yuma. It begins with registration at 7:45 a.m. The day-long training concludes with the certification exam from 4:30-5:30 p.m. The certification is good for five years.

The training covers safe food sources, personal hygiene, cleaning and sanitizing and food temperature controls. Aug. 20 is the deadline to get the reduced cost of the training, which includes a ServSafe manual, lunch, breaks and the certification exam.

Individuals need to register as soon as possible so they can receive the ServSafe manual and read it before the class. For additional information about this new law or to register for the Sept. 17 training, call Yuma County Extension at 970-332-4151 or Morgan County Extension at 970-542-3544.

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