

**Register for the next SAFE training,
scheduled for Wednesday, August 5,
2:00 - 4:30 p.m. at the Methodist
Church, Bridge Street, Colebrook.**

**There is no charge for the workshop,
but seating is limited.**

Call (603) 788-4961 to register.



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project number XX-EFSF -0-2900.

*If special accommodations are required to attend
this program, please inform us of your needs.*



SAFE

**Safety Awareness in
the Food Environment**

Do you prepare food

..... for yourself?

..... for your family?

..... for friends?

..... for customers?

..... for patients?

..... at public suppers?

Be SAFE -- Not Sorry!



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Protect yourself and the people you feed

Preparing food for others is a matter of trust. As a food safety manager, you and your staff make hundreds of food handling decisions every day that can potentially affect the health of many people and ultimately your livelihood.

If you are an “occasional cook,” someone who helps to prepare food only occasionally as a fund-raising event or community meal, the risks of foodborne illness are just as great as in a commercial kitchen.

The **S**afety **A**wareness in the **F**ood **E**nvironment workshop has been designed to help participants understand:

- ◆ why emerging pathogens can put your food service operation at risk;
- ◆ how poor decisions can affect the safety of the food you serve;
- ◆ what practical steps can reduce risk in food handling situations;
- ◆ how these steps fit your process, from receiving to serving.

Be SAFE not sorry!



This is a *free* training opportunity for you and your employees or group members to explore the alternatives and consequences of various risky situations that can occur in any food service establishment.

The two-hour program contains:

- ◆ Time and temperature guidelines
- ◆ Personal hygiene issues
- ◆ Safe food handling techniques
- ◆ The flow of food in your establishments

To arrange for a presentation at your location, contact:

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