



S.A.F.E. Safety Awareness in the Food Environment - a free workshop



This two-hour introductory program emphasizes the importance of personal hygiene, controlling time and temperature, and preventing cross contamination as food flows through your food service establishment. SAFE reviews critical food safety concepts and best food handling tips. It is useful for new employees and volunteers of organizations, or as a refresher workshop for more experienced staff. Past participants are encouraged to attend to remain updated on the most current food safety practices.

**When: Thursday,
September 25th, 2008**

**Where: Friends of the
Forgotten Children Food
Pantry, 224 Bog Road,
Concord**

Time: 10:00 – 12:00 AM

**Presenter:
Marilyn Sullivan, UNH
Cooperative Extension**

*** Light refreshments will be
served.**

**Protect yourself and the people
you feed.**

Registration Form

Name(s): _____

Number Attending: _____

Business: _____

Mailing Address: _____

Phone: _____

Fax: _____

**Would you be willing to host a workshop for
other area establishments? ___ YES ___ NO**

**Contact: Alice Blodgett
FOFC
224 Bog Road
Concord, NH
753-4801**