

Five Simple Steps to Safe Food

Educate

- Attend the Excellence in Food Safety Training.

Clean

- Wash hands and surfaces often.
- Clean (soap and hot water) and sanitize surfaces.

Separate

- Don't cross contaminate. Keep certain foods, like meats and their juices, from other foods during storage and preparation.

Cook

- Cook to proper temperatures. The "danger zone" is between 41F and 135F.
- Use a food thermometer to make sure foods are cooked to a safe temperature.

Chill

- Store cold foods at 41F or below.
- Cool hot food in 6 hours or less.



Jefferson County Public Health

645 Parfet Street
Lakewood, CO. 80215



(303) 232-6301



jeffco.us/public-health



@JeffcoPH



@jeffcopublichealth

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Excellence in Food Safety

A class for food handlers



JEFFERSON
COUNTY COLORADO
Public Health

*Every year in the United States, approximately 48 million people (roughly 1 in 6) get sick, 128,000 are hospitalized and nearly 3,000 people die from foodborne illnesses. Reducing foodborne illness by just 10% would keep 5 million Americans from getting sick each year. *CDC

Excellence in Food Safety is a training class designed to reduce the risk of foodborne illness and unsafe food handling practices. The class is specifically developed for food service personnel, but anyone interested in food safety is encouraged to attend.

Learn about:

- Potentially hazardous foods
- Time/temperature control
- Personal hygiene
- Cross-contamination
- Sanitation techniques and
- Other food safety principles.

Train Your Staff for Food Safety



Jefferson County Classroom Training

Jefferson County Public Health
645 Parfet Street
Lakewood, CO. 80215

Learn more online at

www.jeffco.us/2408/Food-Safety

or by calling 303-271-5714

Class times and schedules are subject to change. Classes may be canceled if minimum class size is not met. Each participant will need to bring either \$10 in cash (no change on site), for cost of class, or a check payable to Jefferson County Treasurer.



Online Food Handler Training

www.StateFoodSafety.com

Access food safety training anywhere you have a computer with an internet connection. No scheduling is required, just visit the website.

\$10.00

(Includes printable food handler certificate)

Available languages:
English, Español, Mandarin, Vietnamese, Korean and ASI.



Online Manager Training

www.StateFoodSafety.com

Preparatory training is provided for any of the nationally accredited food safety manager exams.

\$124.00

(Bundle price for class and certification exam)

Meets Certified Food Protection Manager requirement of the FDA Food Code.

Full audio/visual training is available in English and Spanish.

