

Penn State **Extension**



Food Safety for Volunteer Food Handlers

Date: October 5, 2011

Time: 6:00—9:00 p.m.

**Place: Brookhaven
Municipal Center
Community Room**

**Address: 2 Cambridge Rd.
Brookhaven, PA
19015**

**Cost: \$20/person which
includes light dinner and
ServSafe Employee Guide**

**Send checks made to:
Delaware Co. Cooperative Ext.
to 20 Paper Mill Rd.,
Springfield, PA 19064**

Questions: 610-690-7662

In this program you will learn:

- **Why food safety is important**
- **How food becomes contaminated**
- **Controlling time and temperature**
- **Preventing Cross-Contamination**
- **The importance of cleaning and sanitizing**
- **How to prep food safely, calibrate a thermometer, wash dishes and defrost food safely**
- **How to ensure that your food is safe for your customers**

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