



**TELLER COUNTY
FOOD SAFETY BASICS COURSE**

**FREE FOOD SAFETY COURSE FOR RETAIL
FOOD INDUSTRY AND PUBLIC
CONSUMERS**

Topics Covered in this Course:

- Bare Hand Contact with Ready to Eat Foods
 - Sick Food Handlers
 - Hand Washing
- Hygienic Practices Using Hand Sinks
 - Equipment Sanitization
 - Food Cook Temperatures
- Preventing Cross Contamination
 - Rapid Cooling of Cooked Food
- Rapid Reheating of Cold Food for Hot Holding
 - Thermometer Calibration
 - Use of Sanitizer Test Strips

To arrange a Food Safety Basics Course for your restaurant, food service facility, or community group please call Teller County Public Health and Environment at (719) 687-6416

Course lasts about 1 – 1.5 hours. This course is not ANSI accredited and does not award certification upon completion.