

Texas Department of State Health Services accredited food handlers program is now being offered here! This class is now required for all food service employees to help promote the service of safe food. The class is a basic overview of food safety practices that are necessary to ensure you serve safe food at your establishment. Some practices discussed are:

- Good Personal Hygiene
- Cross Contamination
- Time and Temperature abuse
   If you would like to learn more, please come to our 2 hour food handlers training.

Date: Saturday, June 11, 2016

Time: 9:30 A.M. - 11:30 A.M.

OR 1:30 P.M. - 3:30 P.M.

Cost \$20.00 per person

## Food Handlers class

Contact person: Kay Davis, CEA-FCS 806-775-1740



Name:	P	none Number:
Company:		
		ity, State, Zip
(If paying for r	nore than one person, please list additio	nal attendees on a separate sheet of paper.)
Please sign me/us up for the	9:30-11:30 AM class OR	☐ 1:30-3:30 PM class
number of attendee	s x \$20.00 each = Amount Enclosed:	Check Number:
	Make check payable to: FC	S Program Fund

We must receive registration by Wednesday, <u>June 8th</u>
Bring Form and Payment to:
916 Main Street, Suite 201, Lubbock, TX 79401
or Mail to
Texas A&M AgriLife Extension Service, PO Box 10536, Lubbock, TX 79408

Registration is transferable but not refundable.

Individuals with disabilities who require an auxiliary aid, service or accommodation in order to participate in Extension sponsored meetings are encouraged to contact the County Extension Office at 775-1740 by June 8th to determine how reasonable accommodations can be made.

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, religion, national origin, age, disability, genetic information or veteran status. The Texas A&M University System, U.S. Department of Agriculture, and the County Courts of Texas cooperating.