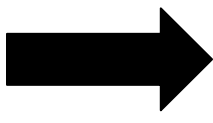
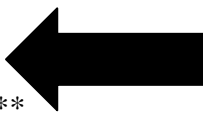




# Risk Based Food Safety Training



- Who?:** Any food service employee  
**When?:** Tuesday, February 2, 2016 9am to 11am or  
 Thursday, February 4, 2016 5pm to 7pm  
**Where?:** Dickinson-Iron District Health Department  
 818 Pyle Drive, Kingsford  
**Cost?:** FREE OF CHARGE


 To register please call 779-7239
 

\*\*Each class is limited to the first 25 that sign up\*\*



- ❖ Person in Charge – Manager Certification
- ❖ Hand washing
  - ❖ When to wash
  - ❖ How to wash
- ❖ Employee Health
- ❖ Hygiene
- ❖ Bare Hand Contact
- ❖ Temperatures
  - ❖ Hot Holding
  - ❖ Cold Holding
  - ❖ Cooking
- ❖ Thawing
- ❖ Cooling
- ❖ Food from approved source
  - ❖ Source
  - ❖ Preparation
- ❖ Reheating for serving or hot holding
- ❖ Cross Contamination
  - ❖ Food
  - ❖ Equipment
- ❖ Date marking
- ❖ In-use utensil storage
- ❖ Menu – Consumer Advisory
- ❖ Cleaning
  - ❖ Ware washing
  - ❖ Sanitizing
  - ❖ Wiping cloths
- ❖ Pest Control
- ❖ Toxic Material (storage)
- ❖ Food Storage
  - ❖ Dry Storage
  - ❖ Cold storage
  - ❖ Hot storage
  - ❖ Thermometer use
  - ❖ Food Display

This training is courtesy of the Dickinson-Iron District Health Department. This does not qualify an employee as a certified manager.