



A food handlers course accredited by the Texas Department of State Health Services is being offered by Texas A&M AgriLife Extension Service

This 1-2-hour course will now be required for all food service employees to help promote the service of safe food.

The certificate is good for 2 years and is valid anywhere in the State of Texas.

The course is a basic overview of food safety practices that are necessary to ensure that safe food is served at your establishment. Practices discussed include good personal hygiene, cross contamination, and time and temperature abuse.

Beginning January 1, 2014 an owner of a Cottage Food business is required to have a food handler's card from a state accredited program.

In Texas, the Cottage Food Law allows residents to prepare and sell specific foods from an unlicensed residential (home) kitchen. This course is designed to help people who want to start a cottage food production operation out of their residence.

FOOD HANDLERS & COTTAGE FOOD LAW CLASSES

The class is taught in English but Spanish handouts are available if requested in advance.

LOCATION:

Jasper County Extension Office

271 East Lamar Street
Suite 101
Jasper, Texas 75951

Phone: 409-384-3721

Fax: 409-384-5949

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Two different times these classes will be offered..... **9 am to Noon or 4 pm to 6 pm**

- ◆ January 8th—Food Handlers
- ◆ February 5th— Food Handlers/Cottage Food Law
- ◆ April 2nd—Food Handlers
- ◆ May 7th—Food Handlers/Cottage Food Law
- ◆ July 2nd—Food Handlers
- ◆ August 6th—Food Handlers/Cottage Food Law
- ◆ October 1st—Food Handlers
- ◆ November 5th—Food Handlers/Cottage Food Law

To register for the course, call the Extension office **a week before class** at **409-384-3721**.

The cost is \$20.00 per person and must be paid in full before the course begins.

Person needing auxiliary services need to contact Texas A&M AgriLife Extension—Jasper County office at 409-384-3721 within 5 working days prior to program.