

Bringing Your Food Product to Market



Food Safety Training for Colorado Cottage Foods Producers

Meets the requirement for food safety training according to the Colorado Cottage Foods Act.

2017 Locations/Dates:

- **March 9th:** Business Incubator, Grand Junction
- **April 12th:** Montrose Fairgrounds, Montrose
- **May :** Hotchkiss, Date and location TBD
- **July 13th:** Business Incubator, Grand Junction
- **November 15:** First Baptist Church, Delta

Training Time: 9:00 am to noon

Fee: \$25 Preregistration required.
For more information, call the Mesa
County Extension Office at
970-244-1834

Learn to safely produce food from home for a cottage food business.

- Overview of Colorado Cottage Foods Act
- Basic food safety– including proper hygiene; preventing cross contamination and cross contact of food allergens; temperature control for safe food preparation, storage, transportation and sales
- Ingredient labeling requirements
- Special considerations for food preparation at altitude.



Presented by: Ann Duncan, Family and Consumer Sciences Agent

If you have a disability for which you seek an accommodation, please notify CSU Extension at least five (5) business days in advance of the event. Colorado State University Extension, U.S. Department of Agriculture and Colorado