

## 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.

#### **2018 Locations/Dates:**

- **March 2nd:** Location TBD, Montrose
- **April 11th:** Business Incubator, Grand Junction
- **May 16th:** First Baptist Church, Delta
- **June 5th:** Ouray County 4-H Event Center, Ridgway **4PM-9PM**

#### **Training Time: 9:00 am to Noon**

Fee: **\$25 Preregistration** required.

For more information, call the Montrose County Extension Office at 970-249-3935

#### **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