



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.

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

2019 Dates & Locations:

- **February 13:** Montrose (*re-scheduled*)
- **March 13:** Business Incubator
Grand Junction **9:30AM ~ 1PM**
- **September 24:** Business Incubator
Grand Junction **9:30AM ~ 1PM**
- **Mid-October: Delta** **date and time TBD*

Fee: **\$25 Preregistration** required

***AT LEAST 1 WEEK** Prior to each class*

For more information and to register, call the Montrose County Extension Office at:

970-249-3935



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 counties cooperating. Extension programs are available to all without discrimination.