

Food Handlers Course*

Monday, March 25, 2019

Mammen Family Public Library, Annex 1:00-3:00 pm

be food safe.



clean. separate.
cook. chill.

***Accredited by the Texas Department of State Health Services**

The Texas Department of State Health Services now requires all food employees to complete an accredited food handlers training program within 60 days of employment, effective September 16, 2016.

This 2 hour course is required of 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.

**Contact the Extension office today
to reserve your space.**

830-620-3440

comal-tx@tamu.edu

Class location:

***Mammen Family Public Library, Annex
20475 TX Hwy 46, Suite 350
Spring Branch TX, 78075***

Course fee: \$20 per person

**We are also available to teach classes at your site.
Contact us for more information.**

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*The Texas A&M University System,
U.S. Department of Agriculture, and
the County Commissioners Courts
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