SEP 2021

COLLIER EDO

NEWSLETTER

GROW WITH US

WE ARE THE PLATFORM TO LAUNCH YOUR BUSINESS.

The Collier EDO team, state and local partners can facilitate meetings with other businesses, workforce development partners, state and local leaders that can assist companies with a variety of issues. For growing local companies, our team can assist with identifying financing, business incentives, and workforce planning programs. It is our mission here at the Collier EDO to keep existing employers in the region and help them grow now and well into the future.

Connect with us today, so that we can understand and respond to your local business needs.

VISIT COLLIEREDO.ORG

ECONOMIC & BUSINESS INDICATORS

ECONOMIC BUSINESS INDICATORS SEP 2021

- Culinary Accelerator Businesses: 15
- New Business Tax Licenses: 236
- Total Business Tax Licenses: 29,273

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FOOD SAFETY AND REGULATIONS WORKSHOP

Are you a food entrepreneur looking to better understand the state and federal food regulations? Do you need help developing a food safety plan or to practice food safety techniques?

Join UF/IFAS Extension for a 1-day workshop **Tuesday, October 5, 2021 9am to 4pm** on the basics of Preventive Controls for Human Food (PCHF) rule and other relevant food safety regulations. This workshop will include activities covering proper cleaning, sanitation, and other food safety techniques, practices, and principals that are critical in shared-use kitchens and all commercial food processing facilities. User-friendly examples and templates will be provided so attendees leave with the basic components of a food safety plan.

*This workshop is NOT a replacement for the Food Safety Preventive Controls Alliance Preventive Controls Qualified Individual (FSPCA-PCQI) course. However, it can act as a pre-requisite and is meant to benefit food entrepreneurs of all levels.





REGISTER HERE

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