



RETAIL FOOD SAFETY

COLORADO STATE UNIVERSITY EXTENSION,
LARIMER COUNTY

Sound food safety practices are essential components of successful food service. To support this effort, Larimer County Extension offers two programs:

Food Safety Works

A course for food service workers that covers the basic requirements for safe food handling.

Certified Food Protection Manager

ANSI-CFP accredited certification which meets the regulatory requirement under Colorado's adoption of the 2013 FDA Food Code.

Benefits for staff

- Increase confidence and motivation to handle food safety
- Improve knowledge and awareness of ways to prevent foodborne illness
- Great incentive towards job promotion

Benefits for your business

- Proactively prevent foodborne illness
- Increase consumer confidence
- Increase worker pride and teamwork in serving safe food
- Increase likelihood of improved inspection

The Food Safety Works and Certified Food Safety Manager Programs are presented by Larimer County CSU Extension in collaboration with the Larimer County Department of Health and Environment.

The Larimer County Office of CSU Extension offers resources, programming and support in

- Agriculture
- Nutrition and Food Safety
- Health, Wellness, and Family Well-being
- Yard and Garden
- 4-H Youth Development

Colorado State University Extension is a statewide network of faculty and staff that provides educational programs for all Coloradans in their local communities. Extension programs are available to all without discrimination.



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LARIMER COUNTY
COLORADO STATE UNIVERSITY
EXTENSION

Training for employees of retail food establishments to protect consumers against foodborne illness

LarimerExtension.org



Certified Food Protection Manager Program

Colorado's adoption of the 2013 FDA Food Code requires retail food establishments to employ at least one Certified Food Protection Manager. To become certified one must pass an ANSI-CFP accredited exam.

Our program includes the ServSafe® Professional Food Manager Instructor-Led Review and Certification Exam. Three weeks study time is recommended so you can study at your pace.

Individuals may choose to:

- study, attend a comprehensive review class and then take the exam;
- study on their own with course books then take the exam; or
- simply take the exam.

In Our Instructor-Led Program, Attendees Receive

- 5 hours of Instructor-led course review
- ServSafe® Professional Food Manager course book
- CFPM certification upon successful completion of exam

Registration

Visit LarimerExtension.org/CFPM

Review conducted in English. Course books and certification exams available in English, Spanish, Korean and Chinese.

- **\$175:** Instructor-Led course review, Course book with shipping, Certification Exam and Proctor Fee; or
- **\$115:** Course book with shipping, Certification Exam and Proctor Fee; or
- **\$75:** Certification Exam and Proctor Fee

For information on additional certification options including study material and proctoring services for the NEHA and FMI exams contact Amanda Johnston at AJohnston@larimer.org.

Food Safety Works Program

A commitment to training your employees in sound food safety principles is just good business!

Topics covered

- Preventing foodborne illness
- Food temperature control
- Personal hygiene
- Preventing cross contamination
- Preparing/serving food safely
- Cleaning and sanitizing

Attendees receive

- 2.5 hours of Food Safety Instruction
- Food Safety Works manual
- Food Safety Works wallet card

Registration

Visit LarimerExtension.org

Click on the **Classes and Workshops** tab

The course fee is \$30 per person. Register for classes online at LarimerExtension.org

Pre-registration is required. Registration closes two days prior to the class date.

Private training is available for groups of 10 or more participants. Course fee for groups is reduced to \$25 per person. To schedule, contact Amanda Johnston at AJohnston@larimer.org.

What's the Difference?

Food Safety Works

A course covering basic food safety practices. The program is designed for employees who are new to the retail food industry, or as a refresher for those who have been out of the industry for a while. This curriculum is **NOT** intended to prepare for Certified Food Protection Manager certification.

Certified Food Protection Manager

A manager level course and certification intended to demonstrate the abilities of the candidate to manage food handlers to ensure that food safety procedures are implemented and those practices are followed. This certification meets the new regulatory requirement under Colorado's adoption of the 2013 FDA Food Code.