

# Food Safety Training Available!

What are you waiting for?



## **Vineland Health Department:**

**Intended students:** Anyone working with food, especially prep people.

**Class focus:** The causes of foodborne illness/ how to protect your establishment from an outbreak.

**Instructor:** Jeanne Garbarino

**Certificate:** Upon successful completion of course. Certificate is valid for 3 years.

**Cost:** \$ 5.00

**Location:** Vineland- to be announced

**Dates:** March 30<sup>th</sup> and 31<sup>st</sup>, 2009 from 6 to 9 pm each day – in English only or

April 6<sup>th</sup> and 7<sup>th</sup>, 2009 from 1 to 4 pm each day – in English only or

April 20<sup>th</sup> and 21<sup>st</sup>, 2009 from 1- 4 pm each day -in Spanish only

*Note: Both days must be attended to receive a certificate. This class does not count towards the new State training requirement for Risk 3 Facilities. To find your risk type, look at your most recent report.*

## **HOW TO REGISTER**

To register, return the enclosed application to the address listed. For more information, please call Jeanne Garbarino at 794-4131. Confirmation and directions will be sent upon registering.

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## **Free On-line Course on Retail Meat and Poultry Processing**



The Association of Food and Drug Officials is offering this free on-line course. The course is divided into 13 modules which must be taken consecutively but not necessarily on the same day. At the end of each module, there is a quiz. If you don't pass, you can keep re-taking it. There is a certificate that can be printed upon completion of the entire course. If interested, request to take the course at [afdo@afdo.org](mailto:afdo@afdo.org).

## **“Serv-Safe” for Managers**



**English-** April 27<sup>th</sup>, 2009 from 8 am to 4 pm

**Spanish-** April 22, 2009 from 8 am to 4 pm

**Recertifications-** test only-either day (4 pm to 5:00 pm)

**Location:** Cunningham Park- 1676 N. West Ave., Vineland

To register, complete the enclosed form. Course provided by “Paster Training”.

**Other courses:** <http://www.mlfoodsafetyconsulting.vpweb.com>

**NOTE:** Successful completion of this course completes the training requirement for Risk 3 establishments. The deadline for completion is 1/2/10.