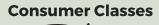


FOOD SAFETY

Limited resources of time, money and energy for families create struggles. Training and support through Extension Family and Consumer Science educators produce and deliver programs to help clients address safe food handling.



Consumers learned to defend against foodborne illness risks by knowing how to clean, separate, cook and chill.

Students learned how to handle food safely through handwashing, cleanup protocol and meal preparation. **Consumer Food Preservation**

Consumers learned hOW to preserve foods with confidence. Homecanning classes reinforced safe practices to prevent botulism.

Consumers learned how to safely can a variety of foods, from jams to fermented items. Through agency partnerships, workshops focused on game processing were offered.

Volunteers

Emergency food program training reinforced safe cooking for a crowd and reduced the risks of illness through a focus on controlling time and temperature.

Cottage Foods

Workshops for food entrpreneurs helped those starting food businesses improve their food safety practices.

Retail Food Manager Certification

Many educators offered ServSafe, a food safety national certification course required of food handlers and establishments to be operational in some states.

In some locations, food managers participated in video conferencing to get the training for updated operational procedures to keep food safe.



Raising kids Eating right Spending smart

Living

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