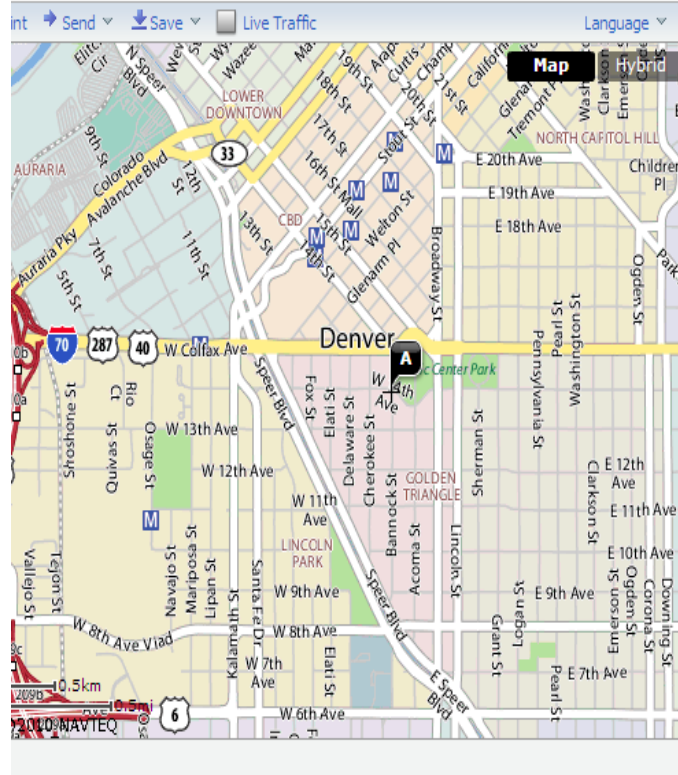


Name: _____ Position: _____
Employer: _____ Work Phone: _____
Address: _____ Check Money Order
Send to Attn: L. Hollins, 200 W. 14th Ave., Suite 200, Denver, CO 80204-2732 Payable to: **Manager of Finance**
Cost is **\$10 per person.**

English Basic Food Safety: \$10.00 (Please Circle) February 8, 2012 May 9, 2012 August 8, 2012 November 14, 2012
All classes run from 2-4:30pm.
Please call for information regarding Spanish food safety classes.



Directions to the class:

The office building is located at the south end of Civic Center Park, on the southwest corner of W. 14th Ave. & Bannock St., across from the Art Museum. The address is 200 W. 14th Ave., Suite 200. The class is on the 2nd floor, Conference Room TR.2.1.

**FOOD SAFETY
TRAINING
COURSES**



2012

**DENVER DEPARTMENT OF
ENVIRONMENTAL HEALTH
PUBLIC HEALTH
INSPECTIONS DIVISION**

**200 W. 14TH AVE., SUITE 200
DENVER, CO 80204-2732
(720) 865-5401 (MAIN)
(720) 865-5532 (FAX)**

BASIC FOOD SAFETY AND SANITATION CLASS

An educational program
for retail food handlers

As a food handler in a restaurant or other retail food establishment, it is your responsibility to safely prepare food in compliance with regulations. Your customers expect safe, wholesome food prepared in a sanitary environment. The Denver Department of Environmental Health requires that all food handlers be able to answer basic food safety questions related to the duties they perform. If you own or manage a restaurant, it is your responsibility to educate your employees.

This class focuses on several areas of food safety that are most likely to cause food borne illness. Topics to be covered in class include: proper cooling techniques, pre-cooking and advance preparation, personal hygiene, proper reheating techniques, proper holding temperatures for potentially hazardous foods, and sanitation techniques. Can your employees demonstrate a thorough understanding of these food safety principles? If not, consider registering your staff for training in Basic Food Safety and Sanitation. Cost is \$10 per person.

February 8, 2012

May 9, 2012

August 8, 2012

November 14, 2012

*All classes are held from 2:00-4:30 pm,
200 W. 14th Ave., Suite 200
2nd Floor, Conference Room TR.2.1
Cost: \$10.00*

¿PUEDE RESPONDER ESTAS PREGUNTAS SOBRE LA SALUBRIDAD DE LOS ALIMENTOS?

¿**Porqué** debo de lavarme las manos?
¿**Cómo** puedo prevenir las enfermedades transmitidas por los alimentos?
¿**En que** alimentos crece la bacteria?
¿**Qué** es el cruzamiento de la contaminación?
¿**A que** temperatura se debe cocinar el pescado, la carne de res, el puerco, el pollo o la carne molida?
¿**Cómo** se preparan los alimentos para enfriarlos?
¿**A qué** temperatura debo recalentar la comida?
¿**Cuál** es la zona de peligro de temperatura?
¿**Porqué** se debe enfriar rápido la comida?
¿**Cómo** se calibra un termómetro?

¿ ESTÁN LISTOS SUS EMPLEADOS PARA ESTOS CAMBIOS?

Éste curso le proveerá a sus empleados con entendimiento básico sobre: Prácticas higiénicas, Sanidad, Controles de sanidad, Protección y Salubridad de los alimentos, Temperaturas correctas de los alimentos, Enfermedades transmitidas por los alimentos, Seguridad en manejo de productos químicos tóxicos, Enfriamiento apropiado de los alimentos.

¡Registre a SUS empleados **AHORA** mismo para la Clase Básica de Salubridad de los Alimentos y Saneamiento!

LOP SU CHAC CHAN VA SU GIU CHO HOP VE-SINH CHO LUONG THUC: Phuong phap hay viec giao duc cho khac su Thiet lap cong so cho luong thuc.

Neu ban la Chu mot Quan An (hay: tiem an) hay chu mot Co-so ban le thuc pham, ban phan co trach nhiem ve su an toan trong viec sua soan thuc an, theo dung cac Luat-le. Cac chach hang cua ban trong doi (hay: dat tin cay) vao su an toan doi voi tat ca thuc an da duoc sua soan trong moi truong (co) ve-sinh; Co-quan Bao-ve Suc Khoe (Hay: Y-te) cua Denver doi hoi rang: Tat ca cac nguoi lam thuc an phai co du kha-nang tra loi cac cau hoi can-ban lien-quan den cac bon-phan trong Cong viec cua ho. Neu ban la So-huu chu, hay Quan-ly mot tiem an, ban co trach-nhiem (hay: bon-pahn) phai chi day cho cac nhan-vien cua ban hieu biet ve nhung luat le (hay: dieu-le) ay.

Co-quan Bao-ve Suc Khoe (hay: Y-te) cua Denver da xac dinh ra nhieu pham-vi lien-quan den su an toan ve thuc-pham, rat dd la (hay: co the la) nguyen nahn gay ra benh. Cac de-tai duoc de-cap toi trong lop hoc se gom co:
-Cac Ky-thuat phai theo dung (=thich hop) trong viec giu dong lan thuc-pahm; trong viec Chuan-bi (hay: Sua-soan truoc khi nau-nuong va ca trong suot giai doan nau-nuong.
-Cach giu nhiet do sao cho phu-hop voi tung loai thuc an de bi hu hong.
-Cach giu nhiet do sao cho phu-hop voi tung loai thuc an de bi hu hong.
-Ky-thuat Khu trung de giu ve-sinh noi lam viec (Sanitation).

Cac nhan-vien cua ban co the chung to su hieu biet thong suot cua ho ve cac nguyen-tac giu an-toan thuc-pham ay thong? Neu cau tra loi la: Khon!, thi ban phai lo ghi danh cho Ban Dieu-hanh (Staff) theo hoc mot Khoa Huan-luyen ve Cac dieu Can-ban cho an-toan thuc-pham va ve-

Lam on goi Pham N. Anh Tuan 720-865-5380
de ghi danh cho lop ve-sinh