BASIC FOOD SAFETY CLASSES 2015

DENVER DEPARTMENT OF ENVIRONMENTAL HEALTH
Public Health Inspections

200 W. 14th AVE., SUITE 200
Denver, CO 80204-2732
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phicomments@denvergov.org

Dates for 2015
1/14/15
3/11/15
5/13/15* (Webb bldg., 4F.6)
7/8/15
9/9/15
11/18/15

Directions to the class:*
The Office Building is located at the south end of Civic Center Park, on the corner of W. 14th Ave. & Bannock St., across from the Art Museum. The address is 200 W. 14th Ave. The class is held on the 2nd floor, Suite 200, Grand Mesa Conference Room, from 2:00-4:30 p.m.

*(5/13 class held at Webb bldg.; 201 W. Colfax Ave.; 4th Floor, Room 4F.6)
The purpose of this class is to provide basic food safety knowledge and to prevent the spread of food-borne illness. This valuable course will educate your staff on the key principles of keeping food and customers safe.

Topics include:
- Proper cooling of foods
- Proper ways to thaw foods
- Hot and cold holding temperatures
- Personal hygiene
- Glove usage
- Dishwashing
- Chemical storage
- Thermometer calibration
- & Common Food Borne Illnesses

BASIC FOOD SAFETY AND SANITATION CLASS
An educational program for retail food handlers

**Dates:**
Jan. 14; Mar. 11; May 13 (held @ 201 W. Colfax Ave); July 8; Sept. 9; Nov. 18

**Time:**
2:00-4:30 pm

**Location:**
200 W. 14th Ave., Suite 200
2nd Floor
Grand Mesa Conference Room

**Cost:**
$10.00/person

The Denver Department of Environmental Health requires that all food employees be able to answer basic food safety questions related to their duties.

If you own or manage a restaurant, **it is your responsibility to educate your employees.**

*SEE REVERSE SIDE FOR REGISTRATION INFORMATION*