This course is designed to provide basic food safety knowledge.

Instructors provide insights on food-borne illness and safe food handling practices.

Proactively educating all food workers to practice and execute basic food safety is required.

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

**Space is limited. Please contact DDPHE at 720-913-1311 or email at phicomments@denvergov.org to reserve your space today!**

**CLASSES AVAILABLE IN YOUR RESTAURANT OR MIP BY REQUEST!**

Price: $250 Flat Rate!

General Marijuana courses available for free at Denver Animal Protection. On-site MIP specific courses available to schedule by appointment only. Courses are compliant with M.E.D requirements for training food handling employees.

Opening a Mobile Food Establishment? We have a Food Safety Class designed with you in mind.

This year’s Mobile Symposium will be held on 04/14/2020 at the Denver Coliseum. Contact DDPHE for more information.

CONTACT THE FOOD SAFETY SECTION OF PUBLIC HEALTH INVESTIGATIONS TO SCHEDULE OR FOR MORE INFORMATION.

Email: phicomments@denvergov.org
Phone: 720-913-1311