

# REGISTRATION



Retail Food Safety  
2/21/2012  
9AM-12PM



Name(s): \_\_\_\_\_

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Company: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Phone: \_\_\_\_\_

E-mail: \_\_\_\_\_

## ***QUESTIONS?***

Please contact Johnathan Gerhardt @ 222-9515 or  
[johnathan.gerhardt@state.nm.us](mailto:johnathan.gerhardt@state.nm.us)

# ***Food Safety Training Retail Food***



***February 21st, 2012  
9AM-12PM***

***“Educating Businesses  
Protecting Consumers”***

**Presented by:**

**New Mexico  
Environment Department**



## Why Food Safety Training?

***“Proper training is the foundation on which a successful food business is built”***

In the United States alone, there are 76 million illnesses, 325,000 hospitalizations, and 5,200 deaths reported each year as a result of contaminated food. The estimated annual costs to the food industry resulting from contaminated food is between 6.5 and 34.9 billion dollars.



Training management and staff on a continual basis is essential to the success of your business. Management and staff must have the proper knowledge to fulfill their responsibility to serve safe food while maintaining a sanitary facility. To assist you in training your staff NMED is offering a comprehensive training course that will cover all of the major concerns pertaining to food safety.

To reduce the number of illnesses and deaths resulting from consuming food it is important to raise the level of safety awareness and safe handling practices. **This training course is designed to help you implement specific safety control measures that will further reduce the risk of illness to your customers.**

### Who Should Attend?

- Restaurant staff
- School, daycare, retirement community, and hospital staff
- Grocery (deli, bakery and meat market) staff
- Anyone interested in safe food preparation

### Topics of Discussion

The training course covers a wide range of topics to help you understand your local regulatory requirements as well as industry “best practices” to follow. Topics include:

- Major causes of foodborne illness
- Purchasing/Receiving product
- Product storage
- Proper cooking temperatures
- The DANGER ZONE
- Employee hygiene, including handwashing and glove usage
- Proper sanitation
- Dishwashing
- Doing your part to prevent foodborne illness

### Additional Information

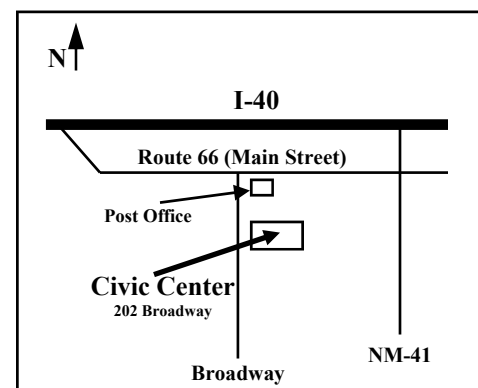
**NO CHARGE FOR TRAINING**

**ATTENDEES WILL RECEIVE A CERTIFICATE OF COMPLETION**

**Place: Moriarty Civic Center**

**Date: Tuesday, February 21st**

**Time: 9AM-12PM**



### Registration Information

**Attendees that register in advance will receive their certificate upon completion of training.**

**Call: 222-9500**

**Fax: (Registration form on back)  
222-9510**

**E-mail:**

[leonardp.martinez@state.nm.us](mailto:leonardp.martinez@state.nm.us)

**This training may be extended to qualify for home-based processing upon request. Requests must be made to Johnathan Gerhardt @ 505-222-9515 by Feb 17th.**