

For Immediate Release

Date: November 4, 2008

From: The Branch-Hillsdale-St. Joseph Community Health Agency

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What: Food Safety Management Principles Course offered by the Health Department

When: Mondays November 17, 24, December 1st, 8th 2008 from 8:30 a.m. to 12:30 p.m.
(4 Mondays for 4 hours)

Where: Three Rivers Eagles Lodge at 715 E. Hoffman, Three Rivers, MI 49093

Who: Instructors: David Wagoner & Rob Stauffer, R.E.H.S. David and Rob have more than 23 combined years of food safety training and inspections.

Why: Michigan's Food Law of 2000 requires that by June 30, 2009 a food service establishment have an employee on staff that is a **certified food handler**. This class and the exam taken at the end satisfy this requirement for certification.

In addition, the 2005 FDA Food Code requires that the person in charge of a food service establishment demonstrate knowledge of the following:

- 1) Foodborne disease prevention
- 2) Application of HACCP principles
- 3) The requirements of the Food Code.

This four day class and successful completion of the examination meets the requirements under the new food law. Restaurants **MUST** have at least 1 staff member of their licensed facility pass this class (or an equivalent class) prior to the June 30, 2009 deadline. As the deadline approaches, classes will undoubtedly fill more quickly and getting into a class may be difficult. We strongly encourage restaurant owners to be proactive and take this class now so that you are in compliance when the deadline comes.

Cost and sign-up. \$125.00 per person includes textbook, certificate, and refreshments.

How to Sign Up? Go to www.bhsj.org, download the registration form, fill it out and mail it in.

Or call your local Health Department Office at:

Coldwater
517-279-9561 x 106

Hillsdale
517-437-7395 x 111

St. Joseph County
269-273-2161 x 233