Bringing Your Food Product to Market

2016 Food Safety Training for Colorado Cottage Food Producers

This training covers specifics of the Colorado Cottage Food Act and how to safely operate a food business from a home kitchen.

You will learn:

- Basic food safety for Tier 1 foods, including proper hygiene; preventing cross contamination & cross contact of food allergens; temperature control for safe food preparation, storage, transport & sales
- Foods permissible in Colorado’s Cottage Food Act
- Ingredient labeling & disclaimer requirements
- Special considerations for food preparation at altitude
- Great resources and contact information


***For more information, please contact: Anne Zander, Boulder County Extension, 303-678-6238, azander@bouldercounty.org

If you have a disability for which you seek an accommodation, please notify CSU Extension at least five (5) business days in advance of the event. Colorado State University Extension, U.S. Department of Agriculture and Colorado counties cooperating. Extension programs are available to all without discrimination.

www.ext.colostate.edu