



Food Safety for Wholesale and Retail Producers

February 23rd and February 25th

9:00 am to 3:30 pm

Quad City Food Hub

421 West River Drive, Davenport, IA

PRE-REGISTRATION REQUIRED

<http://www.qcfoodhub.com/category/events/>

This two day course will provide attendees the knowledge needed to prepare for an inspection by the USDA, FDA or state and local authorities. The material covered will be good agricultural practices, good hygiene practices, HACCP, facilities design, microorganisms, food safety practices and sanitation. In addition to the training, the application process will be covered in order to apply for licensing.

Cost: \$40.00

This covers the course, the test fee and includes a 1GB flash drive containing all applicable federal, state and local laws

Optional: Illinois FSSMC is available, \$35

Optional: ServSafe Food Manager 6th Addition manual, \$50.00

A ServSafe Manager exam

will be given for certification at the end of the course.

Instructor Sheri Saskowski is a credentialed food safety and sanitation instructor, certified by the National Environmental Health Association, ServSafe, the State of Illinois, and more. Additional qualifications include the Certified Professional of Food Safety (CP-FS) credential by the National Environmental Health Association and certifications by Cornell University in Good Manufacturing Practices and Good Agricultural Practices (GAPs) Produce Safety. She currently provides ServSafe Manager and ServSafe Handler courses in the Quad Cities and is a Contracted Food Safety Instructor by Northeast Iowa Community College in Dubuque.

