

Food Safety Handling Classes Offered across Kansas

The Kansas Department of Agriculture will host regional food safety handling classes in May.

Foodborne illness affects millions of Americans and claims the lives of thousands each year. These classes are designed to teach Kansans how to properly store and prepare food in order to reduce food safety risks.

The classes are open to all, from the home cook or someone who volunteers to prepare food for church events to full-service restaurants and other food service establishments. Attendees will learn about cooking and cooling foods, hand washing and hygiene.

The 90-minute instructional program is free of charge. However, reservations are required to ensure adequate room is reserved for the group. Attendees can choose from one of the two sessions offered in each location.

“These classes are a great opportunity for Kansans to learn what they can do to improve food safety, whether it is preparing food for the public in a restaurant or their own families,” said Kansas Department of Agriculture Food Safety and Lodging Program Manager Steve Moris. “Education and training are key to reaching the common goal of reducing food safety risks.”

Programs will be offered in the following locations:

- **May 7th in Hays** – 8:30 a.m. and 2:30 p.m. at the Hays Recreation Commission (1105 Canterbury Hays, KS). Contact the Ellis County Extension office at 785-628-9430 to RSVP.
- **May 7th in Parsons** – 2:30 p.m. and 6:30 p.m. at the Parsons City Municipal Building (112 S. Main, Parsons, KS). Contact Barbara Ames with the Wildcat Extension District Montgomery County at 620-331-2690 to RSVP.
- **May 9th in Dodge City** – 8:30 a.m. and 2:30 p.m. at the Ford County Jail meeting room (11311 E. Comanche St., Dodge City, KS). Contact the Ford County Extension office at 620-227-4542 to RSVP.
- **May 14th in Emporia** – 2:30 p.m. and 6:30 p.m. at the Lyon County Extension Service building (2632 W. Hwy. 50, Emporia, KS). Contact Rhonda Gordon with Lyon County Extension at 620-341-3220 to RSVP.

The Kansas Department of Agriculture Food Safety and Lodging program promotes public safety by regulating lodging facilities and the production, distribution and storage of food products in Kansas. The program inspects grocery stores, restaurants, convenience stores, schools, senior meal sites, mobile food units, food wholesalers and warehouses, food processors, food manufacturers and lodging facilities.

For more information about the Kansas Department of Agriculture Food Safety and Lodging program visit http://www.ksda.gov/food_safety/.