

Food Safety Handling Class Offered in Topeka

The Kansas Department of Agriculture will host a food safety handling class on June 18 in Topeka.

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

The class will take place at 2:30 p.m. on June 18 at the SRS Learning Center (2600 SW East Circle Drive) in Topeka. This is the latest in a series of regional food safety handling classes that were offered in *Hays, Dodge City, Parsons and Emporia in May*.

“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.”

The 90-minute instructional program is free of charge. However, reservations are required to ensure adequate room is reserved for the group. Interested parties should contact the Kansas Department of Agriculture’s Division of Food Safety & Lodging at 785-296-5600 to RSVP.

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 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/.