

Protect Your Business! Cornell Cooperative Extension of Onondaga County has the food safety training program for you

WHAT CAN HAPPEN IF CUSTOMERS BECOME ILL FROM YOUR FOOD?

- Potentially serious health consequences and possibly death
- Public embarrassment, lower employee morale, need for re-training
- Fines, lawsuits, higher insurance rates
- Loss of customers, your reputation and your business
- Possible closure of your foodservice operation



How Do You Prevent This From Happening to You?

Ensure that food safety training is an important component of your operation's overall training program.

Where Can You Get This Training?

Cornell Cooperative Extension of Onondaga County provides comprehensive food safety training for local operators.

"I recommend this training for *anyone* who works in Foodservice."

- Course Participant

You Can Come To Our Education Center For:

EFNRA (Educational
Foundation of the National
Restaurant Association)

Courses for:

- Owners
- Chefs
- Managers
- Supervisors

"Excellent mix of training techniques; you know food safety after taking this course."

- Course Participant

"We incorporated the course concepts into our recipes and day to day operations."

- Course Participant

"CCE-Onondaga County has had a major impact on food safety in Onondaga County and will continue to be a leader-making the difference with education."

- Program Collaborator

We Can Come To Your Foodservice Operation For:

- H.A.C.C.P.*- based training sessions
- Introductory courses on basic food service sanitation for your employees.

*Hazard Analysis Critical Control Point

You Can't Afford To Serve Unsafe Food!

Call Steve Chandler at 315-424-9485 ext. 241 to find out how little it costs to sign up for the EFNRA Course (ANSI/CFP accredited and recognized by many as the industry standard) or to schedule a training session/introductory course for your employees. Visit our website at <http://counties.cce.cornell.edu/onondaga/> for complete course descriptions.

