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Wise Notes for Consumers

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Food Handler's Course

Foodborne illnesses can be prevented by following simple food safety practices. Texas A&M

AgriLife Extension-Wise County provides a Food Protection Management Training Program that

seeks to reduce the risk of food borne illness.

Food service employees and those who operate a cottage food business can attend a two hour

food handler's class on Wednesday, July 18, 2018 from 2:00 pm to 4:30 pm at the Wise County

Extension office in Decatur to learn more about good personal hygiene, cross contamination and

time and temperature abuse. The registration fee is \$20.00 and covers course materials and an

official food handler card. The deadline for registration is Tuesday, July 17. Space is limited.

The Texas Cottage Food Law requires that anyone who operates a cottage food business have

a food handler card. The food law allows the following list of foods that can be sold: baked goods,

jams and jellies, dried herbs, pickles, popcorn snacks, candy, unroasted nut butters, and vinegar.

These foods can also be sold at venues outside the home including farmers markets, roadside stands,

and fairs.

For questions concerning the food handler class or the Texas Cottage Food Law please call

940/627-3341 or come by Texas A&M AgriLife Extension's, Wise County Office, 206 S. State St.,

Decatur, Texas 76234. The Food Protection Management (FPM) Training Program is brought to you

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Texas Cooperating.

Wise Notes- 1

