

## Online food safety training for food service workers.

Topics include:

- ✓ Proper food handling and personal hygiene practices.
- ✓ Correct holding temperatures of potentially hazardous food.
- ✓ Correct cooking temperatures of food.
- ✓ Cleaning dirty or contaminated utensils and equipment.
- ✓ Proper methods to cool food.

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### Food Safety Training for Food Service Workers

Try this FREE food safety training course online and complete at your own pace. The course covers basic food safety for the front line food service employee and is available in English, Spanish and Mandarin.

To participate:

- ✓ Go to **campus.extension.org** and look to the left to find a login box.
- ✓ Click Create New Account and fill in the information requested.
- ✓ Search for *Food Safety Training for Food Service Workers* and begin your chosen course.
- ✓ Print a certificate after viewing all modules and passing the post-test with a score of 75% or more.

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