TEXAS A&M AGRILIFE EXTENSION

Food Safety
it's in your hands

Cooking up a Cottage Food Business & Cottage Food-Food Handlers

Interested in starting and owning your own Cottage Food Business? This 2 in 1 class offered by *Texas A&M AgriLife Extension Service* is the best class to help get you get started!

Start with "Cooking Up A Cottage Food Business"

A presentation designed to help you :

- Understand the Cottage Food Law
- Learn what can and can not be sold in your operation and where you can sell your foods
- How to correctly label cottage foods

And end with the Cottage Food - *Food Handlers* class

The Texas Cottage Food Law states that as of January 1, 2014, all owners of Cottage Food businesses are required to have a food handler's card from a state accredited program.

Our food handler's course is accredited by the Texas Department of State Health Services and will help you learn basic food safety practices that can help assure the food you prepare and sell is safe.

Location:

Guadalupe County Extension Office

210 E. Live Oak

Seguin, TX 78155

To Register, call Annette at (210) 467-6575

Date: March 18, 2015

Time: 6:00—8:00 pm

Cost: $20.00

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, religion, national origin, age, disability, genetic information or veteran status.