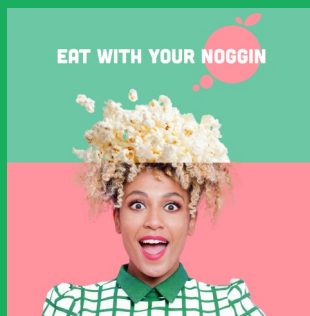
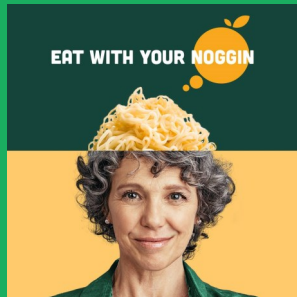




# Connect with Food Safety



## CONNECT WITH US!

- **Facebook:** Follow us on [Think Food Safety](#) to view upcoming classes, food safety tips, recall information and links to great resources
- **Food Safety Hotline:** Call 877-643-9882
- **Ask Extension:** <https://www.canr.msu.edu/outreach/ask-an-expert>. Email questions on topics such as food safety, lawns, gardening, agriculture, food preservation, and more
- **Dial Gauge Pressure Canner Testing:** Many counties have a tester, to find out more contact your local Extension office: <https://www.canr.msu.edu/outreach/county>
- **Website:** [https://www.canr.msu.edu/safe\\_food\\_water/index](https://www.canr.msu.edu/safe_food_water/index)
- **Podcast:** [https://www.canr.msu.edu/safe\\_food\\_water/think-food-safety-podcast](https://www.canr.msu.edu/safe_food_water/think-food-safety-podcast)
- **Videos:** <https://www.youtube.com/playlist?>

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# Food Safety Programs

The following classes are offered regularly online, please follow our [Facebook](#) page or you can access them through our [website](#). If you are interested in an in-person program, contact your local [MSU Extension office](#).

## **Food Safety Q & A**

Every Monday at 1 p.m. EDT Have questions about home food preservation or food safety? Join MSU Extension Educators online as they present tips for food safety. There is no cost for these sessions. You can register for as few or as many as interest you. For more topics and dates and to register visit: [https://www.canr.msu.edu/safe\\_food\\_water/events](https://www.canr.msu.edu/safe_food_water/events)

## **Preserving MI Harvest**

Learn how to preserve food at home. Are you thinking about preserving food at home? Please join MSU Extension to learn best practices for safe home food preservation and receive valuable resources to ensure the safety of your home preserved foods. Join us Online via Zoom using your laptop, tablet or smartphone. Free classes offered at 1 p.m. and 6 p.m. EDT each Thursday: [https://www.canr.msu.edu/food\\_preservation/events](https://www.canr.msu.edu/food_preservation/events)

## **Pantry Food Safety – It’s Your Job!**

Food safety training for volunteers or staff working in a food bank or food pantry will cover food safety guidelines for handling and receiving food products safely. After completing the Pantry Food Safety online training, participants will receive a certificate of completion. This 3-hour training is provided at no cost. For additional dates or more information and to register visit: [https://www.canr.msu.edu/safe\\_food\\_water/events](https://www.canr.msu.edu/safe_food_water/events)

## **Safe Food = Healthy Kids**

Safe Food = Healthy Kids is an online interactive workshop designed for childcare providers. Learn what the best practices are for food safety to help keep kids safe. This program is free to participants.

To learn more, get additional dates and to register for classes visit: [https://www.canr.msu.edu/safe\\_food\\_healthy\\_kids/index](https://www.canr.msu.edu/safe_food_healthy_kids/index)

## **Michigan Cottage Food Law**

Learn how to safely prepare and sell allowable foods to the public made in home kitchens. The Michigan Cottage Food Law online workshop reviews the food safety aspects and guidelines of preparing and selling cottage foods. The MSU Product Center joins us to cover the business aspects of the Cottage Food Law. A Michigan Department of Agriculture and Rural Development Inspector will be available for the Q&A portion of this workshop. These workshops are free.

To learn more, see additional dates and to register visit: [https://www.canr.msu.edu/cottage\\_food\\_law/index](https://www.canr.msu.edu/cottage_food_law/index)

## **Cooking for Crowds**

A volunteer’s guide to food safety. Cooking for Crowds classes educate volunteers who offer food fundraisers and events such as dinners and bake sales. A \$15 registration fee includes the online training along with a food safety manual.

To learn more, visit: [https://www.canr.msu.edu/cooking\\_for\\_crowds/index](https://www.canr.msu.edu/cooking_for_crowds/index)

## **ServSafe®**

Earn ServSafe® certification with help from MSU Extension. ServSafe® is a national food safety certification program. This class is designed for anyone working in the food service industry, including non-profit organizations. MSU Extension offers an 8-hour ServSafe® training and exam proctoring. MSU Extension will also be offering proctoring of the ServSafe® Manager Certification Exam by appointment. Contact your local MSU Extension Food Safety Educator for more information or visit:

<https://www.canr.msu.edu/servsafe/events>