

## **Cottage Food Producer Food Safety Training to be held in Jordan**

Jordan, Minn. (2/16/18) — Do you make and sell baked goods, home-canned pickles, salsa, jam and jellies? Are you a cottage food producer? If you are, attend the *Cottage Food Producer Food Safety Training* on Tuesday, March 13, 1:00pm – 5:00pm at the Scott County Extension Center, Jordan.

This advanced safe food handling course focuses on aspects of cottage food products including baked, confectionery, dried, fruit preserves and, acid and acidified fruit and vegetables. You will learn how to produce, package and label a safe food product.

Wonder if your product tests as an allowable non-potentially hazardous food? Bring it along to the cottage food class and have it tested.

If you sell more than \$5000 annually, this workshop meets the training requirement to register as a Minnesota cottage food producer. Registration materials available at <http://www.extension.umn.edu/food/food-safety/courses/cottage-foods/>. For more information contact, Karla at (507) 337-2808 or [engel114@umn.edu](mailto:engel114@umn.edu).

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