



Free HACCP Workshops

for



Licensed Food Establishments

Fermenting and Canning HACCP plans

Bring your fermenting and canning Hazard Analysis Critical Control Point (HACCP) plan to this free workshop! You will get hands-on assistance from the City of Minneapolis Health Department HACCP team with your HACCP plans.

HACCP plan templates are available on the city website at <http://www.ci.minneapolis.mn.us/health/inspections/HACCP>

The workshop is being held twice - once in English and once in Spanish.



Monday, June 20

ENGLISH language workshop

9:00 a.m. to Noon

Minneapolis Central Library, Doty Board Room
300 Nicollet Ave, Minneapolis MN 55401



Yogurt, crème fraiche, kombucha and kimchi are examples of common fermented products.

and



Monday, junio 27

SPANISH language workshop

9:00 a.m. to Noon

Minneapolis Central Library, Doty Board Room
300 Nicollet Ave, Minneapolis MN 55401

Please register. We would like to know how many people plan to attend.

To register, email food@minneapolismn.gov or call Leslie Foreman at 612-673-3544.

Questions? Contact food@minneapolismn.gov or call Leslie Foreman at 612-673-3544.

If you need this material translated or in an alternative format, please call 311 or 612-673-3000. **TTY** users may call 612-673-2157. If you need a disability-related accommodation, such as a sign language interpreter, please contact Leslie Foreman at food@minneapolismn.gov or 612-673-3544 by June 13, 2016.

Somali: Ogow. Haddii aad dooneyso in lagaa kaalmeeyo tarjamadda macluumaadkani oo lacag la' aan wac 612-673-3500. **Hmong:** Ceeb toom. Yog koj xav tau kev pab dawb txhais cov xov no, hu 612-673-2800.