



# Cottage Food Producer Advanced Food Safety Training

Do you make and sell baked goods, home-canned pickles, salsa, jam and jellies? Are you a cottage food producer? If yes, this workshop is for you. By attending this session, you will meet the training requirements to register as a Minnesota cottage food producer. This advanced course focuses on food safety practices for all processes covered under the cottage food law including drying, baking, confections, jams and jellies, acid and acidified fruit and vegetables and fermentation. You will learn how to produce, package, label, store and transport 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.



**WEDNESDAY FEBRUARY 15, 2PM – 5PM**  
**WRIGHT COUNTY GOVERNMENT CENTER**  
**10 2<sup>ND</sup> STREET NW, BUFFALO 55313**

Registration Fee: \$35      A minimum of 15 people is needed for the class to be held.

Registration Deadline: February 12, 2017

For more information contact: Karla at (507) 337-2808 or [engell14@umn.edu](mailto:engell14@umn.edu).

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**Cottage Food Producer Advanced Training**  
**February 15, Buffalo MN**  
**Registration Form**

Name: \_\_\_\_\_

Cottage Foods you Produce: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Checks payable to: **University of Minnesota for \$35.**

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