



Food Safety and Preservation Educators are volunteers trained in food preservation and food safety through the University of California Cooperative Extension.

Food Safety and Preservation Educators receive training on:

- o microorganism that contaminate foods and cause spoilage;
- o safe methods for preserving and storing foods;
- o how to can, freeze, dehydrate, and pickle.

The Food Safety and Preservation Educators can answer your food safety and preservation questions.

Food preservation publications are available at a nominal charge from the Cooperative Extension office. Call 781-5940 for a catalog.

Other sources of Food Safety assistance:

Website: [http:// www.homefoodpreservation.com](http://www.homefoodpreservation.com)
<http://www.nal.usda.gov/fnic/etext/000028.html>

Helplines:

USDA Meat & Poultry Hotline
 (M-F, 7am-1pm, PST) 1-800-535-4555

Canning, Freezing & Dehydration:
 Ball & Kerr Home Canning, Freezing & Dehydration
 (M-F, 5:30am-1:30pm, PST) 1-800-240-3340

Pressure Canners:
 Mirro Company
 (M-F, 6:00am - 2:00pm, PST) 1-920-684-4476
 Presto (including gauge testing)
 (M-F, 6:00am - 2:30pm, PST) 1-800-877-0441

Dehydration:
 American Harvest/Harvest Maid
 (M-F, 6:00am - 2:00pm, PST) 1-800-288-4545

To simplify information, trade names of products and/or company names have been used. No endorsement of named products and/or companies is intended, nor is criticism implied of similar products and/or companies which are not mentioned.

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**In your area call these
 Food Safety and Preservation Educators**

San Luis Obispo

North County

Madalene	543-0429	Mónica (English/Spanish)	438-5564
Bruce	543-9599		

South County

Ann	481-6852
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Do you have a question on food safety?