

FOOD PRESERVATION WORKSHOP: FOOD SAFETY



Challenges to food safety will continue to emerge due to changes in our food production and supply; changes in the environment that lead to food contamination; and new and emerging bacteria, toxins, and antibiotic resistance. Join the UCCE Master Food Preservers of Orange County in exploring the top food safety concerns and how to keep the food in your home safe. Learn about the principles of food safety, including safety in your home vegetable garden, when shopping at the grocery store, storing fresh fruits and vegetables, when fermenting and preserving, washing hands and surfaces, cleaning and maintaining cutting boards, dealing with pests in the pantry, and more.

1.24.19

THURSDAY | 6-7:30PM

ANAHEIM CENTRAL LIBRARY

Workshops are conducted in cooperation with University of California Cooperative Extension Master Food Preservers of Orange County.

Anaheim Central Library, 500 West Broadway, Anaheim, CA 92805 | 714-765-1880

Call 714-765-1880 at least 72 hours in advance if special ADA accommodations are needed.

