

Before we begin



- Please turn off all electronic devices.



UNIVERSITY OF MINNESOTA
EXTENSION



Cooking Safely for a Crowd Workshop

October 18, 2011



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Welcome



To:

- 700 (or 750) participants in 27 (or 33) rooms in 20 cities throughout



Minnesota

- and those of you streaming at home.

Welcome



From:

- University of Minnesota Extension Food Safety Education Team
- Minnesota Department of Health Environmental Health Services Section



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Staff



- **Moderator:**
 - Deborah Durkin, MDH/Environmental Health Services Section (EHS)
- **Presenters:**
 - Dr. Kirk Smith, Infectious Disease Epidemiology, Prevention and Control (IDEPC))
 - Debbie Botzek-Linn, UMN Extension
 - Lou Ann Jopp, UMN Extension, retired
 - April Bogard, MDH/EHS



Agenda

- 1:00 Welcome and Introductions - Deborah
Foodborne Illness - Kirk
When You Plan - Lou Ann
When You Shop and Transport Food; and
When You Store Food - Debbie
- 2:00 10 minute break
Personal Hygiene/Cross-Contamination - Lou Ann
When You Prepare Food - Debbie
When You Serve Food - Lou Ann
- 3:25 Regulatory Matters - April
Questions - All Staff
- 3:55 Closing comments - Deborah

YOUR HEALTH is in **YOUR HANDS**



**Handwashing
is the best way to
stop the spread of
illness.**



Revision Date: 11/20/09

Reminders



- Technical problems:
 - Call Dan at **651-283-5931**
- Streamers can email questions during the workshop to
 - **margaret.edwards@state.mn.us**
- Questions during the workshop:
 - 700+ people means we had to have a plan...

Questions



- Questions that do not get answered today:
 - Email Deb at: botze001@umn.edu
 - Site Monitors – answer or write them down for people who do not have access to email.
- By November 1, Q&A will be on the FSP website. Google: “MDH FSP” or go to:
<http://www.health.state.mn.us/divs/eh/food/pwdu/fsp/>

After the Workshop



- **Certificates:**
 - Site Monitors can collect addresses and names and we will mail them
- **Video Archive:**
 - <mms://stream2.video.state.mn.us/MDHVC/cookingsafelyforacrowd101811.wmv>
- **Info about Future Trainings:**
 - <http://z.umn.edu/futurecsfc>
- **Borrow or Purchase DVD:**
 - margaret.edwards@state.mn.us

Special Thanks



- Site Monitors everywhere
- Shari Schmidt, Extension
- Maggie Edwards & Dan Stevenson, MDH
- Shawn Neumann, Wadena Co. and MDA
- Michelle Murphy, MDH Marshall and Beth Davis, MDH, Rochester
- My Nana who taught me how to cook

Nana's Rules



- **Always wash poultry**
 - Never wash poultry
- **Never put hot food in the *ice box***
 - Chill immediately; the refrigerator will not melt
- **Mayonnaise is poisonous: use Miracle Whip**
 - It's actually not the mayo that causes problems
- **It ruins the wooden cutting board to wash it**
 - The wooden cutting board is a charming keepsake

Minnesota's

health is in **YOUR HANDS**



Handwashing
is the best way to
stop the spread of
infection

MINNESOTA
MDH
DEPARTMENT OF HEALTH