

Chautauqua County Food Safety Certification

Tuesday June 29, 2021 9AM to NOON

*Please join us for this 3-hour information packed session
that will cover all the essentials of handling and serving food safely*

SUNSET BAY BEACH CLUB

12911 Iola Drive Irving NY 14082

Our Host: Kelly Borrello

IMPORTANT: YOU MUST PRE-REGISTER TO ATTEND

To Register Contact Dennis Ayer

dennis.ayer22@gmail.com or 716-912-0796

**NOTE: THIS TRAINING SATISFIES THE CHAUTAUQUA COUNTY DEPARTMENT
OF HEALTH REQUIREMENTS FOR FOOD SAFETY TRAINING**

*The Certified Food Handler Training Program is a three-hour course
designed to teach participants the basic principles of safe food handling.*

*This three-hour training is **required** of Food Service Establishments in Chautauqua County
as authorized in Sub-part 14-1, Section 14-1.73 of the New York State Sanitary Code*

Cost is \$40 (\$30 for additional people from same establishment)

Non-profit cost is \$25 per person

cash or check made payable to DENNIS AYER

You may bring your payment to the training session.

All participants receive a Chautauqua County Certificate of Completion

- Personal Hygiene
- Cross Contamination
- Cleaning and Sanitizing
- Time and Temperature Control
- Food Allergies and Intolerances

Includes Chautauqua County Specific Food Handling Guidelines

TRAINER: Dennis C. Ayer

H.I.T. - Hospitality IMPACT Training

Dennis Ayer has 25 years of experience in all aspects of hospitality training.

15 years of experience as owner/operator of a full-service restaurant.

*He has trained thousands in food safety, serving alcohol responsibly (TIPS),
menu design, staff development, profitability and operational efficiency.*

He is also an adjunct professor at the Trocaire College Russell J. Salvatore School of Hospitality.