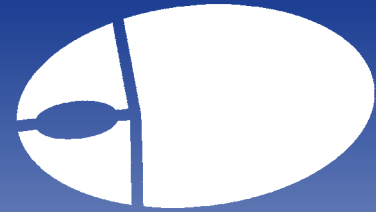




PTLA WEBINARS



HACCP Training for the Novice

February 28, 2012 • 2:00PM - 3:00PM

Presented by: Carol H. Gilbert, M.Ed., SNS, PRSBO



**Training for
hourly and
supervisory
personnel**

HACCP (Hazard Analysis Critical Control Points) is a thorough and important management process for your food service operation. HACCP incorporates detailed standard operating procedures specific to your operation to ensure safety for all areas of food flow—from purchasing and receiving to cleaning and sanitizing.

Implementing HACCP is a proactive measure to keep your operation in check and the food and services you provide at the optimum levels of food safety. Join the discussion as we investigate the steps to implement and develop an effective HACCP plan with Carol H. Gilbert, M.Ed., SNS, PRSBO who is an expert in HACCP and HACCP training.

COST: \$35 for PTLA members **\$55** for non-PTLA members

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Once registered, you will be emailed instructions to join the webinar on February 28th at 2:00PM

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