
May Newsletter



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PC & HACCP with JIFSAN

Training Opportunities

Basic HACCP

- June 5-6, Houston, TX
- June 12-13, North Manchester, IN
- June 25-26, Vista, CA (San Diego)
- July 23-24, Los Angeles, CA
- October 21-22, Florence, KY (Cincinnati)

Developing & Implementing SQF Systems

- October 23-24, Florence, KY (Cincinnati)

FSPCA Preventive Controls + HACCP

- August 27-29, Westford, MA
- September 11-13, Cinnaminson, NJ - more info coming soon

Register Now!

Do you need On-Site Training? No problem.

Please contact us to schedule a time that works for you...
email: info@haccpcg.com
or check out our website www.haccpcg.com



Restaurant Red Flags

As kids get out of school and summer vacations begin, many people eat out more often. How can you recognize locations that may have higher food safety risks? Nutritionists (and HCG) say these are the biggest red flags in restaurants that can contribute to foodborne illnesses:

- Dirty menus
- Salad bars and buffets
- Dirty bathrooms
- Sick employees
- Hot food that isn't served hot
- Handling money, then food
- Allergies not taken seriously
- No hand soap/towels in restrooms
- Fingerprint smudges on condiments
- Dirty dishes, glasses, and utensils
- Flies, roaches, and other insects/rodents
- Cleaning tables with dirty rags

Patrons at restaurants seeing any of these red flags should point them out to management. If significant enough, eat somewhere else. Stay aware, stay safe and communicate concerns. This way, we work together to improve food safety.



HCG had the pleasure of providing a combined HACCP and Preventive Controls Course for this group of food industry and regulatory professionals. Class was held at the Joint Institute of Food Safety and Nutrition in College Park, MD.

Best Wishes,

A handwritten signature in black ink that reads 'Cathy M. Crawford'.

Cathy M. Crawford, President

STAY CONNECTED

