

Food Policy



From teaching best practices associated with food preparation and preservation to serving a meal that helps attract people to an event, food plays a major role in Extension programming. One of the challenges Extension encounters is safely providing foods during programming while navigating

NC Department of Human and Health Services (DHHS) is the regulatory body responsible for inspecting restaurants, food stands and any facility preparing time/temperature control (TCS) foods sold to

Best Practices for Hosting Cooking Classes

- If your Extension office kitchen is permitted by NC DHHS, food handling activities must be supervised by an Extension professional trained in best practices for food preparation
- Extension educational activities should never include serving food to the public for a fee. Charging a registration fee to cover expenses is permissible.
 - Never charge for a meal by itself
 - Refrain from suggesting on promotional materials that a fee is charged for food
 - Refrain from advertising that the registration fee includes sending product home with participants

Acceptable Promotion:

Patriot County Cooperative Extension Presents Canning Preserves

February 29, 2018
9 a.m. - 4 p.m.

This six hour training, taught by Extension professionals, will teach the best practices associated with canning strawberry and grape preserves.

Lunch: hamburgers and hot dogs will be provided for \$15

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