

# FREE Webinar Training for AK Restaurants and Markets



## **Webinar: Is Your Establishment Recall Ready?**

Presented by the National Environmental Health Association, funded by the FDA and  
Hosted by Department of Environmental Conservation-Food Safety and Sanitation  
Program

**Date: Wednesday, May 27 2015  
9:00am – 10:00am Alaska Time**

This training is specifically for establishment managers, QA, owners of restaurants, grocery stores and other retail food businesses.

Foodborne illnesses sicken millions of people every year in the U.S., and cost businesses an estimated \$6 billion annually. The best way for a retail food operator to minimize their risk is to have a plan, and know where to find help in the event of a food-product recall.

This free webinar can help a business of any size -- from mom-and-pop restaurants to workplace cafeterias -- develop best practices to prevent foodborne illness, by preparing and strengthening their recall response plans, and benefit from strong relationships with regulatory partners.

Space is limited, early registration is encouraged.

**To register, click the LINK:**

[http://certi.adobeconnect.com/recallresponseak/event/event\\_info.html](http://certi.adobeconnect.com/recallresponseak/event/event_info.html)

For questions, please contact:

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