





EVENT Overview

Join us for the highly anticipated **Chapter Event on Food Safety and Tabletop in Fresno, California May 6 & 7 2025,** hosted by ACFSA California Chapter. This event serves as a premier platform for sharing the latest advancements and developments in Food Safety. Our goal is to provide food safety training certification and a cost savings forum for Correctional Facilities from County, State, Federal and Private Institutions.

The main objective of this event is to offer attendees the opportunity to receive their certification and bring back money saving opportunities. Our event will feature industry-led presentation and provide a tabletop event from industry experts that can provide cost saving opportunities that can save your budget.

Theme and Objective

Our theme is to identify and address the significant challenges facing food services such as food borne illness, contamination, food safety training, certification and cost saving ideas.

The objective of this event is to bring together organizations and professionals from these fields to collaborate and find solutions to these challenges. Our event will focus on identifying the current and potential challenges and addressing them.

Attendees will have the opportunity to become Serv Safe certified, Food Safety trainers, and meet Professional Partners who can provide cost saving ideas by providing products for the Incarcerated population. The event is meticulously planned to help attendees achieve their personal and professional goals, and contribute to the industry's growth.

About ACFSA

The Association of Correctional Food Service Affiliates (ACFSA) is an international nonprofit organization dedicated to the professional growth of our many nation's correctional foodservice employees. ACFSA was formed in 1969 to enhance, represent and promote the correctional segment of the foodservice industry. Association members are foodservice professionals employed in correctional facilities and agencies within federal, state and municipal prison/jail systems. Members are employed within government and commercially operated facilities within the United States, Canada and an expanding international market.

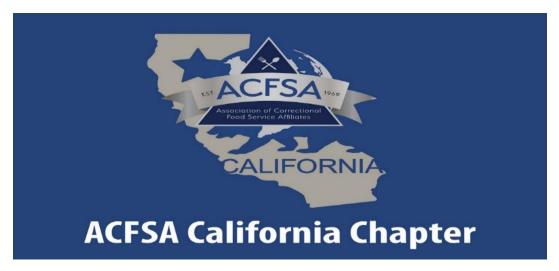
Our team consists of highly respected leaders and professionals who are dedicated to empowering various sectors of the Food Service industry. We offer a variety of technical and non-technical seminars, conferences, and workshops and provide a dynamic platform for members to share their knowledge of menu's, diets and other leading industry stages.

Who should attend?

- Correctional Food Service staff who want to become Food Safety trained and certified.
- Food Managers and Supervisors who want to share their insights on various subjects and gain new knowledge to disseminate among their staff.

Why should you attend?

- Our events provides a great opportunity to interact with distinguished professional partners.
- Members get access to profound and the latest food service trends.
- Attendees can collaborate with the best industry professionals at these events and pave the way for profitable partnerships.



POC Carlos Salazar Email: <u>dboyz1sal@att.net</u> Ph: (559) 901-4079 ACFSA California Chapter May 6 & 7, 2024 Double Tree by Hilton 2233 Ventura St, Fresno, Ca. 93721