



Whitman Hospital & Medical Center Food and Nutrition Services presents:



Summer Food Safety Workshop

Tuesday, June 27th @ 4:00PM — Lower Level Conference Room

Did you know...

- Fresh cut melon is one of the top summer sources of food poisoning.
- 1/10 people in the world will fall ill after eating contaminated food, and 420,000 people will die each year from food-related illnesses.
- Foodborne illnesses can cause more than short term stomach troubles—exposure can lead to long-term chronic illnesses such as cancer.

You are invited to a no-cost Whitman Hospital Nutrition Education workshop. Come and learn safe ways to purchase, prepare, and—of course—taste safe food this summer!

Presented by Whitman Hospital's Dietitian Anna Hein, RD, CD

No RSVP is necessary

**For more information please contact:
Food and Nutrition Services at 397-5743**

Whitman Hospital's lower level conference room is located across from the Harvest Home Café.

