



Food Handler Certification Course

What is it?

The Food Handler Certification Program is designed to teach food handlers the general principles of safe food handling. This course will provide food handlers with the basic knowledge to identify risk factors associated with foodborne illness and the skills necessary to handle food in a manner that will prevent illness from occurring.

The course is based on the principles of sanitary food service and Hazard Analysis Critical Control Point (HACCP) procedures.

Upon successful completion, a Safe Food Handling Certificate will be issued. This certificate meets the Ontario Ministry of Health and Long Term Care food safety training requirements and is recognized by health units throughout Ontario.

Course Outline

- Public Health Legislation and the Local Health Department
- Understanding Foodborne Illness (Food Poisoning)
- Safe Food Handling
- The Importance of Personal Hygiene
- Food Premises Sanitation
- Healthy Eating Chapter

Where and When?

The nine hour course is taught in three sessions.

Please contact Public Health at the phone number below or email diana.teng@niagararegion.ca or janet.cassar@niagararegion.ca for the next available dates.

Cost

\$35.00 per person (includes manual and certificate).

To register please call 905-688-8248 or 1-888-505-6074 ext. 7230, or for more information regarding the course contact Diana Teng, ext.7263 Public Health Inspector, Environmental Health.