



FOOD HANDLER TRAINING

Food Safety Certification Course

The Food Safety Certificate Course costs \$30.00 per person (*includes course, manual and exam*). A receipt will be issued at the time of purchase. Successful completion of the course and exam generates a Certification as a Food Handler in Ontario and you will receive a certificate and wallet card.

The Simcoe Muskoka District Health Unit Food Safety Course is a full day course facilitated by a Certified Public Health inspector. This course is intended for those who prepare or serve food to the public. This is a good opportunity for food handlers to meet their peers and share their experiences.

The goal of the SMDHU Food Safety Certificate Course is to:

- train individuals who prepare and serve food to the public to become responsible food handlers by using safe food handling methods and food preparation techniques and;
- promote worker health and safety.

The objectives are to:

- emphasize food safety in a fast-paced, growth industry;
- encourage prevention of foodborne illness;
- protect the public and workers from harm;
- apply safe procedures for receiving, storing, preparing and serving food;
- reduce common errors in handling potentially hazardous foods.

UNITS OF STUDY

The units of study address the following topics:

1. Introduction
2. Inspection and Legislation
3. Microorganism/ Foodborne Illness Agents
4. Safe Food Sources
5. Safe Food Storage
6. Personal Hygiene
7. Cross-contamination and Sanitation
8. Time Temperature Abuse
9. HACCP
10. Review and Examination

The exam consists of 50 multiple choice questions and should take no more than one hour to complete. The minimum passing mark is 70%, (35/50).





Proton– Self- Study Guide

Proton costs \$15.00 (includes self-study guide and exam). Proton is a beginner level education program that has been developed to increase awareness of food safety in both food premises such as restaurants, institutions and the community.

The Proton program was designed to help persons qualify for a Food Handler Training Certificate. This self-study guide helps you to prepare at your own pace to write the Food Handler Training Certification Exam and can be purchased through any of the health unit offices.

Proton emphasizes H.A.C.C.P. (Hazard Analysis Critical Control Point) concepts which are an integral component of the food service industry. There are several advantages of becoming a certified food handler. For instance many food premises operators will hire a certified food handler over someone who is not. Managers in the food industry can also use proton to monitor the areas of food safety.

The exam consists of 50 multiple choice questions and should take no more than one hour to complete. The minimum passing mark is 70%, (35/50).

In Good Hands – Online Food Handler Training

The Online training costs \$28.25, payable to In Good Hands plus a Certification fee of \$10.00 payable to Simcoe Muskoka District Health Unit.

The course is designed to be flexible to the needs of each individual learner. You may study at your own pace, in your own environment. Each module is designed to take approximately 45 minutes to complete. However, you may find that you'd like to spend more time on some topics and less on others. It is anticipated that the entire course could be completed in approximately 12 hours. Each of the 15 In Good Hands modules comprehensively covers food safety topics. Learn about safe food preparation, correct use of thermometers, appropriate cooling and reheating, approved cleaning and sanitizing methods, all in the context of preventing food borne illness. For complete details on the course visit www.ingoodhands.ca.

In Good Hands is a Life Long Learning Challenge Fund Project, and is a co-production with the Ontario Educational Communications Authority (TVOntario), Contact North/Contact Nord, Thunder Bay District Health Unit, Mr. Submarine Limited and Norlink Communications. After completing the course content, you will submit a Request to Certify. In Good Hands will notify you of the examination sites nearest to your location. In order to become certified as a Safe Food Handler, you must complete this certification exam. This exam must be completed in person, at your local health unit. It is up to you to make arrangements and confirm your attendance at the certification exam by phone. Remember to bring \$10.00 and photo I.D. at time of examination.

For more information call Your Health Connection to speak with a public health inspector Monday to Friday at 721-7520 (1877 721-7520) or visit our website at www.simcoemuskokahealth.org.