

Food Safety Certification Course



Start Date: 2/26/2024 9:30 AM

End Date: 2/26/2024 3:30 PM

Food Safety Certification Course

The food safety certification course is a one day course and meets the requirements of the Ministry of Health and Long Term Care for Safe Food Handling Certification. Topics covered include safe food handling, hazardous foods, basic microbiology and food poisoning, introduction to HACCP, personal hygiene, sanitation and cleaning, pest control, food allergies and basic nutrition.

The fee for the course is \$50.00 per person, which includes HST. You will receive the 1 day of training, a training workbook, a metal stem probe thermometer, chlorine test strips. At the end of the course there will be a closed book exam of 50 multiple choice questions, the pass mark is 70%. Individuals must attend the full day of training and pass the exam in order to receive their certification. Successful individuals will receive a certification that is valid for a period of five years and a wallet card. Certification and wallet card will be mailed within 3 weeks of course completion.

Date : February 26, 2024

Location : St. Matthew's Evangelical Lutheran Church, Hanover, ON

Registration Fee : \$50 (HST included)

Time : 9:30am to 3:30pm

Details : You will receive a resource manual, thermometer, chlorine test strips, certificate, and wallet card

Contact: For more information please contact Madeline Torrie at m.torrie@publichealthgreybruce.on.ca or call 519-376-9420 extension 1405

Location(s)

Hanover St. Matthew's
Evangelical Lutheran
Church