

REGISTRATION FORM

Please Print

Course Date Selected _____

SAFE FOOD HANDLING COURSE - Level 1 - Level 1 Recertification

Name (s): _____

Company/Organization: _____

Address: _____

Postal Code: _____ E-mail: _____

Business Phone: _____ Home Phone: _____ Fax: _____

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CANCELLATION POLICY

Full fees are refunded if this course is cancelled. Full fees less 10% are refunded if the Health Unit is notified (5) days before the course starts. There will be no other refunds. Registrants may send an alternate if unable to attend, but the Health Unit must be notified of the change.

Register Now!

Course Schedule:

Level 1 Course – \$113 (tax included)
Tues. Sept. 27 & Wed. Sept. 28, 2011
9:00 AM – 4:00 PM
Tues. Nov. 22 & Wed. Nov. 23, 2011
9:00 AM – 4:00 PM
Tues. Jan. 24 & Wed. Jan. 25, 2012
9:00 AM – 4:00 PM
Tues. Mar. 13 & Wed. Mar. 14, 2012
9:00 AM – 4:00 PM
Tues. May 22 & Wed. May 23, 2012
9:00 AM – 4:00 PM

Recertification Course – \$56.50 (tax included)
Wed. Oct. 12, 2011
1:00 – 4:00 PM
Wed. April 11, 2012
1:00 – 4:00 PM

Please mail or fax your completed registration form, along with a cheque payable to the Thunder Bay District Health Unit, to:

Sue DeLaronde
Environmental Health Program
Thunder Bay District Health Unit
999 Balmoral Street
Thunder Bay, ON P7B 6E7
FAX: (807) 625-4822

Note:

All courses held at the Health Unit at 999 Balmoral St. Dates and location are subject to change. To confirm details, please call 625-5930 or toll-free at 1-888-294-6630, ext. 5930.

PHI (06/11)

Answers: T, T, T, F, F, T

2011 – 2012 Safe Food Handling Course

Level 1 and
Level 1 Recertification

Protect the health of
your customers!



Thunder Bay District
Health Unit

Become a certified safe food handler!

Safe Food Handling Courses

- Level 1
- Level 1 Recertification*

* For those who have completed a Level 1 course within the last five years

Who Should Attend?

Those who:

- Prepare food
- Handle food
- Serve food
- Are thinking of working in the food service industry

What will I learn?

- Food Safety Legislation
- Microbiology
- Food Poisoning
- Food Sensitivities
- Personal Hygiene
- Purchasing, Receiving & Storing
- Serving/Dispensing
- Cooling/Reheating
- Cleaning/Sanitizing
- Pest Control
- Hazard Analysis Critical Control Points (HACCP)

How do I get certified?

Participants earning 70% or better on the final exam will receive a Safe Food Handler certificate from the Health Unit.

Why should I attend?

Eating contaminated food may cause serious illness to customers.

A single case of food poisoning can lead to costs for legal fees, medical claims, lost employee wages, cleaning and sanitation, thrown out food and lost income due to bad publicity and closure.

Don't take chances with your business or your customers ... register *NOW!*

Test your knowledge

Here are a few True and False questions that will be covered in the course. Test your knowledge. The answers are on the back page.

T or F – Holding food at 60°C (140°F) stops bacteria from growing.

T or F – Lack of personal hygiene is a major cause of food poisoning.

T or F – One of the common causes of food allergy incidents is cross-contamination.

T or F – Milk and dairy products used in food establishments must be pasteurized.

T or F – After a delivery, store the frozen food first.

T or F – It is safe to thaw food at room temperature if you cook it later.

T or F – Allow dishes to air dry before storing them.

