



FOOD HANDLER CERTIFICATION TRAINING

Food service premises, including special event vendors, are required to have at least **one food handler** on site for **every hour of operation**.

Program will cover how to:

- Emphasize food safety in a fast-paced, growing industry;
- Prevent food-borne illness;
- Protect the public and workers for harm;
- Apply safe procedures for receiving, storing, preparing and serving food; and
- Reduce common errors in handling potentially hazardous foods

Date: Friday, April 12th, 2019

Time: 9:00 am – 4:00 pm

Location: Active Living Centre, First Floor

(located behind the Canada Summit Centre)

Cost: \$10.00 per person

To register, please contact Terri Tebby, Program Coordinator at terri.tebby@huntsville.ca or 705-789-1751 ext. 2231

Presented by:

