



# 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 from harm;
- Apply safe procedures for receiving, storing, preparing and serving food; and
- Reduce common errors in handling potentially hazardous foods

**Date: Friday, April 12<sup>th</sup>, 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](mailto:terri.tebby@huntsville.ca) or 705-789-1751 ext. 2231

Presented by:

