

Safe Food Handling

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Duration: 8 hours **Cost:** \$99 **Course Minimum:** 7 **Course Maximum:** 20
Manual is \$20 or you can loan it for the day for free.

Based on the Canadian Food Retail and Food Services Regulations and Code, Health Canada and CFIA. Reviewed by more than 60 Public Health Inspectors, instructors, industry leaders and students.

This course will cover the basics of proper safety measures of food handling. Keeping food safe also means keeping food fresh. When you handle food properly it doesn't need to cost you more money, in fact, it saves you money. Food safety training and certification will ensure that you reduce waste and lower utility costs. Our Instructor is TrainCan certified.

Give your managers/staff the confidence and the knowledge to make the right food safety decisions every day in your operation. Keep your customers and your business safe.

What are the benefits?

- Learn about proper temperatures, receiving and storing, pest management, hygiene, purchasing and receiving, bacteria, listeria and other micro - organisms, the flow of food and much more.
- Protect your business against the costly effects of potential food borne illness outbreaks.
- Improve food quality, cost control and inventory rotation procedures.
- Meet Food Handling Requirements and Keep Your Customers Safe